



Red Rooster Lunch Menu

Small Plates

New England Clam Chowder 12/14

Green Mountain Smokehouse Bacon,
Scallions, Pommes Gaufrettes

Leek & Potato Soup 12/14

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

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

Asparagus Grilled Cheese & Soup* 22

Charred Asparagus, Pickled Red Onions, Confit Garlic Aioli,
Jasper Hill Vault #5 Cheddar, Billings Farm Butter Cheese,
Leek & Potato Soup

Prime NY Strip* 42

Frites, Bordelaise, Confit Garlic Aioli, Petite Salad,
Maple Cider Vinaigrette

Hot Honey Fried Chicken Sandwich 24

Jalapeno Cream Cheese, House Pickles, Butter Lettuce,
Bama Sauce, House Made Sesame Seed Bun
Choice of Fries or Salad

BLT* 22

Bacon Jam, Shaved Lettuce, Heirloom Tomatoes,
Grilled Onions, Billings Farm Smoked Cheddar,
Kewpie Mayo, 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

New England Cioppino* 40

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

Curry Chickpea Wrap 20

Chickpea Salad, Pickled Red Onions, Bibb Lettuce,
Tomatoes, Flour Tortilla Wrap
Choice of Fries or Salad

Campanelle 36

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

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.