

Red Rooster Lunch Menu

Leafy Things

Fourteen the Green 14

Farm Greens, Radishes, Maple Cider Vinaigrette

Autumn Wedge Salad 16

Baby Iceberg Lettuce, Apples, Local Bacon, Red Onions, Beet Pickled Eggs, Walnuts, Mad River Blue Cheese, House Buttermilk Ranch

Salad Enhancements

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

Small Plates

Roasted Squash & Tomato Soup 10/12 Billings Farm Cheddar Torn Croutons

Roasted Garlic Hummus 15

Kelly Way Gardens' Garlic Confit, Olive Tapenade, Aleppo Oil, Grilled Pita

Smoked Chicken Wings 18

Dry Rub, Mad River Blue Cheese Dip, Celery

VT Cider Mussels 18

Leeks, Garlic, Crème Fraiche, Grainy Mustard, Soft Herbs, Grilled Bread

– The Deli Counter -

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

Woodstocker Burger 26

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

Eggplant & Roasted Red Pepper Panini 20

Spinach, Basil Aïoli, Maplebrook Farm Mozzarella, Red Hen Bakery Sourdough

Chicken Salad Sandwich 22

Robie Farm Chicken, Pickled Grapes, Arugula, Green Goddess Dressing, Red Hen Bakery Sourdough

Farm Plates

Peach & Prosciutto Flatbread 23

VT Salumi Prosciutto Cotto, Grilled Peaches, Arugula, Basil Pesto, Maplebrook Farm Mozzarella, Flatbread Crust

Robie Farm NY Strip Steak 36

Herb Frites, Broccolini, Bourbon Demi-Glace

Vermont Grilled Cheese & Soup 20

Cremini Mushrooms, Kelly Way Gardens' Garlic Aïoli, Jasper Hill Vault #5 Cheddar, Billings Farm Butter Cheddar, Red Hen Bakery Sourdough, Roasted Squash & Tomato Soup, Billings Farm Cheddar Torn Croutons

House Made Radiatori 26

Local Chicken, Swiss Chard, Winter Squash, Arugula Walnut Pesto, Stracciatella

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.