



Red Rooster Lunch Menu

Leafy Things

Fourteen the Green 14

Farm Greens, Radishes,
Maple Cider Vinaigrette

Caesar Salad 16

Lacinato Kale, Romaine, Hard Boiled Egg,
Pine Nuts, Parmesan Reggiano, Croutons,
Grainy Mustard Caesar Dressing

Salad Enhancements

Teres Major 22
Pan-Seared Salmon 15
Grilled Shrimp 16
Grilled Chicken Breast 14

Small Plates

Tomato & Winter Squash Bisque 9/11

New England Clam Chowder 9/11

Chopped Bacon, Scallions

Mezze Board 20

Red Pepper Hummus, Smoked Baba Ghanoush,
Castelvetro Olives, Local Feta, Marinated Artichokes,
Chef's Selection of Vegetables, Grilled Pita

Robie Farm Smoked Chicken Wings 18

Dry Rub, Mad River Blue Cheese Dip, Celery

Cider Mussels 18

Mussels, Cider, Brown Sugar Bacon,
Cream, Herbs, Pommes Frites

Large Plates

Woodstocker Burger 25

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

Turkey Club Sandwich 20

North Country Smokehouse Bacon, Arugula, Onions, Tomatoes,
Maplebrook Farm Smoked Mozzarella, Avocado Mayo, Ciabatta

Duck Tacos 24

36 Hour Duck Confit, Braised Red Cabbage,
Port Cherries, Local Goat Cheese,
VT Corn Tortillas

Apple & Squash Flatbread 20

Madras Curry Butternut Squash, Apples, Brussels Sprouts,
Vermont Creamery Goat Cheese, Pecans, Sage

Cauliflower Reuben 18

Sauerkraut, House Pickles, Local Baby Swiss Cheese,
Thousand Island Dressing, Rye Bread

Bistro Steak 30

Teres Major, Broccoli Rabe, Herb Fries,
Red Chimichurri

Vermont Grilled Cheese & Soup 20

Local Baby Swiss, Billings Farm Butter Cheddar, Sherry Onions, Thyme,
Red Hen Bakery Sourdough Bread, Tomato & Winter Squash Bisque

Radiatori Pasta 25

House Garlic Sausage, Broccoli Rabe,
Walnut Pesto, Grana Padano

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.