



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

White Bean Soup 11
Crispy Kale, Chili Oil

Starters

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

Beef Bone Marrow 18
Apple Butter, Salsa Verde, Frisee,
Baguette, Flakey Salt

Crispy Brussels Sprouts 14
Garlic Confit Aioli, Bacon Lardoons, Flakey Salt

Local Farm & Field

Fourteen The Green Salad 15
Baby Field Greens, Radishes,
Maple Cider Vinaigrette

Radicchio & Ricotta Salad 16
Herbed Ricotta, Farro, Arugula, Braised Radicchio,
Prosciutto, Pine Nuts, Citrus,
Charred Red Onion 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 Puree,
House Made Lavash

Large Plates

Diver Sea Scallops 36
Lentils, Celery Root, Guanciale, Fennel, Dill

NY Strip Steak 44
Black Garlic Pommes Boulangere,
Sauteed Spinach, Bordelaise

Chickpea Panisse 30
Broccoli Pistou, Braised Fennel, Almond Romesco

Duck Breast 42
Barley, Parsnip, Leeks, Spiced Orange Jus

Pan Roasted Cod 36
Local Carrots, Chermoula,
Skordalia, Frisee

Local Pasture Raised Chicken 34
Parisian Gnocchi, Brussels Sprouts, Autumn Squash,
Crispy Fried Sage, Chicken Jus

Heritage Berkshire Pork Chop 36
Baby Yam Puree, Charred Broccoli Rabe,
Pork Jus

Executive Chef Matthew McClure & Culinary Team

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.