



THE RED ROOSTER

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

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**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 & FENNEL FONDUE, SPINACH, HERB-PERNOD BUTTER

18

**14 THE GREEN**

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

13

**PEA & FETA FRITTER**

TOMATO CAPER RELISH, CHILLED CUCUMBER & CAULIFLOWER SAUCE

16

**LAMB BOLOGNESE**

HERB TAGLIATELLE PASTA, SHAVED PECORINO CHEESE

16

**POACHED ASPARAGUS**

BABY BEETS, QUAIL EGGS, MUSTARD GREENS, LILLÈ CHEESE, ALMONDS

14

CHEF DE CUISINE CHRISTOPHER LAUNGER



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THE RED ROOSTER

**FILET OF BEEF**

CREAMED CORN, SPINACH LEAVES, POTATO CHEDDAR CAKE, RED WINE JUS  
38

**VEAL OSSO BUCCO**

BEET & GOAT CHEESE TORTELLINI, PARSNIPS, MOREL MUSHROOMS, KALE  
39

**RIB EYE STEAK**

BABY CARROTS, DUCK FAT POTATOES, GARDEN SALSA VERDE, BLEU CHEESE CRUMBLES  
37

**PORK**

SPINACH, MOZZARELLA & ROASTED RED PEPPER ROULADE, PROSCIUTTO,  
ARTICHOKES, FINGERLING POTATOES, OLIVES, PEPPERCORN SAUCE  
33

**SCALLOPS**

ANSON MILL CHEDDAR GRITS, SHRIMP, CHORIZO, TOMATO & PEPPER RAGOUT, FAVA BEANS  
35

**HALIBUT**

WALNUT & HERB CRUMBLE, SWEET POTATO PURÉE, TOASTED FARRO, PEAS, BROCCOLI  
37

**CHICKEN**

STUFFED WITH MUSHROOMS, FENNEL, GOAT CHEESE & SPINACH,  
PARMESAN GNOCCHI, GREEN BEANS, LEEK BROTH  
32

**TUNA**

KOHLRABI PARMESAN PAVE, GINGERED TOMATOES, GARDEN GREENS, CARROT VINAIGRETTE  
36

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**GARDEN PLATES 12 EACH**

*FEATURING OUR KELLY WAY GARDENS' ORGANIC VEGETABLES*

**CAULIFLOWER CROQUETTES** – ROMESCO SAUCE, TARRAGON AIOLI

**CORN & KALE STUFFED ZUCCHINI** – STEWED TOMATOES, AGED BALSAMIC

**GARBANZO BEANS & DUMPLINGS** – SAVOY VEGETABLE HERB BROTH, CHIVE DUMPLINGS

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.