



Red Rooster Bar Menu

Soups

New England Clam Chowder 9 / 11
Chopped Bacon, Scallions

Heirloom Tomato Gazpacho 9 / 11
Cilantro Oil, Lemon Crème Fraiche

Maine Mussels 19

Chorizo, Charred Corn, Tomatoes
Cilantro, White Wine, Lemon Basil Butter
House Made Herbed Focaccia

Heirloom Harissa Carrots 14

Arugula Chimichurri, Whipped Goat's Milk Feta
Spiced Pumpkin Seeds, Micro Cilantro

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

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

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.
