



THE RED ROOSTER

An illustration of northeastern ingredients with respect to the gardeners, farmers, fishermen & foragers who bring them to our tables.

---

## Soup

---

**Chilled English Pea Soup 13**  
Jonah Crab, Crème Fraiche

---

## Local Farm & Field

---

### Rooster Salad 15

Baby Field Greens, Haricots Verts, Radishes,  
Crispy Quinoa, Maple Cider Vinaigrette

### Butter Lettuce Salad 17

Cherries, Watermelon Radishes, Pickled Shallots,  
Pistachios, Maplebrook Burrata, Green Goddess Dressing

---

### Salad Enhancements

---

Robie Farm NY Strip Steak 24

Faroe Island Salmon 18

Grilled Shrimp 16

Grilled Chicken Breast 15

### House Made Parker House Rolls 10

Kedron Valley Stables Maple Whipped Butter,  
Sea Salt

---

## Small Plates

---

### Bluefin Tuna Crudo 20

Cucumbers, Castelvetrano Olives, Shallot Crisps,  
Citrus Caper Vinaigrette

### Blistered Shishito Peppers 17

Kimchi Aioli, Garlic Chips, Sesame Seeds

### Chicken Liver Mousse 20

Green Strawberries, Pickled Red Onion Herb Salad,  
House-Made Focaccia Bread

### Charred Carrots 16

Local Goat Cheese, Dukkah,  
Maple Calabrian Vinaigrette, Mint

### Squid Ink Gnocchi 25

Maine Lobster, Creamed Corn, Nduja,  
Tomato, Grana Padano

### Vermont Artisan Cheese Tasting 20

Selection of Four Local Cheeses  
& Embellishments

---

## Large Plates

---

### Heritage Pork Tenderloin 42

Nitty Gritty Polenta, Salsa Verde,  
Pickled Blackberries, Long Squash, Pork Jus

### Filet of Beef 62

Prime Grade Beef Filet, Pommes Mousseline, Asparagus,  
Mushroom Conserva, Horseradish, Bordelaise

### Local Pasture Raised Chicken 36

VT Bean Crafters' Red Beans, Swiss Chard,  
Hen of The Woods Mushrooms, Chicken Jus

### Rack of Lamb 60

Quinoa Tabbouleh, Charred Stone Fruit,  
Harissa, Mint Chimichurri, Lamb Jus

### Wild Striped Bass 40

Green Curry, Freekeh, Bok Choy,  
Carrot Hazelnut Slaw

### Braised Rabbit Mafalda 36

Carrots, Peas, Spinach, Grainy Mustard, Parmesan Broth,  
Soft Herbs, Maplebrook Ricotta

### Chili Panisse 30

Collard Greens Pesto, Carrots, Eggplants,  
Kale, Pepper Jam

### Atlantic Halibut 42

Kelly Way Gardens Ratatouille, Sunflower Basil Pistou,  
Sauce Vierge, Green Oil

### Butcher's Cut MP

Locally Sourced,  
Chef's Selection of Accompaniments

**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.*

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.