



THE RED ROOSTER

An illustration of northeastern ingredients with respect to the gardeners, farmers, fishermen & foragers who bring them to our tables.

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## Small Plates

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**House Made Parker House Rolls 10**

Kedron Valley Stables Maple Whipped Butter,  
Sea Salt

**Vermont Artisan Cheese Tasting 24**

Selection of Four Local Cheeses  
& Embellishments

**Carrot Ginger Soup 12**

Crème Fraîche, Sweet Pea Relish

**Rooster Salad 15**

Baby Field Greens, Haricots Verts, Radishes,  
Crispy Quinoa, Maple Cider Vinaigrette

**Red Gem Salad\* 18**

Snap Peas, Carrots, Dill, Mint, Shallots,  
Cashew Green Goddess Dressing

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**Salad Enhancements**

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Hanger Steak\* 26

Faroe Island Salmon\* 18

Grilled Chicken Breast 15

**Escargot 20**

Salmon Roe, Mizuna, Herb Butter,  
Crème Fraîche, Red Hen Bakery Baguette

**Mussels 18**

Pepper Bacon Lardons, Herbs, Red Onions, Leeks,  
White Wine Cream, Red Hen Sourdough

**Asparagus\* 18**

Soubise, 25 Minute Egg, Chive Oil, Rye Crumbs

**Sweet Pea Hummus 16**

Radishes, Cucumbers, Shallots, Mint,  
Marash Oil, Pita Bread

**Fingerling Bravas 16**

Garlic Leek Labneh, Chili Garlic Crunch,  
Local Burrata

**Smoked Chicken Wings 19**

Dry Rub, Mad River Blue Cheese Dip, Celery

**Chicken Liver Mousse\* 22**

Grapes, Pickled Mustard Seeds, Chervil, Brioche

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## Large Plates

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**Roasted Half Chicken 40**

Fennel, Mushrooms, Goat Cheese Grits,  
Chicken Jus

**Woodstocker Burger\* 26**

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

**Ribeye\* 68**

King Oyster Mushrooms, Okinawa Yams,  
Shallots, Smoked Oyster Aioli,  
Shisho Chimichurri, Bordelaise

**Pistachio Lamb Rack\* 70**

Farro Verde, Peas, Thumbelina Carrots,  
Chermoula, Lamb Jus

**House Made Gnocchi 36**

Rabbit Braise, House Fennel Sausage,  
Shiitake Mushrooms, Sundried Tomatoes,  
Broccoli Rabe, Ricotta Salata

**Crispy Skate Wing\* 36**

Peas, Savoy Cabbage, Caviar Butter Sauce

**Cioppino\* 38**

Mussels, Clams, Fin Fish, Squid,  
Fennel Tomato Broth, White Beans,  
Calabrian Saffron Rouille, Charred Bread

**Harissa Cauliflower Steak 32**

Carrot Miso, Kale, VT Bean Crafters Chickpeas,  
Walnut Verde

**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.*

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Please inform your server if a person in your party has a food allergy

\*ITEMS MARKED WITH AN ASTERISK\* MAY BE SERVED RAW OR UNDERCOOKED; CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

A 20% gratuity will be automatically added to parties of 6 or more