



Woodstock Inn & Resort

Mother's Day Brunch

Sunday, May 8, 2022

12:00pm – 3:00pm

To Begin

Spring Asparagus Soup – 9/11

Roasted Tomato Purée

New England Clam Chowder – 9/11

Crispy Bacon, Scallions

Tomato & Mozzarella Salad – 10/15

Heirloom Tomatoes, Local Mozzarella,
Basil, Garlic Crostini, Charred Apples,
Aged Balsamic Vinegar, Olive Oil

Rooster Salad – 9/14

Baby Field Greens, Cucumbers, Carrots,
Tomatoes, Sherry Dressing

Maine Mussels – 17

Blue Maine Mussels, Roasted Peppers, Cobb Smoked Bacon,
Grilled Onion, Toasted Baguette

Mother's Day Entrées

Smoked Salmon Omelet – 20

Local Organic Eggs, Asparagus,
Billings Farm Butter Cheese, Smoked Salmon,
Tomatoes, Rooster Salad

Honey Ham Benedict – 20

Local Organic Eggs, Shaved Vermont Salumi Honey Ham,
Portuguese Roll, Honey Hollandaise Sauce,
Breakfast Potatoes

Farmer's Burger – 20

Local ½ Pound Beef Burger, Cabot Cheddar,
Local Smokehouse Bacon, Lettuce, Tomato, Onion,
House Made Brioche Sesame Bun,
Herb Seasoned Fries or Rooster Salad

Black Bean & Squash Burger – 18

House Made Black Bean & Roasted Squash Burger,
Local Goat Cheese, Roasted Garlic Hummus,
Lettuce, Tomato, Onion,
House Made Sesame Brioche Bun,
Herb Seasoned Fries or Rooster Salad

S.L.T – 18

Ducktrap Smoked Salmon, Baby Arugula,
Sliced Tomato, Local Mozzarella,
Lemon Basil Aioli, House Made Focaccia,
Herb Seasoned Fries or Rooster Salad

Georges Bank Sea Scallops – 38

Pan Seared Sea Scallops, Toasted Corn Polenta,
Fried Beets, Snap Peas, Ramp Pesto,
Carrot Ginger Purée

Spring Fettucine – 24

Grape Tomatoes, Spinach, Grilled Leeks,
Wild Mushrooms, Pecorino Romano,
Roasted Shallot Cream Sauce

Maple Smoked Prime Rib – 40

Local Prime Rib of Beef, Au Jus,
Classic Mashed Potatoes,
Spring Vegetables

Mother's Day Desserts

Raspberry Mascarpone Trifle – 10

Vanilla Cake, Champagne Mascarpone, Raspberries, Toasted Almonds

Dark Chocolate Bar – 10

Sable Breton, Chocolate Crèmeux, Sugar Crust, Mint Sorbet

Key Lime Tart – 10

Toasted Meringue, Cherry Reduction

