



THE RED ROOSTER

AN ILLUSTRATION OF NORTHEASTERN INGREDIENTS
WITH RESPECT TO THE GARDENERS, FARMERS, FISHERMEN
AND FORAGERS WHO BRING THEM TO OUR TABLES

POTATO LEEK SOUP

CHEDDAR CRACKER, MUSHROOM OIL, PROSCIUTTO

11

SPROUTS & MUSHROOMS

SHAVED BRUSSELS SPROUTS, DUCK BACON, HERB RICOTTA,
WARM APPLE VINAIGRETTE

13

OYSTERS ROCKEFELLER

LEEK AND FENNEL FONDUE, SPINACH, HERB-PERNOD BUTTER

18

SPRING'S FIRST

BABY GREENS, CARROTS, RADISH, CUCUMBER,
HONEY-HERB VINAIGRETTE

13

DUCK RISOTTO

PULLED CONFIT MEAT, PEAS, BEET CRÈME

16

LAMB BOLOGNESE

HERB TAGLIATELLE PASTA, SHAVED PEPPATO CHEESE

16

POACHED ASPARAGUS

CAULIFLOWER TABBOULEH, PISTACHIO, QUAIL EGG

14

CHEF DE CUISINE CHRISTOPHER LAUNGER



THE RED ROOSTER

FILET OF BEEF

MUSHROOM AND TURNIP PAVE, SPINACH, CIPOLLINI ONIONS,
CARROTS, CELERIAC PUREE, RED WINE JUS

38

VEAL OSSO BUCCO

VEGETABLE CAROLINA RICE, SWEET POTATO PUREE, PARMESAN-BREADED ASPARAGUS, JUS

39

SHORT RIB

SWEET POTATO, CAULIFLOWER, CREAMED KALE, CRISP PARSNIPS

34

PORK

FIG AND CORNBREAD ROULADE, PROSCIUTTO-WRAPPED PORK TENDERLOIN,
GRITS, TOMATO AND MUSHROOM RAGOUT, PEPPERCORN SAUCE

33

SCALLOPS

HERB SPAETZLE, BACON, MUSHROOMS, SQUASH, MUSTARD CREAM SAUCE

35

HALIBUT

WALNUT AND HERB CRUMBLE, ROCK SHRIMP, CHORIZO, CANNELLINI BEANS, KALE

37

CHICKEN

STUFFED WITH MUSHROOMS, FENNEL, GOAT CHEESE AND SPINACH,
PARMESAN GNOCCHI, GREEN BEANS, LEEK BROTH

32

WINTER GARDEN PLATES 12 EACH

FEATURING OUR KELLY WAY GARDENS' ORGANIC VEGETABLES

EGGPLANT PARMESAN – OVER CHEDDAR POLENTA, AGED BALSAMIC

CAULIFLOWER AND CHEESE – BAKED WITH HERBS, CRISP BREAD

BEET AND ASPARAGUS TORTE – HERB MARSCAPONE, PEA GREENS AND CARROT SALAD

WE ARE PROUD TO BE A PART OF THE VERMONT FRESH NETWORK. OUR KELLY WAY GARDENS HAVE BEEN CERTIFIED VERMONT ORGANIC.

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.