



Red Rooster Lunch Menu

Small Plates

New England Clam Chowder 12/14

Green Mountain Smokehouse Bacon,
Scallions, Pommies 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

NY Strip* 28

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

Smoked Meat Poutine 20

Fries, House Smoked Pastrami, VT Cheddar Curds,
Beef Gravy, Yellow Mustard, Rye Crumble

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

VT Braised Beef Grilled Cheese & Soup 23

Pickled Sweet Peppers, Red Onion, Spinach,
Jasper Hill Vault #5 Cheddar, Billings Farm Butter Cheese,
Apple Butternut Soup

Koji Chicken Sandwich 24

Rocket Greens, Tomato Jam, Shaved Apple,
Kewpie Mayo, Brioche Roll,
Choice of Fries or Salad

Steak Frites* 40

Prime NY Strip, Chimichurri Rojo,
Smoked Onion Aioli, Herb Frites, Petite Salad

BLT* 22

Bacon Jam, Romaine, Heirloom Tomatoes, Marrownaise,
Vermont Cheddar, Red Hen Bakery Sourdough,
Choice of Fries or Salad

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

New England Cioppino* 40

Mussels, Clams, Fin Fish, Squid, Fennel Tomato Broth,
Calabrian Rouille, Red Hen Bakery Sourdough

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.