



## Red Rooster Bar Menu

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### Smoked Meat Poutine 20

Fries, House Smoked Pastrami, Beef Gravy,  
Maple Brook Cheddar Curds, Mustard, Rye Crumble

### Green Pea Hummus 16

Cucumbers, Radishes, Carrots, Snap Peas, Dill,  
Green Olive Tapenade, Pita

### Rooster Salad 15

Baby Field Greens, Pole Beans, Radishes,  
Crispy Quinoa, Maple Cider Vinaigrette

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### Salad Enhancements

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NY Strip\* 28

Faroe Island Salmon\* 18

Grilled Chicken Breast 15

### Vermont Artisan Cheese Tasting 24

Selection of Four Local Cheeses,  
Embellishments

### Woodstocker Burger\* 28

Local Beef Burger, Pimento Cheese, Bacon Jam,  
House Made Brioche Sesame Bun,  
Herb Seasoned Fries or Salad

Executive Chef Matthew McClure,  
Chef de Cuisine Paul LeClair & Culinary Team

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*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.**