

TRAF FORD

SOUP

NEW ENGLAND CLAM CHOWDER
CUP 3.5 BOWL 5.5

BAKED ONION SOUP
CROCK 7

SOUP OF THE DAY
CUP 3 BOWL 5

CHILLED SHELLFISH

SERVED WITH PINK PEPPERCORN
MIGNONETTE, COCKTAIL SAUCE
AND LEMON

***SHRIMP COCKTAIL**
9 PER THREE
31 PER DOZEN

***NATIVE OYSTERS**
2 PER EACH / 20 PER DOZEN

***NATIVE LITTLENECKS**
1.5 PER EACH / 15 PER DOZEN

***RAW BAR SAMPLER**
FOUR SHRIMP,
FOUR LITTLENECKS,
FOUR OYSTERS 22

STARTERS

MUSSELS FRITES
WHITE WINE STEAMED P.E.I.
MUSSELS WITH A SHALLOT,
TARRAGON AND CHIVE BUTTER,
WITH FRIED RUSSET POTATOES
AND AIOLI 14
HALF SIZE (NAKED) 8

WOOD GRILLED PIZZA
WITH PUMPKIN, PROSCIUTTO AND
GOAT CHEESE, DAPPLIED WITH
THYME AND ROASTED
GARLIC OIL 9

LUMP CRAB CAKES
WITH A SAFFRON AND
SHERRY AIOLI 11

ARANCINI BALLS
FRIED FRESH MOZZARELLA
STUFFED LEMON AND ROSEMARY
RISOTTO BALLS WITH A SWEET
BASIL AND TOMATO SAUCE 11

**NEW ENGLAND STUFFED
QUAHOG**
WITH A LINGUICA AND
PEPPER STUFFING 5

CALAMARI
CORNMEAL BREADED RINGS AND
TENTACLES WITH FRIED CHORIZO
AND A TANGY ROASTED RED
PEPPER COULIS 9

***OYSTERS TRAFFORD**
FRESH SHUCKED OYSTERS WITH
BABY SPINACH, WATERCRESS,
ARTICHOKE PESTO AND
FRESH CRUMBS 12

SALAD

GARDEN SALAD
MIXED FIELD GREENS TOPPED
WITH FRESH SEASONAL
VEGETABLES SERVED WITH
YOUR CHOICE OF:
RASPBERRY, GORGONZOLA,
ITALIAN OR ROMANO AND
BLACK PEPPER DRESSING 7

**POACHED PEAR AND
BLUE CHEESE SALAD**
WITH ROCKET, SHAVED FENNEL,
AND WALNUTS, FINISHED WITH A
BALSAMIC REDUCTION AND
EXTRA VIRGIN OLIVE OIL 9

VEGETABLE TEMPURA
FRIED SEASONAL VEGETABLES
WITH A DELICATE BATTER
ACCOMPANIED BY A SWEET
GINGER SAUCE FOR DIPPING 11

**WHEAT BERRY AND
RED LENTIL SALAD**
WITH DRIED APRICOTS,
CRANBERRIES AND CURRANTS,
OVER SPICY GREENS WITH A
SAGE AND CHAMPAGNE
VINAIGRETTE 9

***CAESAR SALAD**
ROMAINE LETTUCE, SOURDOUGH
CROUTONS, CAESAR DRESSING
AND SHAVED ROMANO CHEESE 8

SALAD ADDITIONS

CHICKEN 5
SHRIMP 8
*TENDERLOIN 8
*SALMON 8
*CAST IRON SEARED SCALLOPS 9
LOBSTER SALAD 15

SANDWICHES

SERVED WITH OUR FRIED RUSSET POTATOES AND DILL PICKLE
OR DRESSED BABY GREENS

***TRAFFORD'S SIGNATURE BURGER**
PT FARMS HALF POUND BURGER WITH GOAT CHEESE, BABY SPINACH AND
A CARMELIZED SHALLOT AND BALSAMIC JAM ON A SESAME SEED BUN 11

PARMESAN DUSTED HADDOCK BRIOCHE
PAN SAUTÉED WITH A LEMON CAPER TARTAR SAUCE, BABY GREENS AND VINE TOMATO 10

LOBSTER BOLO
FRESH SHUCKED LOBSTER TOSSED IN A LEMON AND CHIVE AIOLI WITH RED LEAF LETTUCE 20

CHICKEN AND PROSCIUTTO PANINI
WITH GRILLED ASPARAGUS, BABY SPINACH, FONTINA CHEESE AND A ROASTED RED PEPPER PESTO 9

GRILLED PORTABELLA MUSHROOM FOCACCIA
WITH ROASTED ARTICHOKE PESTO AIOLI, BABY ARUGULA, CHARRED BELL PEPPERS,
AND MELTED FONTINA CHEESE 9

*THIS ITEM IS RAW OR PARTIALLY COOKED AND CAN INCREASE YOUR RISK OF FOOD BORNE ILLNESS.
CONSUMERS WHO ARE ESPECIALLY VULNERABLE TO FOOD BORNE ILLNESS SHOULD
ONLY EAT SEAFOOD AND OTHER FOOD FROM ANIMALS THOROUGHLY COOKED.

AN INTERESTING READ

BEHIND THE NAME....

IT IS WITH MUCH EXCITEMENT THAT WE WELCOME YOU TO OUR LATEST FAMILY VENTURE, TRAFFORD. OUR STORY BEGINS YEARS AGO WHEN BILL AND MARGUERITE OPENED THEIR FIRST RESTAURANT, MARGUERITE’S. HAVING RAISED FOUR CHILDREN IN THE BUSINESS, IT’S NO SURPRISE THAT TODAY, WE NOW FIND SON, TRAFFORD, AT THE HELM. FOR TRAFFORD, LIFE IN THE KITCHEN HAS BEEN LIKE SECOND NATURE. LEARNING HIS SKILLS FROM HIS GREATEST MENTOR, HIS FATHER, HE HAS HAD A KNACK FOR COOKING SINCE DAY ONE. IT MAY HAVE BEEN HIS DETERMINED FATE THAT HE WORKS IN THE FAMILY BUSINESS, BUT FORTUNATELY IT HAS PROVED TO BE A CREATIVE OUTLET FOR WHICH HE HAS A DEEP AND GENUINE PASSION FOR.

WHEN WE FIRST SAT DOWN WITH OUR DESIGNER, ALYN CARLSON, WE TOSSED AROUND MANY DIFFERENT IDEAS FOR THE NAME OF THESE WALLS THAT SURROUND YOU. REMAINING TRUE TO OUR VALUES; HARD WORK, GIVING HONEST INGREDIENTS AN OPPORTUNITY TO SHINE, REUSING MATERIALS THAT ALLOW PLAY AND SURPRISE, OUR DECISION WAS UNANIMOUS AND SO BEGAN THE DETECTIVE WORK INTO UNCOVERING THE HISTORY AND MEANING OF THE NAME. DATING BACK TO ENGLAND IN 1086, IT MEANS FISH TRAP FORD, OR, WHERE LAND AND WATER MEET. IT SEEMED TOO PERFECT!

OUR NAME NOW NEEDED AN IMAGE. DEEP IN THE ARCHIVES OF THE PROVIDENCE PUBLIC LIBRARY, AN UNIDENTIFIED GLASS NEGATIVE, WHICH DATED BACK TO THE 1890S, WAS DISCOVERED. WE ALL FELL IN LOVE WITH ITS DELICATE BEAUTY, BOYISH CHARM, AND PECULIAR MYSTERY. WHAT EXACTLY WAS THIS CONTRAPTION USED FOR? DID IT TRAVEL ON WATER, LAND, OR BOTH? NO MATTER THE ACTUAL MEANING, THE IMAGE SOMEHOW EXPLAINED IT ALL, YET LEFT US WANTING TO KNOW MORE.

AND SO HERE WE ARE, WITH OUR NAME AND IMAGE, BUT MOST IMPORTANTLY THE OPPORTUNITY TO PROVIDE YOU WITH A GREAT EXPERIENCE. WE BELIEVE IN THE BASICS AND WE BELIEVE THEY CAN BE DONE WELL; HONEST FOOD, FRESH INGREDIENTS, AND DETAILED PREPARATION. WE ARE PASSIONATE ABOUT WHAT WE’RE DOING, SO WE HOPE YOU ENJOY THE MEAL WE MADE WITH LOVE AND THE VIEW WE FELL IN LOVE WITH.

THE KANE FAMILY

WE’RE FRESH

SNAKE RIVER FARMS KUROBUTA PORK

100% PUREBRED BERKSHIRE BREED PORK. KNOWN FOR ITS MARBLING AND FLAVOR NOT COMMONLY FOUND IN COMMODITY PORK. NATIONAL PORK PRODUCERS COUNCIL CONDUCTED A TASTE TEST USING 25 QUALITY TRAITS, AND KUROBUTA PORK RANKED #1 IN 19 OF THEM, INCLUDING TENDERNESS AND JUICINESS. NO EXTENDER, NO SODIUM, AND NO WATER ARE EVER ADDED TO OUR FRESH PORK PRODUCTS. THEY COME FROM ALL NATURAL SMALL FAMILY FARMS.

SIGNATURE RR RANCH

DOUBLE R RANCH SITS ON 70,000 PRISTINE ACRES, IS RECOGNIZED FOR ITS RAISING OF HIGH QUALITY CATTLE, ITS COMMITMENT TO ANIMAL WELL-BEING AND ENVIRONMENTAL STEWARDSHIP, THE PRESERVATION OF ITS PICTURESQUE LAND AND NATIVE WILDLIFE, AND THE RECYCLING OF RESOURCES TO CREATE A MODEL OF SUSTAINABLE BEEF PRODUCTION. PURCHASING LOCAL CROPS AND CATTLE MINIMIZES AGRI BEEF’S DEPENDENCE ON FOSSIL FUELS WHILE USING RENEWABLE HYDRO-ELECTRICITY (PLENTIFUL IN THE NW) THROUGHOUT ITS OPERATIONS, REDUCES ITS TOTAL CARBON FOOTPRINT – 41% LESS THAN BEEF PRODUCED IN THE MIDWEST. TOP 5% OF CHOICE BEEF ONLY IN THIS PROGRAM SOURCE VERIFIED.

P.T. FARMS LOCAL

PT FARM IS A SMALL, SINGLE FAMILY, FULL TIME BEEF AND HOG FARM, WHICH IS LOCATED IN ST. JOHNSBURY, VT. THE OWNERS OF PT FARMS, PETE & TERRY, ALONG WITH THEIR 4 CHILDREN RAISE ALL OF THEIR ANIMALS WITHOUT THE USE OF HORMONE IMPLANTS OR ANTIBIOTICS, THEREBY IMPROVING THEIR TENDERNESS WHILE ALLOWING THEM TO LIVE A MORE HUMANE LIFE.

WATER

GROWN-UP MAC AND CHEESE

CHUNKS OF FRESH LOBSTER MEAT IN A THREE CHEESE SAUCE TOSSED WITH SHELLS 27

GARLIC STEAMED LITTLENECKS

WITH BRAISED TUSCAN KALE, SWEET ITALIAN SAUSAGE, FETTUCCHINI AND WHITE BEANS 21

*SEARED SEA SCALLOPS

WITH BROWN BUTTER AND SAGE OVER FETTUCINI 24

*TRAFFORD’S COD PAN ROAST

IN A SPICY TOMATO AND SEAFOOD BROTH WITH SHELLFISH, CALAMARI, SHRIMP, CHORIZO, POTATOES, DRIZZLED WITH A SAFFRON OIL AND ACCOMPANIED BY GRILLED BREAD 23

*WALNUT ENCRUSTED WILD SALMON

WITH A MAPLE AND ANDOUILLE SAUSAGE RISOTTO OVER BUTTERNUT CREAM SAUCE 26

FRIED CLAMS

WITH FRIED RUSSET POTATOES, COLE SLAW AND TARTAR SAUCE 19

FISH AND CHIPS

WITH FRIED RUSSET POTATOES, COLE SLAW AND TARTAR SAUCE 15

AIR

CHICKEN MARSALA WITH APPLES AND SAGE

PAN SAUTÉED WITH SHALLOTS AND SHITAKE MUSHROOMS ACCOMPANIED BY ROASTED GARLIC MASHED POTATOES 18

CHICKEN POT PIE

WHITE AND DARK MEAT CHICKEN IN A SAVORY SAUCE WITH LEEKS, CARROTS AND POTATOES TOPPED WITH A FLAKY CRUST AND BAKED ACCOMPANIED BY A CRANBERRY PORT RELISH 17

LAND

MOROCCAN LAMB CASSOULET

WITH WHITE BEANS, CARROTS AND DRIED APRICOTS ACCOMPANIED BY FRIED SWEET POTATOES AND CILANTRO LACED SOUR CREAM 24

VEAL ZURICHOISE

LIGHTLY BREADED AND PAN SAUTÉED IN A CONGAC AND CREAM REDUCTION WITH CRIMINI MUSHROOMS ACCOMPANIED BY ROASTED POTATOES 23

*WOOD GRILLED BONE IN KUROBUTA PORK CHOP

WITH A CARAMELIZED SHALLOT CRUST, APPLE DILL SLAW AND ROOT VEGETABLE HASH 24

BURGUNDY BRAISED BONE-IN SHORT RIB

WITH A SAVORY BEEF DEMI, MASHED POTATOES AND ROASTED ROOT VEGETABLES 28

*DECONSTRUCTED CARPETBAGGER

WOOD GRILLED BLUE CHEESE STUFFED, BACON WRAPPED FILET OF BEEF WITH FRIED OYSTERS AND WHITE BEECH MUSHROOMS, ACCOMPANIED BY A CHARRED ONION AND SHERRY CREAM SAUCE 27

*WOOD GRILLED SIRLOIN STEAK

12 OZ. NEW YORK SIRLOIN WITH A CARMELIZED ONION AND CRIMINI MUSHROOM BORDELAISE ACCOMPANIED BY ROASTED GARLIC MASHED POTATOES 27

SIDES

GREEN 5

YELLOW 5

STARCH 5

WE BELIEVE IN USING ONLY THE HIGHEST QUALITY, FRESHEST INGREDIENTS AND THAT THEY SHOULD BE PREPARED AND EATEN AS CLOSE TO NATURAL AS POSSIBLE. THIS MEANS THE FOLLOWING GUIDELINES WHEN COOKING: RARE TO MEDIUM FOR MOST SEAFOOD, RARE TO MED-RARE FOR RED MEAT, MEDIUM FOR FOUL, & AL DENTE FOR MOST VEGETABLES, ALL DEPENDING ON THE SELECTION. IF YOU ARE FOOD SENSITIVE & HAVE SPECIAL DIETARY NEEDS, FOOD ALLERGIES, OR REQUIRE SPECIFIC PREPARATION, PLEASE COMMUNICATE THEM TO YOUR SERVER AND THE CHEF WILL BE PLEASED TO ACCOMMODATE THOSE NEEDS.