



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 PURÉE, RED WINE JUS

38

VEAL OSSO BUCCO

BEEF AND GOAT CHEESE TORTELLINI, PARSNIPS, MOREL MUSHROOMS, KALE

39

BBQ SHORT RIB

SEA ISLAND PEAS, CARROTS, SPRING ONIONS, PICKLED GARLIC

34

PORK

SPINACH, MOZZARELLA AND ROASTED RED PEPPER ROULADE,
PROSCIUTTO, NAVY BEANS, FIDDLEHEADS, PEPPERCORN SAUCE

33

SCALLOPS

BACON AND POTATO HASH, FAVA BEANS, BABY TURNIPS, RADISH, SORREL CRÈME

35

HALIBUT

WALNUT AND HERB CRUMBLE, SMOKED SWEET POTATO PURÉE,
TOASTED FARRO, RAMPS, PEAS

37

CHICKEN

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

32

GARDEN PLATES 12 EACH

FEATURING OUR KELLY WAY GARDENS' ORGANIC VEGETABLES

NEW POTATOES – GEMSTONE POTATOES, PEAS, CILANTRO, YOGURT

EGGPLANT PARMESAN – OVER CHEDDAR POLENTA, AGED BALSAMIC

BEEF 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.