



Red Rooster Bar Menu

Lamb Poutine 18

Braised Lamb Shoulder, Vermont Cheddar Curds,
Brandy Peppercorn Gravy

Maple Acorn Squash Hummus 16

Pomegranate, Togarashi, Pepitas, Radishes,
Cucumbers, Pita

Rooster Salad 15

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

Salad Enhancements

Hanger Steak* 26

Faroe Island Salmon* 18

Grilled Chicken Breast 15

Vermont Artisan Cheese Tasting 24

Selection of Four Local Cheeses,
Embellishments

Woodstocker Burger* 28

Local Beef Burger, Pimento Cheese, Bacon Jam,
House Made Brioche Sesame Bun,
Herb Seasoned Fries or Salad

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.