



THE RED ROOSTER

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

Soup

Autumn Squash Soup 12
Toasted Pepitas, Crème Fraîche

Local Farm & Field

Rooster Salad 15
Baby Field Greens, Haricots Verts, Radishes,
Crispy Quinoa, Maple Cider Vinaigrette

Beet Salad 16
Frisee, Asian Pears, Mint, Horseradish Root Labneh,
Savory Granola, White Balsamic Vinaigrette

Salad Enhancements

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

Small Plates

Brussels Sprouts 16
Maple Gochujang, Pickled Apples, Peanut Crumble

Clams & Spaghetti 22
Little Neck Clams, Fennel, Local Chorizo, Soft Herbs,
Chili Breadcrumbs

Chicken Liver Mousse 21
Persimmon Cranberry Preserves, Herb Salad,
Brioche, Maldon

Mushroom Toast 18
Forest Mushrooms, Ricotta, Twenty-Five Minute Egg,
Red Hen Bakery Sourdough, Grana Padano

Vermont Artisan Cheese Tasting 24
Selection of Four Local Cheeses
& Embellishments

House Made Parker House Rolls 10
Kedron Valley Stables Maple Whipped Butter,
Sea Salt

Large Plates

Local Hog Chop 46
Fennel & Apple Puree, Salsify, Kale,
Pickled Mustard Cranberry Relish, Brandy Apple Jus

Ribeye 68
Sweet Potato Hash, Parsnips, Brussels Sprouts,
Hunter's Sauce, Burnt Onion Dust

Local Pasture Raised Chicken 36
Vermont Bean Crafters Tepary Beans,
Harissa Eggplant, Cabbage, Preserved Lemon Jus

Butcher's Cut MP
Locally Sourced,
Chef's Selection of Accompaniments

Icelandic Cod 40
Herb Crust, Butter Roasted Turnips & Radishes, Frisee,
Watercress Aioli, Fregola Sarda, Verjus Butter Sauce

Beef Cheek Mafalda 36
Local Cured Pork Jowl, Sofrito, Kale, Stracciatella,
Gremolata

Spiced Panisse 30
Sugar Pumpkins, Carrots, Cauliflower, Carrot Top Verde,
Pickled Raisins

Monkfish 38
Prosciutto Cotto, Braised Leeks, Delicata Squash,
Turmeric Basmati Rice, Sauce Americaine

**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.