



# 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, 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, Cucumbers, Pita

Brussels Sprouts 18

Pickled Apple, Maple Gochujang, Peanut Crumble

Lamb Poutine 18

Braised Lamb Shoulder, Vermont Cheddar Curds,  
Brandy Peppercorn Gravy

Mussels Dijonnaise 20

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

Smoked Buffalo Wings 20

Buffalo Sauce, Mad River Blue Cheese Dip, Celery

Vermont Artisan Cheese Tasting 24

Selection of Four Local Cheeses & Embellishments

## 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

BLT\* 22

Bacon Jam, Romaine, Heirloom Tomatoes, Marrownaise,  
Vermont Cheddar, Red Hen Bakery Sourdough,  
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

Smoked Chicken Pasta 34

House Made Campanelle, Creamed Leeks,  
Maitake, Spinach, Pangrattato

Hanger Steak\* 38

Chimichurri, Confit Garlic Aioli,  
Salad, Herb Frites

Monte Cristo 24

Ham & Turkey, Cranberry Relish, Grainy Mustard,  
Von Trapp Family Oma Cheese, Savory Batter, Brioche,  
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.*