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## Red Rooster Lunch Menu

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### Leafy Things

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#### Fourteen the Green 9/14

Farm Greens, Radishes,  
Maple Cider Vinaigrette

#### Orchard Chopped Salad 10/15

Romaine, Baby Arugula, Radicchio,  
Blood Oranges, Pears, Currants,  
Pumpkin Seeds, Local Blue Cheese, Pecans,  
White Balsamic Vinaigrette

#### Kale & Brussels Sprouts Salad 10/15

Prosciutto, Cherries, Pomegranate, Smoked Almonds,  
Vermont Shepherd Invierno Cheese,  
Preserved Lemon Vermont Yogurt Dressing

#### Salad Enhancements

Pan-Seared Salmon 15  
Grilled Chicken Breast 12  
Grilled Shrimp 16

### Small Plates

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#### White Bean Soup 9/11

Crispy Kale, Chili Oil

#### New England Clam Chowder 9/11

Chopped Bacon, Scallions

#### Mezze Board 18

Butternut Hummus, Baba Ghanoush,  
Castelvetrano Olives, Local Feta, Marinated Artichokes,  
Chef's Selection of Vegetables, Grilled Pita

#### Shishito Peppers 15

Blistered Shishito Peppers, Crispy Quinoa,  
Green Goddess Dressing

#### Maine Mussels 18

Pork Belly, Cold Hollow Apple Cider, Leeks,  
Crème Fraiche, Herbs, Red Hen Sourdough

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## Large Plates

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#### Woodstocker Burger 22

Local Beef Burger, Pimento Cheese,  
Bacon Jam, House Made Sesame Seed Bun

#### Steak Frites 25

Northeast Farms Beef, Bordelaise,  
Wedge Cut Fries, Garlic Aioli,  
Petite Farm Greens, Maple Cider Vinaigrette

#### Pork Schnitzel Sandwich 18

Panko Breaded Pork Cutlet, Brussels Sprouts & Apple Slaw,  
Pickled Mustard Seed Mayo, Ciabatta Bread

#### Vermont Grilled Cheese & Tomato Fennel Soup 18

Vermont Salumi Rosemary Prosciutto Cotto, Pimento Cheese,  
House Made Relish, Red Hen Bakery Sourdough

#### Fish & Chips 22

Switchback Ale Battered Haddock, New Bay Seasoned Fries,  
Celery Root Slaw, Malt Vinegar Aioli, Burnt Lemon

#### Veggie Sandwich 16

Beets, Eggplant, Pickled Cabbage, Butternut Hummus,  
Preserved Lemon Local Goat Cheese, House Made Focaccia

#### House Made Campanelle Pasta 20

North Country Smokehouse Pepper Bacon,  
Brussels Sprouts, Pecans, Arugula Pesto, Pecorino Cheese

#### Seafood Stew 29

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

*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.