



## Red Rooster Lunch Menu

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### Small Plates

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**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

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### Large Plates

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**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

**BLT\* 22**

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

**Steak Frites\* 40**

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

**Monte Cristo 24**

Ham & Turkey, Cranberry Relish, Grainy Mustard,  
Von Trapp Family Oma Cheese, Savory Batter, Brioche,  
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

**Campanelle 36**

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

**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.**