



Red Rooster Lunch Menu

From The Garden

Rooster Salad 8/13

Mixed Greens, Grape Tomatoes,
Cucumbers, Carrots, Sherry Vinaigrette

Caesar Salad 8/13

Romaine Lettuce, Shaved Romano Cheese,
Puffed Quinoa, Pickled Egg, Caesar Dressing

Asparagus Salad 9/14

Grilled & Chilled Asparagus, Baby Arugula,
Red Onion, Heirloom Tomato, Watermelon Radish,
Hardboiled Egg, Vermont Goat Cheese,
Honey Truffle Vinaigrette

Salad Enhancements

Pan Seared Salmon 12

Grilled Chicken Breast 11

Grilled Shrimp 14

Mid-Day Starters

Chef's Whim 7/9

Inquire About Today's Soup Special

New England Clam Chowder 7/9

Scallions, Chopped Bacon

Fried Brussels 12

Sweet Chili Sauce, Scallions,
Asiago Cheese

Baked Soft Pretzel 10

Lawson's Little Sip Beer Mustard,
Billings Farm Mornay Cheese Sauce

Pork Belly Bao 12

Slow Roasted Pork Belly,
Asian Cucumber Salad, Sesame Aioli,
Steamed Buns

The Sandwich Counter

All selections served with your choice of Herb Seasoned Fries, Simple Salad, or Fresh Fruit.

Farmhouse Burger 18

Beef Burger, Cabot Cheddar, Lettuce,
Tomato, Onion, Brioche Sesame Bun

Vermont Monte Cristo 16

Roasted Misty Knoll Turkey, Alpha Tolman Cheese,
Vermont Salumi Honey Ham, House Mustard,
Hearty Country White Bread, Savory Batter,
Balsamic Maple Reduction

Fried Chicken Sandwich 16

Buttermilk Chicken Thigh, Baby Arugula,
Maplebrook Farm Mozzarella, Olive Tapenade,
Fire Roasted Peppers, Brioche Sesame Bun

Chipotle Salmon Tacos 17

Grilled Atlantic Salmon, Feta Cheese,
Cucumber Apple Salsa, Chipotle Aioli,
Flour Tortillas

Farmstead Tasting

Seafood Stew 22

Clams, Mussels, Shrimp, Fin Fish, Tomato Fennel Broth,
Saffron Aioli, Roasted Garlic Oil Glazed Sourdough

Pan Seared Salmon 23

Shrimp, Fingerling Potato Hash,
Sauce Americana, Spring Vegetables

Woodstock "Poke" Bowl 22

Ahi Tuna, Cucumber Salad, Asparagus, Cauliflower "Rice",
Watermelon Radish, Pickled Ginger, Sriracha Crema, Sesame Seeds

Spring Risotto 18

English Peas, Watermelon Radish, Asparagus,
Pea Tendrils, Manchego Cheese, Mint Oil

Vermont Grilled Cheese & Cup of Tomato Basil Soup 18

Red Hen Bakery Sourdough, von Trapp Oma Cheese, Pancetta,
Grilled Ramps, Spring Pea Spread, Cup of Tomato Basil Soup

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.

Red Rooster Drinks

Wine By The Glass

Sparkling	
Zonin, Prosecco	12
187ml, Italy	
Hillinger Secco Rosé	14
187ml, Austria	
Mumm Napa Brut Prestige	16
187ml, California	
Moët & Chandon	30
187ml, Champagne, France	
Featured Rosé	
Miraval	18
Cotes de Provence, France	
White	
Pinot Grigio, Banfi “San Angelo”	13
Tuscany, Italy	
Sauvignon Blanc, Mohua	13
Marlborough, New Zealand	
Riesling, Boundary Breaks “Ovid Line North”	13
Finger Lakes, New York	
Chardonnay, Domaine Matrot	16
Burgundy, France	
Chardonnay, Trefethen	17
Oak Knoll, Napa, California	
Pecorino, Umani Ronchi	14
Terre di Chieti IGT, Italy	
Red	
Pinot Noir, Rodney Strong Estate	15
Russian River Valley, California	
Sangiovese, Caparzo Rosso di Montalcino	14
Tuscany, Italy	
Cabernet Sauvignon, Stark-Conde	15
Stellenbosch, South Africa	
Cabernet Sauvignon, Alexander Valley Vineyards	16
Alexander Valley, California	
Rhone Blend, Tablas Creek “Patelin de Tablas”	16
Paso Robles, California	
Syrah/Petite Sirah Blend, Vina Robles “The Arborist”	13
Paso Robles, California	
Malbec, Tintonegro	13
Uco Valley, Argentina	



QR Code ~
Scan for Selection
of Wines by the Bottle

Crafted Cocktails

Robert Frost	16
Bulleit Bourbon, Warres Fine White Port, Amontillado Sherry, Orange Bitters, Lemon Twist	
Vermont Apple	16
Mad River Rum, Vermont Apple Cider, Lemon Juice, Simple Syrup, Cinnamon	
Windsor Way	16
Silo Gin, Lime Juice, Simple Syrup, Mint, Crushed Ice	
Quechee Quencher	18
Vermont Gold Vodka, Grapefruit Juice, Ginger Beer, Lime	
Espresso Martini	19
Belvedere Vodka, Kahlua, Vermont Artisan Coffee & Tea Co. Espresso, Espresso Beans	
Passion Fruit Margarita	19
Casa Noble Reposado Tequila, Cointreau, Passion Fruit Purée, Agave Syrup, Lime, Hawaiian Pink Salt	
No. 14 Maple Old Fashioned	19
Vermont Spirits No. 14 Maple Spirit, Angostura Bitters, Luxardo Cherry, Orange	
Sazerac	17
Absinthe Rinse, High West Whiskey, Simple Syrup, Angostura Bitters, Orange Peel	
Fireside Speyside	16
Copper Dog Scotch, Vermont Maple Syrup, Vermont Artisan Coffee & Tea Co. Green Tea, Orange Peel – <i>Served Hot</i>	

New England On Tap

Switchback Ale	10
Burlington, VT ~ 5% / 28 IBU	
Lawson’s Sip of Sunshine IPA	10
Waitsfield, VT ~ 8% / 65 IBU	
Catamount IPA	10
Windsor, VT ~ 6.2% / 40 IBU	
Outer Limits Brewing Proctorsville Porter	10
Proctorsville, VT ~ 5.8% / 60 IBU	
von Trapp Pilsner	10
Stowe, VT ~ 5.6% / 35 IBU	

Non-Alcoholic Feature

Corina’s Switchy	9
Norwich, VT ~ <i>Sparkling Lime & Ginger Juice with a Splash of Apple Cider Vinegar</i>	