



Red Rooster Lunch Menu

From The Garden

Rooster Salad 9/14

Baby Garden Greens, Grape Tomatoes, Carrots, Cucumbers, Radishes, Balsamic Sambal Dressing

Foliage Caesar 10/15

Kale, Romaine, Fried Squash, Pita Chips, Pickled Egg, House Made Caesar Dressing

Late Summer Salad 10/15

Mixed Greens, Pickled Butternut Squash, Tomatoes, Sunflower Seeds, Mad River Bleu Cheese, Roasted Onions, Cucumbers, Apple Cider Vinaigrette

Salad Enhancements

Pan-Seared Salmon 15

Grilled Chicken Breast 12 Grilled Shrimp 16

Mid-Day Starters

Apple & Butternut Squash Soup 9/11

Gluten Free Cinnamon Croutons

New England Clam Chowder 9/11

Chopped Bacon, Scallions

Chips & Dip 16

Sweet Potato Chips, Russet Potato Chips, Caramelized Onion Dip

Vermont Poutine 13

French Fries, Billings Farm Cheddar Cheese, Vermont Salumi Chorizo, Turkey Gravy

Mussels Marinara 17

PEI Mussels, Sweet Basil Stewed Tomatoes, Roasted Garlic

The Deli Counter

All selections served with your choice of Herb Seasoned Fries, Simple Salad, or Fresh Fruit.

Farmhouse Burger 20

Local Beef Burger, Cabot Cheddar, Local Smokehouse Bacon, Lettuce, Tomato, Onion, House Made Sesame Seed Bun

Hot Turkey Melt 18

Farmers & Cooks' Oven Roasted Turkey, Caramelized Onions, Spring Brook Farm Tarentaise, Thyme Turkey Gravy, Texas Toast

Roast Beef Wrap 18

Farmers & Cooks' Roast Beef, Shredded Lettuce, Pickled Red Onions, Baby Swiss Cheese, Russian Dressing, Herb Wrap

B.L.T Tacos 17

Braised Pork Belly, Grape Tomato Salad, Shaved Lettuce, Maple Sriracha Mayonnaise, Flour Tortilla

Farm Plates

Seafood Stew 29

Clams, Mussels, Shrimp, Fin Fish, Tomato Fennel Broth, Saffron Aioli, Garlic Crostini

Pan Seared Salmon 26

Cheddar & Herb Polenta Cake, Grilled Vegetables, Citrus Ginger Beurre Blanc

Woodstock Flatbread 20

House Made Ranch Spread, Vermont Salumi Chorizo, North Country Bacon, Jasper Hill Vault No. 5 Cheddar Cheese, Scallions, Maple Brook Farms Burrata

Vermont Grilled Cheese & Cup of Tomato Basil Soup 18

Chorizo Braised Apple Butter, Billings Farm Butter Cheddar, Steamed Kale, Red Hen Sour Dough Bread, Tomato Basil Soup

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.