

WEEKLY

SPECIALS

- Monday/** Fried Chicken \$17.95
- Tuesday/** ½ priced bottled wine
- Wednesday/** Family Meal \$25.00
- Thursday/** Chicken Marsala \$17.95
- Friday/**Vegetarian Meatloaf Wellington \$17.95
- Saturday/** Chicken Bolognese \$16.95
- Sunday/** Chicken Cacciatore \$17.95

OUR CHICKEN NOODLE 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** shaved radish/ 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 }  Locally sourced organic free range chicken. Brined & spit roasted breast/thigh/drumstick/hearty roll

-please choose sauce -

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

Rooster Co.
local food & drink

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

BAR SNACKS

- BURRATA MOZZARELLA** sauce Romesco/green olives/ Soppresata/bread sticks \$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 \$11.95
- TUNA TARTARE** avocado/kettle chips/lemon chive vinaigrette \$12.95*
- COUNTRY PÂTÉ** brioche toast/pistachio/apple butter mostarda \$8.95
- CT CLAMS CASINO** applewood smoked bacon/garlic crumbs/ lemon zest \$10.95
- LOCAL ARTISAN CHEESES** VT Grafton cheddar/NY Nancy's Hudson Valley Camembert/MA Great Hill Blue/honey/ pistachio butter \$11.95

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
- BRUSSEL SPROUTS** shiitake mushrooms/parmesan \$4.95

MAIN PLATES

- ROASTED QUAIL**
- Italian sausage & cornbread stuffing/buttered spinach/ rotisserie local potatoes \$24.95
- ORGANIC SALMON**
- Local spaghetti squash 'parm'/pickled chanterelle mushrooms \$22.95*
- HOUSE-CUT ALLEN BRO.s STEAK**
- Farro grains/bleu cheese/kale/walnuts \$29.95*
- HONEYNUT SQUASH RISOTTO**
- Duck sausage/sage butter/Camembert cheese \$23.95
- BROADBROOK MEATBALL & BUCATINI**
- Little Italy sugo/ricotta salata/basil pesto \$18.95
- WILD SHRIMP LINGUINE**
- Cauliflower/butter beans/green olive/ Romesco sauce \$19.95
- CHICKEN LEG CONFIT**
- Brussel sprouts/sweet potato polenta \$19.95
- 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.