



THE RED ROOSTER

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

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## Soup

**Autumn Squash Soup 12**  
Toasted Pepitas, Creme Fraiche

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## 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

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

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## Salad Enhancements

Hanger Steak 26  
Faroe Island Salmon 18  
Grilled Chicken Breast 15

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## Small Plates

**Red Wine Beets 16**  
Turmeric Yogurt, Pomegranate, Mint, Pistachios

**House Made Gnocchi 25**  
Rabbit Braise, House Fennel Sausage,  
Shiitake Mushrooms, Sundried Tomatoes,  
Broccoli Rabe, Ricotta Salata

**Chicken Liver Mousse 22**  
Grapes, Pickled Mustard Seeds, Chervil, Brioche

**Escargot 20**  
Salmon Roe, Mizuna, Herb Butter,  
Creme Fraiche, Red Hen Bakery Baguette

**New England Crab Cake 24**  
Shallots, Sauce Ravigote, Frisee Salad

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

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## 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 38**  
Nitty Gritty Polenta, Spiced Greens, Sunchokes,  
Charred Citrus, Poultry Jus

**Wild Striped Bass 40**  
Creamer Potatoes, Nduja Aioli, Fennel, Artichokes,  
Watercress, Olive Vinaigrette

**Harissa Cauliflower Steak 32**  
Carrot Miso, Kale, VT Bean Crafters Chickpeas,  
Walnut Verde

**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**

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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.