

THREE STALLION INN

at the  Green Mountain Stock Farm

~Light Fare and Small Plates~

Brandade Fritters

With Spicy Remoulade Sauce
\$8.50

Grilled Flatbread

With Roasted Eggplant, Sun Dried Tomato Pesto
And Fresh Mozzarella
\$9.50

A Full Pound of Prince Edward Island

Mussels

Steamed with Stout, Scallions and Garlic
\$11.95

Grilled Moroccan Spiced Shrimp

With Preserved Lemon Glaze and Chick Pea Fries
\$9.95

Wings Two Ways

Our Own Spicy Mango Wing Sauce served with Blue Cheese
Dressing and Celery Sticks
And Thai Marinated Wings
With Spicy Peanut Sauce \$7.50

Braised Vermont Pork Belly

With Apples and Onions, Parsnip Ravioli
And Juniper Gastrique
\$9.95

Duck Confit

Goat Cheese and Beet Roulade, drizzled
With a Balsamic Reduction
\$8.95

Traditional Caesar Salad

Tossed with Asiago Cheese and Croutons. Served with
Roasted Garlic \$8.00 Add grilled chicken or shrimp \$4.50

Grilled Chicken Breast Sandwich

Pepper Jack Cheese & Guacamole on a Whole Wheat Roll, Served with Sweet Potato Fries \$9.50

Char Grilled ½ Pound Angus Beef Burger or Garden Burger

Lettuce Tomato, & Red Onion, Served with Fries \$9.25
Add Blue, Cheddar, Swiss, Sautéed Mushrooms, Roasted Peppers, Guacamole or Bacon \$1.00 each

Beer Batter Fried Haddock Sandwich

Tartar Sauce and French Fries \$9.50

~Entrees~

Grilled Filet Mignon

Finished with Maytag Blue Cheese-Port Wine Demiglace Sauce
Served with Roasted Garlic Mashed Potatoes \$24.95
Sterling "Vintner's Collection" Cabernet 2004, California \$9.50 glass \$38.00 bottle

Shrimp, Scallop, Crab & Haddock Norfolk

Broiled with Lemon, Butter, White Wine and Garlic, Served with Sweet Potato Fries \$21.50
Raymond Reserve Sauvignon Blanc 2005, Napa Valley \$8.25 glass \$33.00 bottle

Pot Roasted Beef Shoulder Filet

With Pan Jus and Root Vegetable Cake \$18.75
R.H. Phillips "Night Harvest" Merlot 2004, California \$6.00 glass \$24.00 bottle

Grilled Chili Rubbed Pork Tenderloin

With Smoked Tomato and Tomatillo Salsa and Bean and Cheese Taquita \$18.95
Penfolds "Thomas Hyland" Shiraz 2004, So. Australia \$8.00 glass \$32.00 bottle

Sautéed Vermont Naturally Raised Veal Scallopini

With Lobster-Marsala Sauce and Mushroom Risotto \$20.95
Landmark "Overlook" Chardonnay 2003, California \$9.50 glass \$38.00 bottle

Chicken Breast "Kiev"

Stuffed with Brie and Dried Cranberries. Served with Grand Marnier Sauce and Saffron-Almond Cous Cous \$18.50
Kenwood Pinot Noir Rosé 2005, Sonoma \$7.50 glass \$30.00 bottle

Sautéed Duck Breast

With Cherry-Balsamic Sauce and Wild Rice Pilaf \$20.95
Erath Pinot Noir 2005, Willamette Valley, Oregon \$9.00 glass \$36.00 bottle

A 20% gratuity will be added to parties of six or more and parties requesting separate checks
There will be a five dollar charge added for split plates
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."