



## 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

Maple Acorn Squash Hummus 16  
Pomegranate, Togarashi, Pepitas,  
Radishes, Cucumber, Pita

Mussels Dijonnaise 20  
Garlic, Shallots, Pickled Peppers, Soft Herbs,  
White Wine Mustard Sauce, Red Hen Bread

Brussels Sprouts 18  
Pickled Apple, Maple Gochujang, Peanut Crumble

Lamb Poutine 18  
Braised Lamb Shoulder, Vermont Cheddar Curds,  
Brandy Peppercorn Gravy

Smoked Buffalo Wings 20  
Buffalo Sauce, Mad River Blue Cheese Dip, Celery

Vermont Artisan Cheese Tasting 24  
Selection of Four Local Cheeses  
& Embellishment

### Large Plates

NY Strip Au Poivre\* 60  
Baby Gem, Radishes, Onions, Local Blue Cheese,  
Calabrian Ranch Dressing,  
Pommes Puree, Peppercorn Bordelaise

Duck Confit 40  
Cauliflower, Cabbage, Beluga Lentils,  
Apple, Waterfowl Jus

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

New England Cioppino\* 40  
Mussels, Clams, Fin Fish, Squid,  
Fennel Tomato Broth, White Beans,  
Calabrian Saffron Rouille, Charred Bread

Smoked Chicken Pasta 36  
House Made Campanelle, Creamed Leeks,  
Maitake, Spinach, Pangrattato

Cauliflower Steak 32  
Soubise, Chickpeas, Kale, Sauce Verte,  
Pickled Raisins, Seed Crunch

Woodstocker Burger\* 28  
Local Beef Burger, Pimento Cheese,  
Bacon Jam, House Made Sesame Seed Bun,  
Choice of 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.