



## Red Rooster Bar Menu

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### **New England Clam Chowder 14**

Green Mountain Smokehouse Bacon, Scallions, Pommes Gaufrettes

### **Chicken Liver Mousse\* 22**

Grapes, Pickled Mustard Seeds, Chervil, Brioche

### **Asparagus\* 18**

Soubise, 25 Minute Egg, Chive Oil, Rye Crumbs

### **Rooster Salad 15**

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

### **Salad Enhancements**

Hanger Steak\* 26

Faroe Island Salmon\* 18

Grilled Chicken Breast 15

### **Vermont Artisan Cheese Tasting 24**

Selection of Four Local Cheeses,  
Embellishments

### **Woodstocker Burger\* 26**

Local Beef Burger, Pimento Cheese, Bacon Jam,  
House Made Brioche Sesame Bun,  
Herb Seasoned Fries or Simple Salad

**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.*

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Please inform your server if a person in your party has a food allergy

\*ITEMS MARKED WITH AN ASTERISK\* MAY BE SERVED RAW OR UNDERCOOKED; CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

A 20% gratuity will be automatically added to parties of 6 or more