



THE RED ROOSTER

Small Plates

New Onion Soup 7/9

Billings Farm Cheddar Crostini,
Scallions

14 The Green Salad 15

Winter Harvest Greens, Shaved Carrots,
Roasted Heirloom Squash, Dried Cranberries,
Charred Lemon Vinaigrette

Baby Romaine & Beet Salad 15

Roasted Red Beets,
Orange & Grapefruit Filets,
Herbed Vermont Goat Cheese,
Balsamic Dressing

Wild Mushroom Chowder 7/9

Heirloom Squash, Yukon Gold Potatoes,
Roasted Mushrooms & Leeks

Oysters Rockefeller 19

Creamed Leek, Fennel & Spinach,
Toasted Breadcrumbs

Vermont Artisan Cheese Tasting 16

Von Trapp "Mad River Blue"
Blue Ledge Farm "Riley's 2x4"
The Cellars at Jasper Hill "Harbison"
Boggy Meadow Farm "Fiddlehead Tomme"
Kelly Way Gardens' Honey, Quince Paste, Crackers

Large Plates

Pan Seared Atlantic Halibut 32

Winter Vegetables, Marble Potatoes,
Holy Trinity Shrimp & Bacon Crema

Veal Osso Bucco 32

Fresh Ribbon Pasta, Herb Crema,
Tomato Confit, Winter Vegetables, Gremolata

Land & Sea 32

Seared Georges Bank Scallops,
Braised Short Rib of Beef,
Roasted Corn & Tomato Relish,
Winter Vegetables, Smashed Yukon Gold Potatoes

Filet of Beef 39

Roasted Mushrooms, Herb Marble Potatoes,
Winter Vegetables, Carrot Crema, Red Wine Jus

Rack of Lamb 36

Mustard & Herb Crusted Rack of Lamb,
Winter Vegetables, Vanilla Rutabaga Purée,
Cherry Cider Jus

Duck Two Ways 32

Slow Seared Duck Breast,
Apple Smoked Duck Leg Confit,
White Bean & Root Vegetable Cassoulet

Richardson's Tavern Starters

New England Clam Chowder 7/9

Scallions, Crispy Bacon

Prince Edward Island Mussels 16

Garlic & White Wine Broth, Char-Grilled Sourdough

Billings Farm

Cheddar Cheese Fondue 19

Sliced Apples, Grapes,
House Made Chips, Cornichons,
Summer Sausage, Artisan Bread

Richardson's Tavern Plates

Captain Richardson's Burger 20

Half Pound Burger, Vermont Cheddar,
Local Smokehouse Bacon, House Made Sesame Bun

Harvest Mozzarella Sandwich 18

Roasted Heirloom Squash, Greens,
Basil Pesto, Local Mozzarella, House Made Focaccia

BBQ Rubbed Tenderloin Tip Salad 22

Baby Spinach, Cherry Tomatoes, Carrots,
Fried Brussels Sprouts, Smoked Feta,
Croutons, Peppercorn Dressing

Seafood Stew 25

Clams, Mussels, Shrimp, Fin Fish,
Tomato Fennel Broth, Saffron Aioli,
Sourdough Crouton

Shepherd's Pie 25

Local Lamb, Vermont Cheddar,
Smashed Yukon Gold Potatoes,
House Salad

Crispy Fish & Chips 24

Herb Breaded Sole, Chef's Coleslaw,
Old Bay Remoulade, French Fries

Harvest Vegetable Bowl 24

Heirloom Squash, Zucchini, Cauliflower,
Coconut Jasmine Rice, Cilantro Yogurt,
Honey Almonds

Chef's Italian Meatballs 23

Local Beef & Pork, Marinara Sauce,
Cavatappi Pasta, Broccolini

We are proud to serve Vermont Certified Organic produce fresh from our Kelly Way Gardens.

A 20% Gratuity Will be Automatically Added to All Orders.

Consuming raw or undercooked meats, poultry or eggs may increase your risk of foodborne illness.