

Lippitt's Restaurant

THREE STALLION INN

at the  Green Mountain Stock Farm

~Appetizers~

Grilled Shrimp and Zucchini

With Lemon-Saffron Cream Sauce

\$11

Grilled Flatbread

With Barbequed Beef, Grilled Onion and Cheddar

\$10

Wild Mushroom Bruschetta

With Arugula and Shaved Parmesan

\$10

Grilled Lamb Lollypops

With Eggplant Caponata and Tomato-Basil Sauce

\$12

Wine Poached Dried Figs Stuffed with Vermont Goat Cheese and Walnuts

Wrapped in Bacon and served with Green Tomato Jam

\$9

Boneless Chicken Wings

With Chipotle-BBQ Wing Sauce,
Ranch Dipping Sauce and Celery

\$8

A Full Pound of Prince Edward Island Mussels

With Bouillabaisse Sauce and Fennel

\$11

Baked Stuffed Sweet Onion

With Spinach, Mushrooms and Feta
Served with Red Pepper Coulis

\$9

Vermont Artisanal Cheeses

Cranberry Compote and Flatbread

Green Mountain Blue Gore Dawn Zola, Grafton Village Cheese Company 2yr Cheddar

Vermont Butter & Cheese "Bijou" Goat Crottin

\$10

~ Soup & Salad ~

Soup

Cup \$3 Bowl \$5

Traditional Caesar Salad

Large \$8 w/Roasted Garlic Bulb

Small \$4.50

Grilled Chicken	\$6
Crispy Chicken	\$6
Grilled Shrimp	\$8
Salmon	\$11
Petite Cajun Filet	\$11

House Salad

Served with Balsamic Vinaigrette and Garden Vegetables

Large \$8

Small \$4.50

Maytag Bleu Cheese Dressing	\$1
Maytag Bleu Cheese Crumbles	\$1
Slow Roasted Garlic Bulb	\$1

~Sides~

Garlic Mashed Potato, Sweet Potato Fries,

Regular Fries, Vegetable du Jour,

Parmesan Risotto

\$2.50

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~

Today's Fresh Seafood Selection

*Chef's Inspiration
Market Price*

Grilled Filet Mignon

*Finished with Maytag Blue Cheese
Port Wine Demi-glace Sauce,
Served with Roasted Garlic Mashed Potatoes*
\$25

Shrimp, Scallop, Crab & Haddock Norfolk

*Lemon, Butter, White Wine and Garlic, Served with
Sweet Potato Fries*
\$23

Sautéed Local Raised Veal Scaloppini

*With Tomato Concassé, Prosciutto, Mushrooms, Rosemary,
Arugula & Roasted Polenta*
\$21

Muscovy Duck "Egg Roll"

*Confit, Roasted Shallot, Blackberry.
Thai Dip & Sushi Rice Cake*
\$20

Sautéed Chicken Piccata

With Lemon, Caper, Artichokes & Mint Risotto
\$18

Herb Grilled Pork Tenderloin

*Chipotle Sweet Potato Puree,
Crème Anglaise*
\$19

Braised Beef Short Ribs

Kimchi and Fried Wonton Threads
\$22

Chef Designed Vegetarian Selection

Inspired by the Season
\$17

Randolph Special

*10 oz. cut of Black Angus Steak and
Mashed Potatoes or French Fries*
\$17.50

*All entrees come with Garden Salad and
House Balsamic Vinaigrette
Upgrade to a Small Caesar for \$2.00
Add Slow Roasted Garlic Bulb \$1.00*



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