



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 11
Chopped Bacon, Scallions

Vermont Sweet Corn Soup 11
Crème Fraiche, Marash

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
Four Thoughtfully Selected Local
Artisan Cheeses from around Vermont
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 36
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
(Contains Nuts)

We are proud to serve Vermont Certified Organic produce fresh from our Kelly Way Gardens.

A 20% gratuity will be automatically added to parties of 6 or more.
Consuming raw or undercooked meats, poultry or eggs may increase your risk of foodborne illness.