



Woodstock Inn & Resort

Mother's Day Brunch

Sunday, May 9, 2021
11:30am – 3:00pm

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

To Begin

Tomato Gazpacho – 7/9

Fresh Tomato, Spring Vegetables,
English Pea Purée

Oysters on the Half Shell – 18

Fresh Oysters, Mignonette Sauce,
Classic Cocktail Sauce, Lemon

Rooster Salad – 8/13

Baby Field Greens, Cucumber, Carrot,
Tomato, Sherry Dressing

New England Clam Chowder – 7/9

Crispy Bacon, Scallions

Yellow Fin Crudo – 16

Yellow Fin Tuna, Tomato Ceviche,
Blood Orange Vinaigrette, Micro Cilantro

Asparagus Salad – 9/14

Grilled & Chilled Asparagus, Baby Arugula, Red Onion,
Heirloom Tomato, Hardboiled Egg, Watermelon Radish,
Vermont Goat Cheese, Honey Truffle Vinaigrette

Mother's Day 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

Pancetta, von Trapp Oma Cheese, Grilled Ramps,
Spring Pea Spread, Red Hen Bakery Sourdough,
Tomato Basil Soup

Spring Quiche – 16

Foraged Mushrooms, Asparagus, Local Egg Custard,
Alpha Tolman Cheese, Tomato Purée,
Petite Salad, Sherry Dressing

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

Bistro Steak – 25

Potato Wedges, Spring Vegetables, Grilled Ramp Aioli

Mother's Day Desserts

Poached Kelly Way Gardens' Rhubarb – 10

Marinated Strawberry, Pistachio Financier

Chocolate Coffee Pave – 10

Warm Chocolate Sauce, Vanilla Ice Cream

Vanilla Panna Cotta – 10

Raspberry Coulis, Cantaloupe Sorbet

