



Red Rooster Lunch Menu

New England Clam Chowder

6 / 9

Chopped Bacon, Sliced Scallions

Apple Squash Bisque

6 / 9

Garden Apples, Roasted Squash

From The Garden

Simple Salad 8 / 12

English Cucumber, Cherry Tomatoes,
Vermont Maple Balsamic Vinaigrette

Talon Salad 9 / 14

Chef's Gathering of Mixed Greens,
Sunflower Seeds, Roasted Beets,
Quinoa, Torn Mountain Croutons,
Vermont Creamery Chèvre, Mustard Dressing

Poached Pear Salad 9 / 14

Arugula, Cinnamon Poached Pear,
Smoked Paprika Fried Cauliflower, Honey,
Macadamia Nuts, Sweet Pickled Squash,
Maple Miso Dressing

Caesar Salad 8 / 12

Romaine Lettuce, Quinoa Cheese Crisp,
Garlic & Pepper Marinated Egg, Caesar Dressing

Salad Enhancements

Pan Seared Salmon 12 | Grilled Chicken Breast 11
Grilled Shrimp 14 | Seared Organic Tempeh 10

The Butcher Shop

Served with choice of Herb-Scented Fries,
Fresh Fruit or Simple Salad

Farmer's Cheddar Burger 17

Vermont Cheddar, Bibb Lettuce, Tomato,
Red Onion, House Made Seeded Bun

Mushroom Burger 15

Tuscan Marinated Portabella Mushroom,
Tomato Chutney, Thyme & Red Chili Aioli,
Griddled Portuguese Roll

Jerk Pork Tacos 16

Slow Roasted Jerk Pork,
Corn Salsa, Braised Kale,
Vermont Cheddar, Spiced Crema

The Village Cuban 17

Local Shaved Roasted Pork,
Vermont Salumi Prosciutto Cotto,
Jasper Hill Vault No.5 Cheddar,
Sweet Pickle & Poblano Slaw,
Apple & Chipotle Spread, Ciabatta Roll

Farmstead Tasting

Woodstock Cup & A Half 14

House Crafted Wrap of the Day,
Choice of New England Clam Chowder or Apple Squash Bisque

Vermont Grilled Cheese with a Cup of Tomato Soup 16

Billings Farm Butter Cheese, Apple Jam, Spiced Bacon,
Griddled Sourdough Bread, Creamy Tomato Soup

Seafood Stew 22

Clams, Mussels, Shrimp, Fish,
Tomato Fennel Broth, Grilled Sourdough Bread, Saffron Aioli

Salmon Cakes 19

North Atlantic Salmon, Cucumber Dill Relish,
Garden Vegetable Medley, Couscous, Apple Squash Purée

Fall Harvest Ramen Bowl 17

Roasted Mushrooms, Pickled Cabbage, Radish, Scallions,
Bean Sprouts, Udon Noodles, Marinated Egg, Hosin, Ginger & Leek Broth

Green Mountain Beef Stew 17

Braised Beef, Smoked Pearl Onions, Roasted Sweet Potato,
Seared Mushrooms, Root Vegetables, Red Wine Jus

We are proud to be a part of the Vermont Fresh Network and our Kelly Way Garden has been Certified Vermont Organic.
*Consuming raw or undercooked meats, poultry or eggs may increase your risk of foodborne illness,
especially if you have certain medical conditions.