



## Happy Wassail!

The Red Rooster Wassail Weekend Lunch ~ 12pm – 2:30pm

Saturday, December 14, 2019

Menu Subject to Change

Wassailing is an ancient English custom beginning as early as 1066. Part of the feasts and revelry of New Year's Eve and New Year's Day are still celebrated to this day. Traditionally, the master of the English household drank to the health of those present with a bowl of spiced ale, and each in turn after him passed the bowl along and repeated the Saxon phrase "Wass Hael," meaning "Be Whole," or "Be Well."

### First Course

**New England Clam Chowder 6/9**  
Chopped Bacon, Sliced Scallions

**Apple Squash Bisque 6/9**  
Garden Apples, Roasted Squash

**Simple Salad 7/11**  
English Cucumber, Cherry Tomatoes,  
Vermont Maple Balsamic Vinaigrette

**Caesar Salad 8/12**  
Romaine Lettuce, Quinoa Cheese Crisp,  
Garlic & Pepper Marinated Egg, Caesar Dressing

**Talon Salad 9/14**  
Mixed Greens, Quinoa, Sunflower Seeds,  
Roasted Beets, Vermont Creamery Chèvre,  
Torn Croutons, Mustard Dressing

### Entrées

**Farmer's Cheddar Burger 17**  
Cabot Cheddar, Bibb Lettuce, Tomato,  
Red Onion, Sesame Seed Bun

**Mushroom Burger 14**  
Tuscan Marinated Portabella Mushroom,  
Tomato Chutney, Thyme & Red Chili Aioli,  
Griddled Portuguese Roll

**The Village Cuban 16**  
Shaved Roasted Pork, Local Prosciutto Cotto,  
Apple & Chipotle Spread, Sweet Pickle & Poblano Slaw,  
Jasper Hill Vault No. 5 Cheddar, Ciabatta Roll

**Vermont Grilled Cheese with Cup of Tomato Soup 16**  
Billings Farm Butter Cheese, Apple Jam, Spiced Bacon,  
Griddled Sourdough Bread, Creamy Tomato Soup

**Green Mountain Beef Stew 17**  
Braised Beef, Smoked Pearl Onions,  
Roasted Sweet Potato, Seared Mushrooms,  
Root Vegetables, Red Wine Jus

### Dessert

**Holiday Dessert Specials**  
Made Fresh by our Pastry Chefs