



Woodstock Inn & Resort



Easter Sunday Brunch

Sunday, April 4, 2021
11:30am – 3:00pm

*Reservations Required ~ 802-457-6671
Menu Subject to Change*

To Begin

New England Clam Chowder – 7/9
Chopped Bacon, Scallions

Pork Belly Bao – 12
Slow Roasted Pork Belly,
Asian Cucumber Salad, Sesame Aioli,
Steamed Buns - 3 per order

Rooster Salad – 8/13
Baby Field Greens, Cucumber, Carrot,
Tomato, Sherry Dressing

Coconut Carrot Ginger Bisque – 7/9
Toasted Pepita

Jumbo Lump Crab Cake – 16
Mango Purée, Apple Mint Salad

Asparagus Salad – 9/14
Grilled & Chilled Asparagus, Baby Arugula,
Heirloom Tomato, Red Onion, Hardboiled Egg,
Vermont Butter Cheese, Goat Cheese,
Honey Truffle Vinaigrette

Easter Brunch Entrées

Pastrami Smoked Salmon Benedict – 18
Ducktrap Pastrami Smoked Salmon, Two Organic Eggs,
English Muffin, Hollandaise, Fried Capers,
Petite Salad, Sherry Dressing

Farmer's Burger – 18
Beef Burger, Cabot Cheddar,
Bibb Lettuce, Tomato, Onion,
House Made Sesame Seed Bun

**Vermont Grilled Cheese
& Tomato Basil Soup – 18**
Von Trapp Oma Cheese, Pancetta, Grilled Ramps,
Spring Pea Spread, Red Hen Bakery Sourdough,
Tomato Basil Soup

Loin of Lamb – 27
Foraged Mushrooms, Chef's Vegetable Risotto,
Plump Cherry Gastrique, Grilled Feta Cheese

Pan Seared Salmon – 23
Rock Shrimp, Fingerling Potato Hash,
Sauce Americana, Spring Vegetables

Spring Risotto – 18
English Peas, Watermelon Radish, Asparagus,
Pea Tendrils, Manchego Cheese, Mint Oil

Prime Rib – 30
Smoked Prime Rib, Classic Mashed Potatoes,
Spring Vegetables, Beef Jus

Easter Desserts

Spring Raspberry Macaron – 10
Lemon Curd, Raspberry Sorbet, Fresh Berries

Individual Crunch Peanut Butter Tart – 10
Chocolate Crème, Dark Chocolate Glaze

Carrot Spice Cake – 10
Cream Cheese Icing, Carrot Orange Sorbet

