



Red Rooster Bar Menu

Soups

New England Clam Chowder 9 / 11
Chopped Bacon, Scallions

Carrot Coconut Soup 9 / 11
Cashews, Cumin Oil

Starters & Small Plates

Brussels 14

Crispy Brussels Sprouts, Peanuts, Sesame Seeds,
Scallions, Vermont Maple Gochujang Dressing

Mushroom Toast 15

Wild Mushrooms, Spring Pea Herbed Ricotta,
Red Hen Polenta Bread, Pickled Shallots,
Miso Honey, Soft Poached Organic Egg

Wild Game Meatballs 16

Venison & Boar, Pomodoro Sauce,
Local Goat Milk Feta, Charred Baguette, Micro Basil

Fourteen The Green Salad 15

Baby Field Greens, Tomatoes, Radishes, Crispy Shallots,
Mad River Blue Cheese, Sherry Vinaigrette

Salad Enhancements

Pan Seared Salmon **15**, Grilled Shrimp **16**
Grilled Chicken Breast **12**

Vermont Artisan Cheese Tasting 18

Robie Farm "Toma",
von Trapp Farmstead "Mad River Blue",
Grafton Village Cheese Company "Shepsog",
Champlain Valley Creamery "Organic Triple Cream",
Served with Candied Almonds, Honeycomb,
House Fruit Purée, House Made Lavash

Large Plates

Farmhouse Burger 20

Local ½ lb Beef Burger, Cabot Cheddar,
Local Smokehouse Bacon, Lettuce, Tomato, Onion,
House Made Brioche Sesame Bun,
Herb Seasoned Fries or Simple Salad

Black Bean & Squash Burger 18

House Made Black Bean & Roasted Squash Burger,
Vermont Goat Cheese, Roasted Garlic Hummus,
Lettuce, Tomato, Onion, House Made Brioche Sesame Bun,
Herb Seasoned Fries or Simple Salad

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.
