



THE RED ROOSTER

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

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## Soups

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**New England Clam Chowder 9/11**  
Chopped Bacon, Scallions

**Carrot Coconut Soup 9/11**  
Cashews, Cumin Oil

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## Starters

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**Wild Game Meatballs 16**  
Venison & Boar, Pomodoro Sauce,  
Local Goat Milk Feta, Charred Baguette, Micro Basil

**Semolina Oysters Rockefeller 19**  
Fried Semolina Dusted New England Oysters,  
Spinach & Fennel Fondue, Tobiko

**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

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## Local Farm & Field

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**Fourteen The Green Salad 15**  
Baby Field Greens, Tomatoes, Radishes,  
Crispy Shallots, Mad River Blue Cheese,  
Sherry Vinaigrette

**Burrata Salad 16**  
Watercress, Maplebrook Farm Burrata,  
Local Prosciutto, Grilled Asparagus, Radishes,  
Heirloom Tomatoes, Pistachios,  
Herb Oil, Aged Balsamic

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**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

**Billings Farm Cheese Fondue 21**  
Billings Farm Cheddar Cheese, Sliced Apples,  
Cornichons, Grapes, Sausage, House Made Chips,  
Artisan Bread

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## Large Plates

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**Scallops & Pork Belly 36**  
Pan Seared Sea Scallops, Braised Pork Belly,  
Anson Mills Grits with Green Chiles  
& Billings Farm Smoked Cheddar,  
Apple Cider Slaw, Pork Jus

**Steak au Poivre 42**  
Local Pepper Crusted Beef Tenderloin,  
Sea Salt & Vinegar Fingerling Potatoes,  
Chef's Vegetable, Morel Mushroom & Leek Crema

**Pan Seared Salmon 34**  
Polenta, Eggplant Caponata, Sauce Vin Jaune

**Gnudi 32**  
House Made Spinach & Ricotta Gnudi,  
Hen of the Wood Mushrooms, Spring Peas,  
Asparagus, Spinach, Lemon Herb Crema,  
Parmesan Reggiano

**Smoked Duck 36**  
Maple Leaf Duck Breast,  
Beluga Lentils, Braised Red Cabbage,  
Pickled Mustard Seeds,  
Pear Bourbon Relish

**Veal Osso Bucco Confit 38**  
Saffron Risotto, Chef's Vegetable,  
Smoked Tomato Relish, Mint Orange Gremolata

**Lamb Shank 42**  
Red Wine Braised Lamb Shank,  
White Bean Purée, Chef's Vegetable,  
Fig Lamb Jus

**Seafood Stew 30**  
Clams, Mussels, Shrimp, Fin Fish,  
Tomato Fennel Broth, Saffron Aioli,  
Toasted Garlic Sourdough

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*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.