



THE RED ROOSTER

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

---

## Soups

---

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

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

---

## Starters

---

**N.E. Oysters** 24  
6 New England Oysters on the Half Shell,  
Smoked Cocktail Sauce, Blackberry Mignonette,  
Burnt Lemon

**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

---

## Local Farm & Field

---

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

**Peach & Berry Salad** 16  
Butter Lettuce, Charred Peaches, Blackberries,  
Blueberries, Watermelon Radish, Pistachios, Smoked Feta,  
Pomegranate Balsamic 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

---

**Pan Seared Scallops & Pork Belly** 36  
Local Smoked Cheddar & Green Chili Anson Mills Grits,  
Apple Cider Slaw, Corn Nuts, Pork Jus

**Filet au Poivre** 44  
Sea Salt & Vinegar Fingerling Potatoes,  
Seasonal Vegetables, Morel Mushroom & Leek Crema

**Pan Seared Salmon** 34  
Farro, Sweet Corn Succotash,  
Kelly Way Garden Pesto

**Grilled Octopus** 32  
Vermont Salumi Chorizo, New Potatoes, Romesco, Frisee,  
Smoked Paprika Sherry Vinaigrette

**Herb Crusted Rack of Lamb** 48  
Summer Vegetable Tabbouleh, Mint Berry Gastrique

**Maine Lobster & Corn Ravioli** 34  
Roasted Corn & Smoked Mozzarella Ravioli,  
Maine Lobster, Charred Corn, Tomato,  
Maitake Mushrooms, Arugula, Tarragon Butter Sauce,  
Parmesan Reggiano

**Heritage Berkshire Pork Chop** 36  
Coffee Rubbed Bone-In Pork Chop,  
Sweet Potato Puree, Seasonal Vegetables,  
Maple Apple Bourbon Sauce

**Summer Polenta Bowl** 30  
Creamy Polenta, Summer Squashes, Blistered Tomatoes,  
Forest Mushrooms, Local Burrata, Micro Basil

---

*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.