

**WEEKLY**

**SPECIALS**

- Monday/ Fried Chicken \$17.95
- Tuesday/ ½ priced bottled wine
- Wednesday/ Family Meal \$25.00
- Thursday/ Chicken Marsala \$17.95
- Friday/ Shake 'N Bake \$17.95
- Saturday/ Chicken Bolognese \$16.95
- Sunday/ Chicken Cacciatore \$17.95

ALPHABET NOODLE CHICKEN SOUP \$3.95

### SALADS

- GREEN GODDESS romaine/cornbread crumbs/ jalapeno/ avocado & herb dressing \$6.95
- KALE beets/goat cheese/balsamic dressing/pumpkin seeds \$5.95
- SPINACH bleu cheese/ saffron poached pear/candied pecan/preserved lemon vinaigrette \$5.95
- BABY ARUGULA shaved ricotta salata/black olive crumbs/lemon/truffle oil \$5.95
- FIELD GREENS Italian red wine vinaigrette \$4.95
- CAESAR romaine/garlic croutons/parmesan yogurt dressing \$6.95

Chicken picked OR crispy \$4.95

**W/** Organic salmon \$7.95\*  
Wild shrimp \$7.95

BroadBrook Meatballs \$5.95

Blackened yellowfin tuna \$6.95\*

### { ROTISSERIE }

*-please choose sauce-*

- Fire Lemon • Cola BBQ •
- Walnut Herb •
- House Hot •
- Tandori



## Rooster Co.

*local food & drink*

Locally sourced organic free range chicken. Brined & spit roasted breast/thigh/drumstick/ hearty roll

- WHOLE CHICKEN \$18.95 • HALF CHICKEN \$9.95 •
- CHEF'S PLATE ½ rotisserie/pâté/crackl'n/leg confit \$17.95

### BAR SNACKS

- BURRATA MOZZARELLA fresh figs/ toasted almonds/ housemade raspberry saba \$9.95
- PORK BELLY truffle panna cotta/ pickled chanterelles \$10.95
- LOCAL OYSTERS pink peppercorn mignonette/ preserved lemon \$2.25 ea\*
- CONFIT WINGS *-please choose one-*  
Peanut&Mango/BBQ/Maple Mustard/House Hot \$11.95
- CRISPY RI CALAMARI cubanello peppers/sesame/ lime aioli \$10.95
- CT BEEF MEATBALL SLIDERS parmesan fondue/oven roasted tomato/ pine nuts \$11.95
- TUNA TARTARE avocado/ kettle chips/lemon chive vinaigrette \$12.95\*
- CHEESE & CRACKERS aged VT cheddar/ honey/ pistachio butter \$9.95
- COUNTRY PÂTÉ brioche toast/pistachio/apple butter mostarda \$8.95
- CT CLAMS CASINO applewood smoked bacon/ garlic crumbs/ lemon zest \$10.95

### SIDES

- TRUFFLED MAC 'N CHEESE parmesan/chives \$6.95
- BEETS rosemary apple/ birch tree aioli/ ground pistachio \$4.95
- CHEESY GARLIC BREAD ciabatta/asiago pressato/sugo \$5.95
- CT SPAGHETTI SQUASH 'PARM' sugo/ garlic crumbs \$4.95
- LOCAL POLENTA & SWEET POTATO brown butter sage \$4.95
- ROTISSERIE POTATOES bacon/ onion/ sherry vinegar \$4.95
- PAN ROASTED BRUSSEL SPROUTS shiitake/ parmesan \$4.95

### MAIN PLATES

#### ROASTED QUAIL

Italian sausage & cornbread stuffing/ buttered spinach/ rotisserie local potatoes \$24.95

#### ORGANIC SALMON

spaghetti squash 'parm'/ pickled chanterelle mushrooms \$22.95\*

#### HOUSE-CUT ALLEN BRO.s STEAK

brussel sprouts/ sweet potato polenta \$29.95\*

#### SHORTRIB RISOTTO

Rattlesnake beans/ soppressata/ celery root/ MidnightMoon goat cheese \$23.95

#### BROADBROOK MEATBALL & BUCATINI

Little Italy sugo/ ricotta salata/ basil pesto \$18.95

#### POTATO GNOCCHI

shrimp/ castelventrano olives/ black garlic butter/ toasted pine nut \$21.95

#### NATURAL BURGER

cheddar/ CT bibb/tomato/red onion/special sauce/fries \$13.95\*

*add bacon \$2 or sub falafel burger*

#### CURRIED CHICKEN POT PIE

root vegetables/coconut milk/ground pistachios \$16.95

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