



THE RED ROOSTER

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

Small Plates

Carrot Ginger Soup 12

Creme Fraiche, Sweet Pea Relish

Rooster Salad 15

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

Red Gem Salad* 18

Snap Peas, Carrots, Dill, Mint, Shallots,
Cashew Green Goddess Dressing

Vermont Artisan Cheese Tasting 24

Selection of Four Local Cheeses
& Embellishments

Salad Enhancements

Hanger Steak* 26

Faroe Island Salmon* 18

Grilled Chicken Breast 15

Asparagus* 18

Soubise, 25 Minute Egg, Chive Oil, Rye Crumbs

Fingerling Bravas 16

Garlic Leek Labneh, Chili Garlic Crunch,
Local Burrata

Chicken Liver Mousse* 22

Grapes, Pickled Mustard Seeds, Chervil, Brioche

Escargot 20

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

House Made Parker House Rolls 10

Kedron Valley Stables Maple Whipped Butter,
Sea Salt

Large Plates

Pistachio Lamb Rack* 70

Farro Verde, Peas, Thumbelina Carrots,
Chermoula, Lamb Jus

Ribeye* 68

King Oyster Mushrooms, Okinawa Yams, Shallots,
Smoked Oyster Aioli, Shiso Chimichurri, Bordelaise

Local Pasture Raised Chicken 38

Nitty Gritty Polenta, Spiced Greens, Sunchokes,
Charred Citrus, Poultry Jus

Skate Wing* 38

Mushy Peas, Savoy Cabbage, Caviar Butter Sauce

Harissa Cauliflower Steak 32

Carrot Miso, Kale, VT Bean Crafters Chickpeas,
Walnut Verde

Cioppino* 38

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

House Made Gnocchi 36

Rabbit Braise, House Fennel Sausage,
Shiitake Mushrooms, Sundried Tomatoes,
Broccoli Rabe, Ricotta Salata

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.

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