



Red Rooster Lunch Menu

Small Plates

New England Clam Chowder 12/14
Green Mountain Smokehouse Bacon,
Scallions, Pommies Gaufrettes

Fennel Tomato Bisque 10/12
Billings Farm Cheddar Torn Croutons

Fourteen the Green 14
Farm Greens, Radishes, Maple Cider Vinaigrette

Caesar Salad* 17
Kale, Brussels Sprouts, Cured Hen Yolk,
Calabrian Croutons, Grana Padano,
Grainy Mustard Caesar Dressing

Salad Enhancements
Hanger Steak* 26
Faroe Island Salmon* 18
Grilled Chicken Breast 15

Sweet Pea Hummus 16
Radishes, Cucumbers, Shallots, Mint,
Marash Oil, Pita Bread

Smoked Chicken Wings 19
Dry Rub, Mad River Blue Cheese Dip, Celery

Mussels 18
Pepper Bacon Lardons, Herbs, Red Onions, Leeks,
White Wine Cream, Red Hen Sourdough

Large Plates

Woodstocker Burger* 26
Local Beef Burger, Pimento Cheese,
Bacon Jam, House Made Sesame Seed Bun,
Choice of Fries, Side Salad or Fresh Fruit

Turkey Panini* 24
Roasted Turkey, Apples, Arugula,
Cranberry Aioli, Brie, Red Hen Bakery Sourdough,
Choice of Fries, Side Salad or Fresh Fruit

Falafel Tacos 23
Arugula, Radishes, Red Onions,
Cilantro Yogurt, Local Corn Tortillas,
Choice of Fries, Side Salad or Fresh Fruit

Corned Beef Reuben* 24
House Corned Beef, Bread & Butter Cabbage,
Local VT Baby Swiss, Russian Dressing,
Red Hen Bakery Rye Bread,
Choice of Fries, Side Salad or Fresh Fruit

Lamb Flatbread 26
Pistachio Pesto, Red Onions, Mozzarella,
Local Feta, Radishes, Arugula, Turmeric Yogurt,
Herb Flatbread

Hanger Steak* 40
Brussels Sprouts, Local Blue Cheese,
Onion Marmalade, Bourbon Demi-Glace,
Herb Frites

Mushroom Bolognese 26
Forest Mushroom Ragù, Baby Spinach,
Cauliflower, House Gemelli Pasta,
Grano Padano

Vermont Grilled Cheese & Soup 22
Vermont Style Pimento Cheese,
House Andouille Sausage, Spinach,
Fennel Tomato Bisque, Cheddar Croutons

**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.

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