

Rooster Co.

..... TO START

BONE MARROW charred pineapple relish/ vanilla bourbon reduction/ basil salt/ tallow toast 12

FRIED CHICKEN 'CHIPS' chive cream/ caviar ½ oz 40 or 1oz 75

CHICKEN LIVER PÂTÉ apple butter/ ground pistachio/ crostini 12

DUCK FAT WINGS -kindly choose- cola BBQ/ maple mustard/ not-so-hot/ hoisin 12

PORK BELLY apple cider panna cotta/ fried sage/ brined walnuts/ crispy ciopollini 11

LOCAL OYSTERS**🐚 pink peppercorn mignonette/ preserved lemon 2½ ea

CRISPY RI CALAMARI cubanello peppers/ sesame/ lime aioli 11

PHILLY 'SANGWICHES' house made cheese whiz/ caramelized onions 12

OUR HUMMUS pumpkin seeds/ pickled shallot/ pumpkin oil/ brussels leaves/ grilled bread 10

ARTISAN CHEESE BOARD Grafton cheddar-VT/ Bloomsday- Cato Corner Farm- CT/

Black Ledge Blue- Cato Corner Farm-CT/ honey/ cranberry chutney 14

add soppressata 2/ speck prosciutto 4

SOUP

Our chicken stock/
vegetables/ parmesan/
picked rotisserie chicken/
ditalini noodles 6

SALADS

GREEN GODDESS romaine/ cornbread crumbs/ jalapeño/ piccalilli/ herb dressing 8

KALE beets/ goat cheese/ balsamic dressing/ pumpkin seeds 8

SPINACH bleu cheese/ saffron poached pear/ candied pecan/ preserved lemon vinaigrette 8

BABY ARUGULA shaved ricotta salata/ black olive crumbs/ lemon/ truffle oil/ bread crumbs 8

FIELD GREENS shaved radish/ semolina croutons/ Italian red wine vinaigrette 7

CAESAR romaine/ garlic croutons/ parmesan yogurt dressing 8

W/ Picked Rotisserie OR Grilled OR Crispy Chicken 6 / Broad Brook Meatballs 6
Grilled Salmon* 9 / Wild Shrimp 8

ROTISSERIE

locally sourced/ organic/ free range/ brined/
spit roasted/ served w/ parker house roll

kindly choose a sauce

Fire Lemon/ Walnut Herb/ Not So Hot/
'Tandori' Yogurt/ Cola BBQ

CHEF'S PLATE ½ rotisserie/ pâté/
crack'n/confit/pistachio 18

LAZY ½ rotisserie 14

WHOLE CHICKEN 19

HALF CHICKEN 10

SIDES

ROASTED LOCAL POTATO pork belly/ kewpie mayo/ onion top 5

TRUFFLED MAC 'N CHEESE parmesan/chives 8

CAST IRON CORN BREAD apricot butter 5

FRIED BRUSSELS SPROUTS spiced honey/ cranberry compote 6

CACIO E PEPE POLENTA shaved pecorino/ black pepper 6

BEETS horseradish cream/ mulled spice orange peel 5

CRISPY ARTICHOKE pine nut-caper-raisin/ olive oil 6

ROASTED PARSNIPS maple/ walnuts 5

BROCCOLI RABE confit garlic & shallots/ calabrian chili 6

MAIN PLATES

SEARED SALMON* french lentils/ roasted parsnips/ pine nut-caper-raisin/ wilted kale 23

CAVATELLI our chicken sausage/ broccoli rabe/ confit garlic & shallots/ calabrian chili 22

CAST IRON PRIME RIBEYE* sweet potato & sage semolina cake/ crispy brussels/ blackberry demi glace 29

RISOTTO braised lamb/ mint/ red pepper relish/ parmesan crisp/ arugula 24

BROADBROOK MEATBALL & BUCATINI Little Italy sugo/ ricotta salata/ basil pesto 18

CAST IRON COD* chorizo vinaigrette/ duck fat potatoes/ frisse/ shaved pecorino 22

SKILLET LASAGNA chicken bolognese/ smoked mozzarella/ cashew dusted kale chips 19

CURRIED CHICKEN POT PIE root vegetables/ coconut milk/ ground pistachios 17

ARCTIC CHAR* saffron couscous/ olive tapenade/ preserved lemon/ crispy artichoke 24

**these items are cooked to order. Thoroughly cooking meats, poultry, seafood, shellfish, or eggs reduces the risk of food-borne illness*

***these menu items are served raw or undercooked, in case you didn't know*

Please inform your server of any food allergies or restrictions so we can better accommodate