



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

Chicory Salad 17
Chicory, Beets, Kumquats, Blood Oranges,
Local Goat Cheese, Pistachios, Date 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

Winter Squash Agnolotti 24
Hazelnuts, Honey Butter, Sage, Grana Padano

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

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

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

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

Spiced Panisse 32
Sugar Pumpkins, Carrots, Cauliflower, Carrot Top Verde,
Pickled Raisins

Cioppino 38
Mussels, Clams, Fin Fish, Native Squid,
Fennel Tomato Broth, White Beans,
Calabrian Saffron Rouille, Charred Bread

Ribeye 68
Potato Pave, Mushrooms, Parsnips, Hazelnut Pistou,
Onion Ash, Bordelaise

**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.