

# EASTER BRUNCH 2023



Customize your brunch entree by adding additional sides listed at the bottom of the page

**Eggs Benedict** two poached eggs, hollandaise, maple-braised ham, atop two Wolferman English muffins **15**

**Crab Benedict** our famous lump crab cakes, over two Wolferman English muffins, topped with two poached eggs, hollandaise **18**

**Avocado Benedict** fresh avocado with Jeanette's salsa, over two Wolferman English muffins, topped with two poached eggs **15**

**Fluffernutter French Toast house** made fluff with Nutella sauce **17**

**Pancakes** stacked and served with Bill Champagne's Grand Isle maple syrup **16**

**Lemon-Ricotta Pancakes** stacked and served with Bill Champagne's maple syrup **18**

**Veggie Omelet** three eggs, wilted Spring spinach, local asparagus, Cabot cheddar cheese **15**

**Classic Ham & Cheese Omelet** from the hills of Vermont, three eggs, local ham, Cabot cheddar cheese **18**

**Chicken & Waffles** Southern fried chicken, local "hot" honey, on top a waffle pillow with the season's first run maple syrup **20**

**Brisket & Poachers** low and slow smoked brisket with two poached eggs, chimichurri sauce **24**

**Kids Breakfast Portion served with juice or milk 12**

## Additions

**Home Fries + 5 | Fruit Salad + 5 | Bacon + 6 | Maple link sausage + 6 |**

**Traditional Irish Banger + 7**

**Texas Toast or English Muffin + 4 | Gluten Free Toast + 6**

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**Bistro Filet Mignon** grilled a 6oz center-cut filet with a maple-bourbon cherry sauce, Clothbound cheddar au gratin, brown butter baby carrots and haricot verts **35**

**Croque Monsieur** Vermont ham and cheddar grilled sandwich with bechamel served with a petite house salad **20**

**Confit Duck Leg with Bangers** rosemary and red wine cooked lentils with Chef Carter's traditional Irish banger sausage, baby carrots and haricot verts **33**

**Tuscan Style Lobster & Cod** roasted lobster and cod draped in a sunny Tuscan tomato cream, atop pappardelle pasta **30**

**Salmon** pan-seared, green-apple curry sauce with a touch of coconut milk, coconut black rice, brown butter baby carrots and haricot verts **28**

**Shore Acres Signature Apple Island Chicken** a boneless breast of chicken with a homemade reduced apple cider sauce, Clothbound cheddar au gratin, brown butter baby carrots and haricot verts **28**

**Bravo Zulu Lakeside Bar opens May 19th with a brand new menu**

**Be the first to sample the new drinks at our sip and shop May 13th with local vendors**

Remember to follow our Instagram and Facebook to stay updated on events this summer:  
shoreacresvt on instagram and Shore Acres on Facebook



Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness