



THE RED ROOSTER

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

Small Plates

New Onion Soup 9

Billings Farm Cheddar Crostini,
Scallions

14 The Green Salad 15

Locally Grown Harvest Greens,
Shaved Radish, Cucumber, Carrot,
Charred Lemon Vinaigrette

Oysters Rockefeller 19

Arugula, Spinach, Asiago Cheese,
Herb Breadcrumbs

Seasonally Inspired Chef's Pasta 14

Ask Your Server for Today's Offering

Local Duck Gumbo 9

House Smoked Duck, Rice,
Holy Trinity Vegetables, Scallions

Baby Romaine Salad 15

Olive & Dried Tomato Tapenade,
Romano Cheese, House Focaccia Crouton,
Caesar Dressing

Vermont Artisan Cheese Tasting 16

Vermont Shepherd "Verano", von Trapp "Oma",
The Cellars at Jasper Hill "Vault No. 5 Cheddar"
Mt. Mansfield Creamery "Patrolman's Blues"
Served with Kelly Way Gardens' Honey,
Pear Purée, Water Crackers

Large Plates

Pan Grilled Atlantic Salmon 29

Spring Asparagus, Marble Potatoes,
Almond Romesco, Frisée Salad

Filet of Beef 39

Roasted Mushroom & Potato Croquette,
French Beans, Squash Crema, Red Wine Jus

Veal Osso Bucco 32

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

Duck Two Ways 32

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

Crispy Cauliflower Vegetable Bowl 24

Coconut Cauliflower, Purlou Rice,
Napa Cabbage & Vegetable Slaw,
Apricot Cilantro Dressing

Land & Sea 32

Seared Georges Bank Scallops,
Braised Short Rib of Beef,
Butter Mashed Potatoes,
Tomato & Leek Relish

Rack of Lamb 36

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

Desserts

Chocolate Coffee Pave 10

Warm Chocolate Sauce, Vanilla Ice Cream

Vermont Maple Cake 10

Candied Pecan Ice Cream, Maple Reduction

Cookie Plate 10

Lavender, S'more, Lemon Madeleine,
Oatmeal Cherry Cookie

Lemon Meringue Tart 10

Raspberry Coulis, Orange Zest

Spring Carrot Cake 10

Cream Cheese Filling, Orange Carrot Sorbet

Selection of House Made

Ice Cream & Sorbet

8 – Two Scoops

Vermont Artisan Cheese Tasting 16

The Cellars at Jasper Hill "Vault No. 5 Cheddar", von Trapp "Oma",
Vermont Shepherd "Verano", Mt. Mansfield Creamery "Patrolman's Blues"
Served with Kelly Way Gardens' Honey, Pear Purée, Water Crackers

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>	