



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

New England Clam Chowder 14

Green Mountain Smokehouse Bacon,
Scallions, Pommes Gaufrettes

Apple Butternut Soup 14

Cinnamon Pecan Crumble

Rooster Salad 15

Baby Field Greens, Pole Beans, Radishes,
Quinoa, Maple Cider Vinaigrette

Kale Caesar* 17

Peppercorn Pickled Egg, Crispy Sweet Potato,
Grana Padano, Grainy Mustard Caesar Dressing

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

Smoked Buffalo Wings 20

Buffalo Sauce, Mad River Blue Cheese Dip, Celery

Poutine 16

Maple Brook Farm Cheddar Curds, Herb Frites,
Vegetable Gravy

Vermont Artisan Cheese Tasting 24

Selection of Four Local Cheeses
& Embellishment

Salt Cod Croquette* 22

Nduja Aioli, Arugula, Fennel

Large Plates

Prime NY Strip Steak* 62

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

Duck Confit 40

Autumn Squash Risotto, Brussels Sprouts,
Pearl Onions, Cranberry Orange Marmalade

New England Cioppino* 40

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

Atlantic Swordfish* 40

Saffron Fregula, Romesco, Shallots,
Brussels Sprouts, Charred Lemon Butter Sauce

Local Pasture Raised Chicken 40

Black Eyed Peas, Sweet Potato, Grapes, Frisee,
Fresno Vinaigrette, Chicken Jus

House Gemelli 38

Local Mushrooms, Delicata Squash, Kale,
Shiitake Cream, Autumn Pesto, Pangrattato

Woodstocker Burger* 28

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

Maple Coconut Tofu Katsu 36

Mole, Tatsoi, Summer Squash,
Local Mushroom

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