



THE RED ROOSTER

An illustration of northeastern ingredients with respect to the gardeners, farmers, fishermen & foragers who bring them to our tables.

Soup

Carrot Ginger Bisque 12
English Pea Pistou

Local Farm & Field

Rooster Salad 15
Baby Field Greens, Haricots Verts, Radishes,
Crispy Quinoa, Maple Cider Vinaigrette

Watercress & Red Endive Salad 17
Snap Peas, Fennel, Watermelon Radishes, Sunchokes,
Maplebrook Burrata, Persimmon Vinaigrette

Salad Enhancements

Robie Farm NY Strip Steak 24
Faroe Island Salmon 18
Grilled Shrimp 16
Grilled Chicken Breast 15

Small Plates

Five Spice Pork Belly 20
Pickled Asian Pear, Crispy Kale,
Sweet Potato, Candied Pecans

Asparagus 17
House Ham, Truffle Cured Hen Yolk,
Sorrel, Bearnaise Espuma

Chicken Liver Mousse 20
Bacon Jam, Pickled Red Onion Herb Salad,
House-Made Focaccia Bread

Charred Carrots 16
Local Goat Cheese, Dukkah,
Maple Calabrian Vinaigrette, Mint

Vermont Artisan Cheese Tasting 20
Selection of Four Local Cheeses
& Embellishments

House Made Parker House Rolls 10
Kedron Valley Stables Maple Whipped Butter,
Sea Salt

Large Plates

Heritage Pork Tenderloin 42
Coffee Rub, Pork Croquette, Black Garlic Aioli,
Rhubarb, Peas, Carrots, Pork Jus

Rib-Eye 54
Smokey Creamed Leeks, Turnips,
Chili Crunch, Bordelaise

Local Pasture Raised Chicken 36
Salsify, Chanterelles, Fiddleheads, Chive Parisian Gnocchi,
Madeira Chicken Jus

Rack of Lamb 60
Fondant Potatoes, Pistachio Tzatziki,
Romanesco, Lamb Jus

Arctic Char 38
Rutabaga, Baby Root Vegetables,
Escarole, Sherry Crema

House-Made Campanelle Pasta 32
Forest Mushrooms, Porcini Cream, Arugula,
Pine Nuts, Grana Padano

Spring Panisse 30
Ginger Carrot Puree, Artichokes, Radishes,
Fava Pistou, Mint Gremolata

Diver Scallops 40
Jerusalem Artichoke Puree, Asparagus, Smoked Lardo,
Pine Nuts, Dill, Yuzu Vinaigrette

Butcher's Cut MP

Locally Sourced,
Chef's Selection of Accompaniments

**Executive Chef Matthew McClure,
Chef de Cuisine Paul LeClair & Culinary Team**

We are proud to serve Vermont Certified Organic produce fresh from our Kelly Way Gardens.

A 20% gratuity will be automatically added to parties of 6 or more.
Consuming raw or undercooked meats, poultry or eggs may increase your risk of foodborne illness.