



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

Leek & Potato Soup 14
Mint Pea Pistou

Rooster Salad 15
Baby Field Greens, Pole Beans, Radishes,
Quinoa, Maple Cider Vinaigrette

Spring Salad 17
Bibb Lettuce, English Peas, Dill, Mint,
Watermelon Radishes, Feta, Tarragon Buttermilk Dressing

Salad Enhancements

NY Strip* 28
Faroe Island Salmon* 18
Grilled Chicken Breast 15

Green Pea Hummus 16
Cucumbers, Radishes, Carrots, Snap Peas, Dill,
Green Olive Tapenade, 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

Smoked Meat Poutine 20
Fries, House Smoked Pastrami, Beef Gravy,
Maple Brook Cheddar Curds, Mustard, Rye Crumble

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

Prime NY Strip* 62
Potato Pavé, Asparagus, Mushrooms,
Ramp Verde, Bordelaise

Atlantic Halibut 42
Carrots, Asparagus, Broad Beans,
Fingerlings, Maine Mussel Velouté

Spring Artichoke 36
Cannellini Beans, Olives, Burrata,
Watercress Pesto, Mint, Jerusalem Artichokes

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

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

Campanelle 36
Jonah Crab, Spinach, English Peas, Leeks, Bottarga,
Sweet Pea Cream, Pangrattato

Local Yardbird Milanese 40
Pea Tendril & Snap Pea Salad, Rice Grits,
Horseradish, Preserved Lemon Vinaigrette

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.