



THE RED ROOSTER

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

Small Plates

Cauliflower & Cheddar Soup

BBQ Smoked Scallop, Herb Oil, Cornbread

12

14 The Green in Foliage

Baby Greens, Radish, Carrot, Heirloom Squash,
Honey Herb Vinaigrette

13

Oysters Rockefeller

Leek & Fennel Fondue, Spinach, Herb Pernod Butter

18

Harvest Bruschetta

Beets, Heirloom Squash, Carrots, Arugula,
Goat Cheese, Maple Balsamic, Polenta Bread

14

Veal Bolognese Blanca

Garlic Cream, Romaine, Olives, Parmesan Cheese, House Herb Pasta

17

Beet Cured Arctic Char

Baby Vegetable & Caper Spread, Gaufrette Potatoes, Frisée Greens, Citrus

17

Chef De Cuisine Christopher Lauinger

All checks subject to Vermont State Tax.

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.

Large Plates

Filet of Beef

Parsnip Purée, Pearl Onions, Carrots,
Spinach, Fingerling Potatoes, Red Wine Jus

38

Venison

Garden Squash & Cranberry Carolina Rice,
Hunter Sauce, Cauliflower Crème

38

Tomato Braised Short Rib

Garlic Mash, Braised Leeks, Green Beans, Eggplant & Olive Relish

33

Chicken

Stuffed with Mushrooms, Fennel, Goat Cheese,
Pumpkin Purée, Toasted Farro, Charred Broccoli, Jus

32

Herb Roasted Salmon

Cannellini Bean & Corn Stew, Rock Shrimp, Mussels,
Smoked Tomatoes, Hard Cider Broth, Garlic Herb Butter

33

Seared Scallops

Corn & Pumpkin Succotash with Cranberry Beans,
Cheddar Grits, Lemon Herb Beurre Blanc

36

Cauliflower

BBQ Rubbed Cauliflower "Steak," Squash Wedges, Lentils, Corn & Cilantro Salsa

28

Garden Plates

14 Each

Hand Cut Frites – Feta, Oregano, House Ketchup

Brussels Sprouts – Honey Teriyaki, Sesame Seeds

Lettuce Wraps – Spiced Lentils & Vegetable Stew, Crisp Corn, Pickled Red Onions