



Red Rooster Lunch Menu

Small Plates

New England Clam Chowder 12/14

Green Mountain Smokehouse Bacon,
Scallions, Pommes Gaufrettes

Gazpacho 10/12

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

Poutine 16

Maple Brook Farm Cheese Curds, Herb Frites,
Vegetable Gravy

Smoked Chicken Wings 20

Dry Rub, Mad River Blue Cheese Dip, Celery

Mussels 20

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

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

BLT* 22

Bacon Jam, Romaine, Heirloom Tomatoes,
Marionaise, Vermont Cheddar,
Red Hen Bakery Sourdough,
Choice of Fries or Salad

Carnitas Tacos 24

Smoked Pork Shoulder, Aji Verde, Queso Fresco,
Corn & Tomato Salsa, Local Corn Tortillas,
Choice of Fries or Salad

Hanger Steak* 36

Chimichurri, Confit Garlic Aioli,
Salad, Herb Frites

Vermont Grilled Cheese & Soup 22

Green Harissa, Grilled Peach, Kale,
Jasper Hill Vault #5, Billings Farm Cheddar,
Gazpacho with Tomato Cucumber Relish

New England Cioppino* 40

Mussels, Clams, Fin Fish, Squid, Fennel Tomato Broth,
Calabrian Rouille, Red Hen Bakery Sourdough

Caprese Sandwich 24

Mortadella, Heirloom Tomatoes, Stracciatella,
Basil, Arugula, Garden Pesto, Ciabatta
Choice of Fries or Salad

Mushroom Bolognese 28

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

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