



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

Gazpacho 12
Tomato Cucumber Relish

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

Mussels 20
North Country Smokehouse Chorizo,
Local Corn, White Wine, Cilantro, Red Hen Bread

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” 44
Black Eyed Pea Succotash, Corn Puree
Charred Cherry Relish

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

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

Prime NY Strip Steak* 68
Chili Panisse, Shallots, Broccoli,
Salsa Tatemada, Bordelaise

Striped Bass* 45
Eggplant, Kohlrabi Slaw, Potato Hash
Citrus Vinaigrette

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

House Gemelli 38
Local Mushrooms, Snap Peas, Tomato, Kale,
Shiitake Cream, Garden Pesto, Pangrattato

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