

# THREE STALLION INN

at the  Green Mountain Stock Farm

## ~Light Fare and Small Plates~

### **Wings Two Ways**

A Combination of Spicy Mango Wings and Thai Marinated Wings served with Blue Cheese Dressing, Celery Sticks and Spicy Peanut Sauce  
\$7.50

### **Housemade Butternut Squash Ravioli**

With Sage Brown Butter and Parmesan Reggiano  
\$8.95

### **A Full Pound of Prince Edward Island Rope**

#### **Cultured Mussels**

With Cognac, Cream, Garlic & Chives  
\$11.95

### **Grilled Shrimp**

With Cranberry Gastrique, Pistachio Dust, Ginger Cream Cheese Mousse and Cucumber Fillet  
\$9.95

### **Lox & Foie Gras Terrine**

With Roasted Quince, Walnut Pesto and Port Wine Reduction  
\$11.95

### **Grilled Flatbread**

With Caramelized Onion, Bacon, Sautéed Apples and Cheddar Cheese  
\$9.75

### **"Grilled Cheese Sandwich"**

Hazelnut Quick Bread, Port Salut Cheese served with Mushroom Salad  
\$8.75

### **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, Saute Onions, Roasted Peppers, Guacamole or Bacon \$1.00 each

### **Beer Batter Fried Haddock Sandwich**

Tartar Sauce and French Fries \$9.50

### **House Smoked Gaylord Farm Beef Brisket Sandwich**

With Barbeque Sauce, Cole Slaw and French Fries \$11.95

## ~Entrees~

### **Grilled Filet Mignon**

Finished with Maytag Blue Cheese-Port Wine Demiglace Sauce  
Served with Roasted Garlic Mashed Potatoes \$24.95  
Cono Sur Cabernet Sauvignon 2006/2007, Argentina \$6.50 glass \$22.00 bottle

### **Shrimp, Scallop, Crab & Haddock Norfolk**

Broiled with Lemon, Butter, White Wine and Garlic, Served with Sweet Potato Fries \$22.50  
Mezza Corona Pinot Grigio 2006, Italy \$6.00 glass \$24.00 bottle

### **Roast Juniper Berry Brined Pork Loin "Filet"**

With Grilled Apple, Dijon Cream Sauce and Spaetzle \$18.50  
R. H. Phillips "Night Harvest" Merlot 2005, California \$6.50 glass \$24.00 bottle

### **Sautéed Vermont Naturally Raised Veal Schnitzel**

With Roma Tomato Confit, Tapanade and a Portabella~Potato "Canneloni" \$19.75  
Alice White Shiraz 2007, Australia \$6.50 glass \$23.00 bottle

### **Brie & Pear Stuffed Boneless Chicken Breast**

Served with Brandy Demiglace Sauce and Wild Rice Pancakes \$18.75  
Landmark "Overlook" Chardonnay, 2004 California \$9.50 glass \$38.00 bottle

### **Moroccan Lamb Tagine**

With Mint Pesto and Herbed Cous Cous \$19.50  
Los Cardos Malbec 2007, Argentina \$6.50 glass \$22.00 bottle

### **Seared Spice Rubbed Atlantic Salmon**

With Pineapple~Mango Salsa and Chipolte Butternut Squash Puree \$18.95  
Villa Maria Sauvignon Blanc 2007, New Zealand \$7.00 glass \$26.00 bottle

### **Sautéed Boneless Duck Breast**

With Grand Marnier Sauce and Ricotta~Spinach Feuille \$20.75  
Erath Pinot Noir 2006, 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."