



Rooster Co.
food and drink

SALADS AND BIG SALADS

BUFFALO romaine/bacon/pickled carrot/
blue cheese dressing/crispy onion/ radish/
hot sauce/ fresh mozzarella \$6.95/10.95

KALE beets/goat cheese/balsamic
dressing/pumpkin seeds \$5.95/9.95

SPINACH Maytag bleu cheese/
pear/candied walnuts/preserved lemon
vinaigrette \$5.95/9.95

BABY ARUGULA shaved ricotta salata/black
olive crumbs/lemon/truffle oil \$5.95/9.95

ROMAINE chick peas/crispy shiitake
mushrooms/celery/red onion/ heirloom
tomato/ranch \$5.95/9.95

CAESAR romaine/garlic croutons/parmesan
yogurt dressing \$6.95/10.95

Picked rotisserie chicken \$4.95

W/ Glazed salmon \$7.95
Wild shrimp \$7.95

5oz Allen Bro.s steak \$8.95

Blackened yellowfin tuna \$6.95*

{ ROTISSERIE }

Locally sourced organic free range chicken/brined/spit
roasted breast/thigh/drum/hearty roll

WHOLE CHICKEN \$18.95 **HALF CHICKEN** \$9.95

CHEF'S PLATE ½ rotisserie/pate/crackl'n/leg confit \$17.95

-please choose one-

Fire Lemon Glaze / Garden Herbs in Walnut Oil/ "Tandori"
Style / Cola BBQ / House Hot Sauce

ALPHABET NOODLE CHICKEN SOUP \$3.95

BAR SNACKS

CONFIT WINGS

-please choose one- Parmigiano & Peppercorn/
BBQ/Maple Mustard/House Hot \$11.95

Ask for chef's pick of hot sauces for extra heat

CRISPY RI CALAMARI cubanello peppers/sesame/
lime aioli \$10.95

S. PHILLY CHEESE 'SANGWICHES' shaved
sirloin/homemade cheddar cheese 'whizz'/onion \$11.95

TUNA TARTARE Cape Cod potato chips/lemon chive
vinaigrette \$11.95

CHEESE & CRACKERS aged VT
cheddar/pear/honeycomb \$8.95

OLD BAY ICEBOX SHRIMP beet ketchup \$11.95

COUNTRY PÂTÉ brioche toast/pistachio/pear butter
mostarda \$8.95

SIDES

SWEET POTATO FRIES lime aioli \$2.95

TRUFFLED FRENCH FRIES parmesan/chives/sea salt \$3.95

FREGOLA PASTA basil pesto \$3.95

CREAMED SWISS CHARD aged goat cheese \$3.95

ROASTED CAULIFLOWER pinenut/caper/raisin \$3.95

SPRING GARLIC & LOCAL POTATO PUREE \$4.95

ASPARAGUS lemon/butter/bread crumbs \$4.95

MAIN PLATES

CHICKEN LEG CONFIT wilted kale/rosemary
butter & carrot puree/local honey \$16.95

MAPLE MUSTARD GLAZED ORGANIC SALMON
local polenta/toasted almond green beans \$21.95*

ALLEN BRO.S STRIP STEAK asparagus/fried local
egg/ spring garlic & potato puree \$27.95*

WILD SHRIMP RISOTTO

Saffron/ English peas/ prosciutto \$20.95

BROADBROOK MEATBALL & BUCATINI
Little Italy sugo/ ricotta salata/ basil pesto \$18.95

NATURAL BURGER cheddar/ CT Bibb/tomato/red
onion/special sauce/fries \$13.95 *add bacon\$2*

or sub falafel burger

'CORDON BLEU' MAC & CHEESE picked rotisserie
chicken/Swiss cheese/ham/peas \$16.95

CURRIED CHICKEN POT PIE root vegetables/
Coconut milk/ground pistachios \$15.95

**Thoroughly cooking meats, poultry, seafood, shellfish, eggs
reduces the risk of food-borne illness.**

BEERS ON TAP

Check out the blackboards for today's tap list.

BEERS IN THE BOTTLE

AMSTEL LIGHT * BALLAST POINT SCULPIN *
BUD * BUD LIGHT * CLOWN SHOES GALACTICA *
* FULL SAIL SESSION * FULL SAIL AMBER*
GUINNESS * JACKS ABBY HOPONIUS * MILLER
HIGH LIFE * MODELO * NARRAGANSETT * NEW
HOLLAND POET STOUT * ROUGE DEAD GUY
ALE * SIX POINT BENGALI * SIX POINT SWEET
ACTION * STELLA * WACHUSETT GREEN
MONSTA IPA * YUEGLING * DOWN EAST CIDER *
CRISPIN CIDER

COFFEE AND TEAS

World's Best Cup of Coffee

ESPRESSO/single/double \$2.75/3.75

CAPPUCCINO \$4.50

COFFEE \$2.55

MIGHTY LEAF (herbal tea) Organic Earl Grey/Vanilla
Bean/Organic Breakfast/Green Tea Tropical/Marrakesh Mint
Green Tea/Organic Spring Jasmine/Organic African
Nectar/Chamomile Citrus/Organic Mint Melange \$3.25

WHITE WINE

Folonari Pinot Grigio \$6/24
The Crossings Sauvignon Blanc \$9/36
Canti Prosecco \$9/36
J. Lohr Reisling \$7/\$28
Canyon Road White Zinfandel \$6/24
CK Mondavi Moscato \$6/24
Cartlidge and Brown Chardonnay \$8/32
Redwood Chardonnay \$6/24
Carpene Malvolti Rose Brut \$34
Mebride Sisters, Truvee Chardonnay \$26
Barone Fini, Pinot Grigio \$23
La Crema Chardonnay Russian River \$49
Kim Crawford SB Marlborough \$38

RED WINE

Greystone Cellars Merlot \$7/28
Marchesi Antinori Le Maestrelle \$8/32
Redwood Cabernet Sauvignon \$7/28
Angeline Pinot Noir \$8/28
Mountain Door Malbec \$7/28
Renwood Zinfandel \$9/35
Ray's Station Cabernet Sauvignon \$9/36
Tommasi Valpolicella "Rafael" \$9/36
Castelgreve Chianti Classico Riserva \$36
Cotes du Rhone Villages (du Vieux Tinel) \$33
Argyle Winery Pinot Noir \$45
Stag's Leap Artemis \$101
Folie a Deux \$39

SODAS AND WATER

Coke/Diet Coke/Sprite/Ginger Ale/Birch Beer \$2.45
AVERY'S SODA New Britain \$3/bottle
Saratoga STILL & SPARKLING \$3/\$6

ROOSTER CO. COCKTAILS

CORPSE REVIVER #2 *gin cocktail known for its uplifting qualities*
Cocchi Americano/cointreau/fresh lemon juice/gin \$8

REMEMBER THE MAINE *Manhattan battlecry*
Carpano Antica/Cherry Heering/Redemption Rye \$9

HAPPY BIRTHDAY *Bourbon is worth celebrating* cinnamon infused
Mathilde Poire/ Celery bitters/fresh lemon juice/Old Forester Bourbon \$9

RCG&T *your parents parents* Fever Tree Tonic Water/lime/gin \$9

LEMON RICKEY *crisp and refreshing*
basil syrup/fresh lemon juice/sparkling water/lemon vodka \$8

NEWINGTON STRONG MAN *a strong armed shandy*
Miller High Life/Lemonade/ Yellow and Green Chartreuse \$9

FANCY BLUE *not the blueberry martini you met last week*
Prosecco/Sloe Gin/fresh lemon/Cold River Blueberry Vodka \$9

Rooster Co. uses as many local sources as we can.

Here are some of our collaborators in bringing

you fresh, local food that you can trust.

Mortensen's	Newington, CT
Young's Farm	East Granby, CT
Marwin Farm	New Hartford, CT
Eddy Farm	Newington, CT
Anderson Farm	Wethersfield, CT
Babcock Hill Farm	Coventry, CT
Gutt Farm	Glastonbury, CT
Broad Brook Beef	Enfield, CT
N. Atlantic Wild Fisheries	Montauk, NY/Old Port, ME