

The Inn at Woodstock Hill

Sunday Brunch

<i>Mini Buffet</i> (Included with all Entrees*)	\$13.00
<i>Featuring Smoked Salmon, Soup du Jour, Freshly Baked Muffins, Pastries, Warm Croissants, Fresh Cut Fruits, Cold Salads, Juices and a Cheese display</i>	
<i>Lumberjack Breakfast</i>	
<i>Pancakes, Grilled Pork Sausage, and Sweet Maple Syrup</i>	\$14.00
<i>Omelet of Your Choice</i>	\$15.00
<i>Create your own omelet which can consist of: Broccoli, Tomato, Onion, Peppers, Mushroom, Black Olive, Langoustine, Shrimp, Scallop, Bacon, Cheddar Cheese, or Swiss Cheese.</i>	
<i>Lemon Herb Encrusted Chicken Breast</i>	\$17.00
<i>Served over a Warm Bed of Whole Wheat Pasta with Sun Dried Tomato, Vodka Cream Sauce, Fresh Basil, Steamed Broccoli, and Manchego Cheese.</i>	
<i>Eggs Benedict, Atlantic Style</i>	
<i>Toasted English Muffin with Smoked Salmon, Delicately Topped with Poached eggs and Creamy Hollandaise Sauce.</i>	\$14.00
<i>Crepes Royal</i>	
<i>Scallops, Shrimp, and Lobster Meat in a Velvety Cognac Cream Sauce and Wrapped in Paper Thin Crepes</i>	\$19.00
<i>Grilled Veal Medallions</i>	\$19.00
<i>Topped with a Curry Hollandaise, Served over Hearty Grains and Wild Mushrooms.</i>	
<i>Maryland Crab Cakes</i>	
<i>Sautéed with Japanese Breadcrumbs and served with Chipotle Sauce, Vegetable Bounty and Rice Pilaf</i>	\$19.00
<i>Lamb Chops</i>	
<i>Grilled Lamb Chops with Balsamic Pomegranate Glaze</i>	\$19.00
<i>Greek "Glyka" Crepes</i>	\$13.00
<i>Athenian Inspired Crepe Filled with Chocolate, Hazelnut, Pecan, and Banana, Topped with Powdered Sugar.</i>	

**All Entrée's Served with Potato Pancakes and Choice of Bacon or Sausage
A selection of Desserts is available for \$8.00
Parties of Six or More will have Gratuity Added to the Bill*