



Red Rooster Lunch Menu

Small Plates

New England Clam Chowder 12/14

Green Mountain Smokehouse Bacon,
Scallions, Pommes Gaufrettes

Apple Butternut Soup 12/14

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, Grainsy 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

Smoked Buffalo Wings 20

Buffalo Sauce, Mad River Blue Cheese Dip, Celery

Poutine 16

Maple Brook Farm Cheese Curds, Herb Frites,
Vegetable Gravy

Vermont Artisan Cheese Tasting 24

Selection of Four Local Cheeses
& Embellishment

Mussels 20

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

Large Plates

Koji Chicken Sandwich 24

Rocket Greens, Tomato Jam, Shaved Apple,
Kewpie Mayo, Brioche Roll,
Choice of Fries or Salad

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

Grilled Cheese & Soup 22

Roasted Beets, Goat Cheese,
Jasper Hill Vault #5 Cheddar,
Billings Farm Butter Cheese, Braised Greens,
Apple Butternut Soup with Cinnamon Pecan Crumble

Woodstocker Burger* 28

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

Mushroom Bolognese 28

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

Carnitas Tacos 24

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

BLT* 22

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

Hanger Steak* 36

Chimichurri, Confit Garlic Aioli,
Salad, Herb Frites

**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