



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

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

House Gemelli 38
Local Mushrooms, Delicata Squash, Kale,
Shiitake Cream, Autumn Pesto, 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.