



Red Rooster Lunch Menu

Small Plates

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

Smokey Roasted Tomato Soup 10/12
Billings Farm Cheddar Frico

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

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

Poutine 16
Maple Brook Farm Cheese Curds, Herb Frites,
Vegetable Gravy

Smoked Chicken Wings 20
Dry Rub, Mad River Blue Cheese Dip, Celery

Moules Marinieres 20
White Wine, Crème Fraiche,
Herb Frites

Vermont Artisan Cheese Tasting 24
Selection of Four Local Cheeses
& Embellishment

Large Plates

Woodstocker Burger* 28
Local Beef Burger, Pimento Cheese,
Bacon Jam, House Made Sesame Seed Bun,
Choice of Fries or Salad

Chicken Salad Sandwich 24
Pickled Grapes, Arugula, Green Goddess Dressing,
Red Hen Bakery Sourdough,
Choice of Fries or Salad

Caprese Sandwich 23
Grilled Eggplant, Tomatoes, Arugula, Stracciatella,
Garden Pesto, Red Hen Bakery Sourdough,
Choice of Fries or Salad

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

Mushroom Bolognese 36
Forest Mushroom Ragu, Baby Spinach, Cauliflower,
Stracciatella, House Gemelli Pasta

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

Hanger Steak* 40
Green Beans, Local Blue Cheese,
Onion Marmalade, Bordelaise Sauce, Herb Frites

Vermont Grilled Cheese & Soup 22
Asparagus, Peas, Pancetta, Billings Farm Cheddar,
Jasper Hill Vault #5, Smokey Roasted Tomato Soup,
Billings Farm Cheddar Frico

New England Cioppino* 40
Mussels, Clams, Fin Fish, Squid, Fennel Tomato Broth,
Calabrian Rouille, Red Hen Bakery Sourdough

Pastrami Pork Ribs 44
VT Raised, Alabama White Sauce,
Potato Salad, House Pickles

**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