



Red Rooster Lunch Menu

Small Plates

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

Smokey Roasted Tomato Soup 12
Billings Farm Cheddar Frico

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

Butter Lettuce Salad 17
Asian Pears, Shepsog Cheese, Pistachios,
Torn Croutons, Chive Buttermilk 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

Moules Marinieres 20
White Wine, Leeks, Shallots,
Crème Fraiche, Herb Frites

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

BLT* 22
Bacon Jam, Romaine, Heirloom Tomatoes,
Marownaise, Vermont Cheddar,
Red Hen Bakery Sourdough
Choice of Fries, Side Salad or Fresh Fruit

Skillet Mac & Cheese 26
Boyden Farm Smoked Brisket,
Billings Farm Cheddar Mornay,
Herbed Crumbs, Pickled Onions

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

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

Vermont Grilled Cheese & Soup 22
Vermont Style Pimento Cheese,
House Andouille Sausage, Spinach,
Smokey Roasted Tomato Soup,
Billings Farm Cheddar Frico

**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

*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