



THE RED ROOSTER

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

Small Plates

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

Creme Fraiche, 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

Salad Enhancements

Hanger Steak\* 26

Faroe Island Salmon\* 18

Grilled Chicken Breast 15

Escargot 20

Salmon Roe, Mizuna, Herb Butter,  
Creme Fraiche, 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

Rhubarb Ketchup, Herb Salad, Pistachios, Sourdough

Large Plates

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 Rye Gemelli 34

Chicken, Asparagus, Ricotta, Ramp Pesto Cream,  
Shiitake Mushrooms, Calabrian Crumbs

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.

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