



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

Bibb Salad 17

Peaches, Blueberries, Red Onions, Goat Cheese,  
Candied Pecans, Champagne Vinaigrette

Salad Enhancements

Hanger Steak\* 26

Faroe Island Salmon\* 18

Grilled Chicken Breast 15

Roasted Pepper Hummus 16

Chickpea Pepper Relish, Radishes, Cucumbers,  
Soft Herbs, 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

Salt Cod Croquette\* 22

Nduja Aioli, Arugula, Fennel

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

Local Pasture Raised Chicken 40

Black Eyed Pea Succotash, Local Corn,  
Cherry Poultry Jus, Sunchokes

Woodstocker Burger\* 28

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

Prime NY Strip Steak\* 62

Local Mushroom Conserva, Root Vegetables,  
Pommes Puree, Crispy Shallots, Bordelaise

Black Sea Bass\* 45

Celery Root Puree, Endive, Capers,  
Hazelnut Brown Butter

New England Cioppino\* 40

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

Maple Coconut Tofu Katsu 36

Mole, Tatsoi, Summer Squash,  
Local Mushrooms

House Gemelli 38

Local Mushrooms, Beans, Tomatoes, 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