



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,  
Flakey Salt

Three Onion Soup 12

Baby Swiss, Crostini

Rooster Salad 15

Baby Field Greens, Pole Beans, Radishes,  
Quinoa, 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

Escargot 20

Salmon Roe, Mizuna, Herb Butter,  
Creme Fraiche, Red Hen Bakery Baguette

Moules Marinieres 20

White Wine, Crème Fraiche,  
Herb Frites

Poutine 16

Maple Brook Farm Cheddar Curds, Herb Frites,  
Vegetable Gravy

Crab Cake 24

Gribiche Sauce, Frisee, Shallots, Chives

Smoked Chicken Wings 20

Dry Rub, Mad River Blue Cheese Dip, Celery

Vermont Artisan Cheese Tasting 24

Selection of Four Local Cheeses  
& Embellishment

Large Plates

Half “Yard Bird” 42

Fennel, Mushrooms, Goat Cheese Grits,  
Poultry Jus

Pastrami Pork Ribs 44

VT Raised, Alabama White Sauce,  
Potato Salad, House Pickles

Mushroom Bolognese 36

Forest Mushroom Ragu, Baby Spinach, Cauliflower,  
Stracciatella, House Gemelli

Atlantic Swordfish\* 44

Le Puy Lentils, Morels, Leeks, Asparagus,  
Pickled Ramp Relish

New England Cioppino\* 40

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

Maple Turmeric Tofu Katsu 36

Chili Lime Sauce, Bok Choy,  
Radishes, Cauliflower

Ribeye\* 68

Summer Squash, Potato Pave, Marrownaise, Bordelaise

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