

Easter Sunday Lunch

Leafy Things

The Rooster Salad 15

Radishes, Green Beans, Quinoa,
Maple Cider Vinaigrette

Grilled & Chilled Asparagus Salad 16

Baby Gem Lettuce, Peas, Red Onion, Mint,
Goat Cheese, Hard Boiled Egg, Hazelnuts,
Lemon Vinaigrette

Salad Enhancements

Pan-Seared Salmon 15
Grilled Chicken Breast 12
Grilled Shrimp 16

Small Plates

Tomato Squash Soup 9/11

New England Clam Chowder 10/12

Chopped Bacon, Scallions

Mezze Board 20

Spring Pea Hummus, Smoked Baba Ghanoush,
Castelvetrano Olives, Local Feta, Artichokes,
Chef's Selection of Spring Vegetables, Pita

Parker House Rolls 10

Kedron Valley Stables Maple Whipped Butter,
Sea Salt

Large Plates

Woodstocker Burger 25

Local Beef Burger, Pimento Cheese,
Bacon Jam, House Made Sesame Seed Bun
Choice of Fries or Simple Salad

Country Fried Steak 35

Duck Egg, White Gravy, Chimichurri Rojo,
Hashbrowns

Eggs Benedict Florentine 22

Local Farm Fresh Eggs, Spinach, Forest Mushrooms,
Red Hen Bakery Sourdough, Hollandaise, Hashbrowns

House-Made Campanelle Pasta 26

Baby Artichokes, Guanciale, Peas, Porcini Cream,
Garlic Breadcrumbs

Leg of Lamb 36

Madras Curry French Green Lentils, Carrots,
Mint Gremolata, Lamb Jus

Smoked Salmon Nicoise Toast 22

House Cured King Salmon, Lemon Ricotta, Hard Boiled Egg,
Pickled Red Onion, Radishes, Dill, Capers,
Red Hen Bakery Bread, Petite Rooster Salad



We are proud to serve Vermont Certified Organic produce, fresh from our Kelly Way Gardens.

A 20% gratuity will be automatically added to parties of 6 or more.

Consuming raw or undercooked meats, poultry or eggs may increase your risk of foodborne illness.