

THE RED ROOSTER

LUNCH MENU

SOUPS & SALAD

New England Clam Chowder Cup 4.5 Bowl 7

Sweet Potato & Apple Bisque Cup 4.5 Bowl 7

French Onion Soup Bowl 7

Cheddar & Swiss

Mixed Greens 5/8

Vine Ripe Tomatoes, Cucumbers & Balsamic Vinaigrette

Caesar 6/9

Roasted Garlic & Parmesan Croutons

Iceberg Wedge & Blue Cheese 6/9

Vine Ripe Tomatoes, Buttermilk, & Smoked Bacon

Add to any Salad: Grilled Chicken 4.5, Grilled Salmon 5.5, or Grilled Shrimp 6.5



SANDWICHES

(Choice of Mixed Greens, Chips, or Fries)

Smoked Salmon 11

Three Onion Cream, Capers, & Country White

Goat Cheese & Grilled Vegetables 9

Herb Pesto & Rosemary Kalamata Olive Batard

Pulled Short Rib 11

Sauteed Mushrooms, Onions, & Country White

Egg Salad 9

Farm Fresh Eggs, Celery, Olive Oil, Mayo, & Multigrain

Turkey Club 11

Apple Compote, Vermont Cheddar, & House Made Cranberry Focaccia

B-L-T 8

Smoked Bacon, Vine Ripe Tomatoes, Iceberg, Mayo, & Toasted Country White

Chicken Breast 11

Sliced Tomatoes, Brie, Bib Lettuce, Bacon, Maple Mustard Sauce, & Country White

The Inn Chicken or Beef Burger 12

Choice of Cheese (Swiss, Cheddar, American, Bleu, or Goat) Add Bacon 1

Crab Cake Po Boy 12

Lump Crab Meat, Celery Root & Apple Slaw, Tartar Sauce, Cajun Spice, & House Made Bun

ENTREES

Grilled Venison Sausage 10

Cranberry Bean Stew with Grilled Sourdough Bread

Crispy Duck Confit 14

Braised Green Lentils, Baby Lettuce, & Sherry Vinaigrette

Seafood Stew 14

Tomato Fennel Broth, Grilled Sour Dough, & Saffron Aioli

House Smoked Brisket Chili 12

Sour Cream & Vermont Cheddar

5 Cheese Macaroni 12

Bread Crumbs & Pickled Jalapeno Hushpuppies

