

The owners of Paxton's opened their family-friendly restaurant in early 2000 with a nod to the first settler in the area, Colonel Thomas Paxton. The owners were offered the opportunity to acquire the building you are in where they envisioned a second establishment offering quality food and service in a friendly atmosphere in Historic Loveland. This historic building, which dates to the mid-1800's, was originally named the Ramsey Building. The Ramsey family, along with the Paxtons, were the first families of the area. Colonel Paxton and his sons-in-law came to claim a 1,000 acre grant that he received for his services in the Revolutionary War, an area that included what is now Loveland. One son-in-law, Colonel William Ramsey, laid out the adjoining towns of Paxton and Loveland. Another son-in-law, John Ramsey, and his wife Katherine McKinney Ramsey had a daughter named Isabella, who married James Loveland in 1841. James Loveland was Justice of the

Peace, General Store owner and Postmaster for both the town of Loveland and Paxton, which in 1863 was consolidated into one town, Loveland.

The fire that destroyed an entire block in Historic Loveland in the Summer of 2017 dealt a blow to our plans but with the help of so many we have been able to realize our vision of taking this historic building, adding to its character, and creating an atmosphere that we hope will be enjoyable for all. As we rebuilt from the fire, we kept much of the historic character of the main two story brick building intact. The addition of a new enclosed patio and rooftop deck, offers a wonderful place to enjoy family, friends, quality food and a relaxing environment for all. Thank you for joining us and welcome to Ramsey's Trailside.



John, Ralph, Jeff, JT, JR, Kevin, Tim & Tom

- Our kitchen is equipped with a VEGAN-ONLY GRILL dedicated exclusively for the preparation of vegan dishes -
 - We take pride in using nothing but the highest quality ingredients. Our meat dishes are served with only fresh, free-range, USDA organic chicken or 100% certified angus beef and we are dedicated to creating delicious offerings without the use of hormones or antibiotics. -

Beginners

- Bavarian Pretzel** Veg V \$9
A giant Bavarian pretzel lightly salted, served with beer cheese dipping sauce.
- Sliced Filet Mignon** \$20
Filet Mignon thinly sliced, paired with a sauce of your choice.
Sauce Choices: Red Wine | Bleu Cheese Butter | Mushroom and Garlic
- Wings** \$12
Fresh chicken wings tossed in one of our signature dry rubs.
Dry Rubs: House | Parmesan Garlic | Mango Habanero | Caribbean Jerk
- Loaded Jumbo Tots** New \$12
Jumbo loaded tater tots topped with shredded cheddar cheese, bacon, chives, and a drizzle of ranch.
- Crab Cakes** \$13
Hand crafted blue crab claw meat, served with cilantro lime aioli.
- Garlic & Red Pepper Hummus Platter** \$10
Roasted garlic and red pepper hummus, served with grilled pita and fresh-cut vegetables. Veg V
- Bacon Wrapped Salmon** \$12
Sliced fresh Atlantic salmon wrapped in bacon, served with a bourbon maple glaze.
- Brussels Sprouts** Veg V \$10
Crispy sprouts served with a bourbon maple glaze.
- Pot Stickers** New \$13
Pork, ginger, garlic, cabbage, and green onions served with a soy ginger sauce.
- Salsa & Guacamole** Veg V \$9
Mild salsa paired with our fresh guacamole, served with corn tortilla chips.
- Fried Zucchini** Veg \$9
Breaded and fried zucchini, garlic parmesan seasoning, served with horsey sauce.

Soups

- Soup of the Day** \$6
 - Pub Chili** \$6
- Ask your server for today's homemade choices.

Salads

- Add: Tofu \$4 | Chicken \$5 | Salmon \$7 | Steak \$8 | Shrimp \$6
- Taco Salad** Veg V \$9
Mixed greens, black beans, onions, cheddar cheese and corn salsa. Topped with sour cream, guacamole, and tortilla strips.
 - Avocado Quinoa Salad** \$9
Mixed greens, quinoa, goat cheese, walnuts, tomatoes, bell peppers and avocados. Served with Lemon Honey Vinaigrette.
 - Caesar Salad** \$9
Romaine lettuce tossed with parmesan cheese and croutons. Grilled by request.
 - Wedge Salad** \$9
Fresh and crisp wedged iceberg lettuce smothered in tomato, red onion, bacon with bleu cheese crumbled dressing.
 - Autumn Harvest Salad** New Veg V \$9
Mixed greens, garbanzo beans, dried cranberries, walnuts, butternut squash and goat cheese, served with maple vinaigrette dressing.
 - House Salad** Veg V \$9
Mixed greens topped with tomato, shaved carrots, red onions, cucumber, cheddar cheese, and croutons. Choice of dressing.
- Dressings:**
 Ranch | Chipotle Ranch | Lemon Honey Vinaigrette
 Bleu Cheese | Caesar | Balsamic Vinaigrette | Honey Mustard
 Avocado Ranch | Maple Vinaigrette

Bowls

- Add: Tofu \$4 | Chicken \$5 | Salmon \$7 | Steak \$8 | Shrimp \$6
- Fajita Bowl** Veg V \$9
Cilantro lime rice, black beans, corn salsa, shredded cheddar cheese, fresh grilled onion and peppers. Topped with fresh guacamole, sour cream, and tortilla strips.
 - Greek Bowl** Veg V \$9
Quinoa with roasted tomatoes and garlic, topped with our hummus and tzatziki, garnished with pita, cucumber, kalamata olives, feta and lemon.
 - Zucchini Noodle Thai Bowl** Veg V \$9
Zucchini noodles with bell peppers, mushrooms, and sautéed onions, in a Thai peanut sauce.

Veg Vegetarian or can be prepared vegetarian upon request

V Vegan or can be prepared vegan upon request



Trailside Classics

Sandwiches and Burgers are served with French Fries.

Brisket Sandwich	\$13	Chicken Avocado Ranch Wrap	\$12
Sliced brisket topped with swiss cheese, onion straws and barbecue sauce.		Grilled chicken with spring mix, cheddar cheese, tomato and avocado ranch wrapped in a tomato-basil tortilla.	
Tacos Veg V	\$13	Vegetable Wrap New Veg V	\$12
Three tacos with your choice of tofu, chicken, steak, or shrimp topped with corn salsa, shredded cabbage, Cotija cheese and chipotle dressing. Served with cilantro lime rice and black beans.		Spinach, hummus, feta cheese with roasted zucchini, squash, peppers and onions. Wrapped in a tomato-basil tortilla.	

Build Your Own

Grilled Chicken Sandwich	\$12	The Impossible Burger Veg V	\$12
Marinated grilled chicken with your choice of toppings (listed below).		A plant-based burger that tastes like the real thing! Topped with your choice of the items listed below.	
Classic Steak Burger	\$13	Veggie Burger New Veg V	\$12
Half-pound of ground sirloin, strip, and rib eye. Topped with your choice of the items listed below.		Roasted garlic, brown lentils, carrots, bell peppers, and quinoa. Topped with your choice of the items listed below.	

Topping Choices

Choice of Cheese: American, Swiss, Bleu Cheese, Provolone, Pepper Jack, Cheddar;
Additional Toppings: Mayonnaise, Chipotle Mayonnaise, Onion Aioli, Ale Mustard, Hummus, Lettuce, Tomato, Onion, Pickle, Avocado, Sautéed Mushrooms, Sautéed Onions & Peppers; **Bun Options:** Gluten-Free or Vegan Pretzel Bun available upon request.

Plates

Southwest Chicken	\$15
Two 6 oz. chicken breasts, lemon and pepper brined, grilled, topped with a red honey drizzle. Served with two sides of your choice.	
Kingston Salmon	\$16
Mango Habanero rubbed grilled salmon, topped with pineapple salsa and sweet chili slaw. Served with two sides of your choice.	
Fish & Chips	\$14
Two beer-battered cod filets served with fries and Cole Slaw and house-made tartar sauce.	
Italian Pot Roast New	\$18
Slow-roasted beef chuck in a red pepper marinara sauce, over a bed of parmesan risotto. Served with Crostini.	

Sides \$4.00

Steamed Broccoli Veg V
Asparagus Veg V
Brussels Sprouts Veg V
Shoestring French Fries
Mashed Potatoes Veg
Cole Slaw Veg
New Roasted Zucchini & Squash Veg V

Kids' Meals \$5.00

Served with fries or fruit cup and a drink.

Macaroni and Cheese Veg
Impossible Burger Veg V
Grilled Cheese Veg
Hot Dog
Chicken Fingers

Desserts

Holey Cow	\$6
Warm glazed donut with vanilla ice cream topped with your choice of Strawberry Glaze, Caramel, or Chocolate.	
Seasonal Dessert	\$6
Please ask your server for details.	

Ramsey's offers:

We are so proud to be part of the Loveland community for over 20 years now. From the beginning of COVID, we have been committed to following all of the CDC safety protocols and even implemented a few of our own to go beyond with our own Clean Team. As time passes and the public has become more comfortable with the COVID way of life, we want to assure you that we have not compromised our approach and will continue to focus on providing a safe environment for both Dine-In and Curbside Pick-up.