



## 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, Grainsy Mustard Caesar Dressing

---

---

#### Salad Enhancements

---

---

NY Strip\* 28  
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

---

---

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

NY Strip Steak\* 60  
Pommes Puree, Broccoli, King Oysters,  
Chimichurri Rojo, Bordelaise, Cowboy Onions

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

Skate Wing Meuniere 38  
Butter Poached Fingerling Potatoes,  
Spinach, Onion, Capers & Lemon

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

Local Yardbird Milanese 40  
Nduja Puttanesca, Hominy Grits, Fennel Rocket Salad,  
Grana Padano, Toasted Fennel Seed Vinaigrette

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

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

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.**