

Red Rooster Lunch Menu

Leafy Things

Fourteen the Green 14

Farm Greens, Radishes, Maple Cider Vinaigrette

Caesar Salad 16

Baby Gem Lettuce, Watermelon Radishes, Hard Egg, Bacon Crouton Crumble, Grana Padano, Grainy Mustard Caesar Dressing

Salad Enhancements

Teres Major 22
Faroe Island Salmon 18
Grilled Shrimp 16
Grilled Chicken Breast 15

Small Plates

Tomato & Roasted Onion Soup 9/11

New England Clam Chowder 10/12

Chopped Bacon, Scallions

Hummus 15

Sweet Pea Hummus, Pistachios, Castelvetrano Olives, Togarashi, Extra Virgin Olive Oil, 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

The Deli Counter =

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

Woodstocker Burger 25

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

Chicken Salad Sandwich 22

Robie Farm Chicken, Pickled Grapes, Arugula, Green Goddess Dressing, House Made Croissant

Cauliflower Reuben 18

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

The Hog Mac 22

Crispy Pork Belly, Fresh Kimchi, Toasted Sesame & Soy Mayo, House Made Sesame Seed Bun

Farm Plates =

Spring Flatbread 21

Peas, Asparagus, Red Onion, Arugula, Radishes, Goat Cheese, Lemon Pesto

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 & Roasted Onion Soup

Radiatori Pasta 25

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

Executive Chef Matthew McClure, Chef de Cuisine Paul LeClair & Culinary Team

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