



# Red Rooster Lunch Menu

## Small Plates

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**New England Clam Chowder 12/14**  
Green Mountain Smokehouse Bacon,  
Scallions, Pommes Gaufrettes

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

**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**  
Hanger Steak 26 Faroe Island Salmon 18  
Grilled Chicken Breast 15

**Roasted Garlic Hummus 15**  
Kelly Way Gardens' Garlic Confit,  
Olive Tapenade, Aleppo Oil, Grilled Pita

**Smoked Chicken Wings 19**  
Dry Rub, Mad River Blue Cheese Dip, Celery

**VT Cider Mussels 18**  
Leeks, Garlic, Crème Fraiche, Grainy Mustard,  
Soft Herbs, Grilled Bread

**Bone Marrow 20**  
Onion Jam, Chimichurri,  
Red Hen Bakery Baguette

## Large Plates

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**Woodstocker Burger 26**  
Local Beef Burger, Pimento Cheese,  
Bacon Jam, House Made Sesame Seed Bun,  
Choice of Fries, Side Salad or Fresh Fruit

**Turkey Panini 24**  
Roasted Turkey, Apples, Arugula,  
Cranberry Aioli, Brie, Red Hen Bakery Sourdough,  
Choice of Fries, Side Salad or Fresh Fruit

**Falafel Tacos 23**  
Arugula, Radishes, Red Onions,  
Cilantro Yogurt, Local Corn Tortillas,  
Choice of Fries, Side Salad or Fresh Fruit

**Hanger Steak 40**  
Brussels Sprouts, Local Blue Cheese,  
Onion Marmalade, Bourbon Demi-Glace,  
Herb Frites

**Corned Beef Reuben 24**  
House Corned Beef, Bread & Butter Cabbage,  
Local VT Baby Swiss, Russian Dressing,  
Red Hen Bakery Rye Bread,  
Choice of Fries, Side Salad or Fresh Fruit

**Mushroom Bolognese 26**  
Forest Mushroom Ragu, Baby Spinach,  
Cauliflower, House Gemelli Pasta,  
Grano Padano

**Vermont Grilled Cheese & Soup 22**  
Jasper Hill Vault #5 Cheddar,  
Billings Farm Butter Cheddar, Onion Marmalade,  
Escarole, Red Hen Bakery Sourdough,  
Squash & Tomato Soup, Cheddar Croutons

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

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*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.