

Red Rooster Lunch Menu

Leafy Things

Fourteen the Green 14

Farm Greens, Radishes, Maple Cider Vinaigrette

Caesar Salad 16

Baby Gem Lettuce, Watermelon Radishes, Hard Egg, Bacon Crouton Crumble, Grana Padano, Grainy Mustard Caesar Dressing

Salad Enhancements

Robie Farm NY Strip Steak 24
Faroe Island Salmon 18
Grilled Shrimp 16Grilled Chicken Breast 15

Small Plates

Tomato Basil Soup 9/11

Billings Farm Cheddar Torn Croutons

Hummus 15

Sweet Pea Hummus, Pistachios, Castelvetrano Olives, Togarashi, Extra Virgin Olive Oil, Pita

Robie Farm Smoked Chicken Wings 18

Dry Rub, Mad River Blue Cheese Dip, Celery

Maine Mussels 18

Smoked Tomato & Coconut Broth, Keffir Lime, Cilantro, Fried Focaccia

The Deli Counter

All selections served with your choice of Herb Seasoned Fries, Simple Salad, or Fresh Fruit.

Woodstocker Burger 25

Local Beef Burger, Pimento Cheese, Bacon Jam, House Made Sesame Seed Bun

Summer Vegetable Panini 18

Long Squash, Peppers, Spinach, Maplebrook Mozzarella, Honey Basil Vinaigrette, Ciabatta Bread

Chicken Salad Sandwich 22

Robie Farm Chicken, Pickled Grapes, Arugula, Green Goddess Dressing, House Made Croissant

Farm Plates

Spring Flatbread 21

Peas, Asparagus, Red Onion, Arugula, Radishes, Vermont Creamery Goat Cheese, Lemon Pesto

Robie Farm NY Strip Steak 36

Herb Frites, Broccolini, Bourbon Demi-Glace

Vermont Grilled Cheese & Soup 20

Vermont Salumi Prosciutto Cotto Ham, Peaches, Arugula, Green Harissa, Jasper Hill Vault #5, Billings Farm Butter Cheddar, Red Hen Bakery Sourdough Bread, Tomato Basil Soup, Billings Farm Cheddar Torn Croutons

Radiatori Pasta 26

Peas, Mushrooms, Scallion Cream, Vermont Creamery Goat Cheese

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

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