

Lippitt's Restaurant

at the



~ Appetizers ~

Saffron Risotto with Shrimp

Pine Nuts, Vermont Cheese and Bacon Brittle

\$12

Mixed Grill Skewer

*Marinated Pork Tenderloin and Italian Sausage
Served with Charred Sweet Onions and Hot Cherry Peppers*

\$9

Grilled Flatbread

*Topped with Walnut Pesto, Roasted Pears,
Bleu Cheese and Red Onion*

\$10

A Full Pound of Prince Edward Island Mussels

*with Thai Green Curry, Toasted Coconut
and Cilantro*

\$10

Eggplant, Mushroom and Cashew "Egg Roll"

With Tomato Chutney

\$8

Boneless Chicken Wings

*with Chipolte-BBQ Wing Sauce,
Ranch Dipping Sauce and Celery*

\$8

Vermont Artisanal Cheeses

Served with Cranberry Compote and Grilled Flatbread

Ask Your Server for Weekly Selection

\$10

~ Soup & Salad ~

Soup

Cup \$3 Bowl \$5

Traditional Caesar Salad

Served with Roasted Garlic

\$8

Add Grilled Chicken \$4.50
Add Grilled Shrimp \$5.00

House Salad

Served with Balsamic Vinaigrette and Garden Vegetables

Large \$7 Small \$4

Maytag Bleu Cheese Dressing \$1.00
Maytag Bleu Cheese Crumbles \$1.00

~Sides~

Garlic Mashed Potato	\$2.50
Sweet Potato Fries	\$2.50
Regular Fries	\$2.50
Vegetable du Jour	\$3.00
Saffron Risotto	\$4.50

A 20% gratuity will be added to parties of six or more and parties requesting separate checks

Please Notify Your Server of Any Food Allergies You May Have.

Per the State of Vermont Agency of Human Services, Department of Health Regulations "Consuming raw, or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions."



~Entrees~

Grilled Filet Mignon

*Finished with Maytag Blue Cheese Port Wine Demi-glace Sauce,
Served with Roasted Garlic Mashed Potatoes*

\$25

J Lohr Cabernet Sauvignon, Paso Robles, \$9.50 glass, \$36.00 bottle

Shrimp, Scallop, Crab & Haddock Norfolk

Broiled with Lemon, Butter, White Wine and Garlic, Served with Sweet Potato Fries

\$22.50

Snoqualmie Sauvignon Blanc, Columbia Valley, \$6.50 glass, \$24.00 bottle

Beef Sirloin Bracciole

with Mushroom, Red Wine and Tomato Sauce and Spaetzle

\$21

Nine Stones Shiraz, Australia, \$8.00 glass, \$30.00 bottle

Paneed Naturally Raised Vermont Veal Scaloppini

with Crab, Tarragon and Cream Sauce over Lemon Ravioli

\$20

Shooting Star Chardonnay, Santa Barbara, \$9.50 glass, \$36.00 bottle

Chicken "Kiev"

*Stuffed with Cranberries and Boursin with Orange-Marsala Sauce
and Whole Grain Pilaf*

\$18

BV Coastal Chardonnay, California, \$6.75 glass, \$25.00 bottle

Duck Breast and Swiss Chard Roulade with Prunes

Brandy Demiglace, Wild Rice Pudding and Crispy Duck Skin

\$22

Cono Sur "Vision" Reserve Pinot Noir, Chile, \$8.00 glass, \$30.00 bottle

Grilled Pomegranate Glazed Pork Tenderloin

with Bashed Neeps and Tatties

\$18

Loosen "Dr. L" Riesling, Mosel, Germany \$8.00 glass, \$30.00 bottle

Randolph Special

10 oz. cut of Black Angus Steak and Mashed Potatoes or French Fries

\$17.50

BV Coastal Cabernet Sauvignon, \$6.75 glass, \$25.00 bottle

All entrees come with house salad and house balsamic vinaigrette

Upgrade to a Small Caesar for \$2.00

We are a proud member of



These are some of our Neighbors that give our Chefs inspiration!!

Gaylord Farms, Sprague Dairy, Neighborly Farms, Green Mountain Coffee, Royal Butcher, Misty Knoll Farms, Strafford Creamery, Cabot Cheese, VT Smoke & Cure, Quaker Hill Granola, Black River Produce

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