



Woodland Pond  
at New Paltz

# SUNDAY BRUNCH MENU

## DISCO FRIES - \$5

Crisp Fries Topped with Melted Cheddar & Brown Gravy

## BERRY BOWL - \$7

A Bowl of Seasonal Fresh Berries

## SMOKED SALMON PLATTER - \$11

Sliced Smoked Norwegian Salmon, Fresh Bakery Bagel, Cream Cheese, Red Onions, Tomatoes and Capers

## COUNTRY BREAKFAST - \$9

Any Style; Over Easy, Medium, Hard, Sunny Side Up or Scrambled with Cheese, Served with Home-Fried Potatoes, Bacon and Toast ( AVAILABLE W/ GLUTEN-FREE TOAST)

## BELGIAN WAFFLES - \$9

With Butter Syrup & Bacon OR a la Mode


## EGGS BENEDICT - \$12

Gently Poached Eggs Over Canadian Bacon and an English Muffin Topped with House Made Hollandaise and Served with Home-Fried Potatoes

## SIDES - \$2

Bacon (3), Sausage Patties (2), Cottage Cheese Cup, Fruit Salad Cup, Small House Salad, Home-Fried Potatoes, Toast, Bagel, Pastry

## THREE EGG OMELET - \$12

Choice of Two – Ham, Bacon, Sausage, Mushrooms, Cheddar, American Served with Home Fried Potatoes & Toast ( AVAILABLE W/ GLUTEN-FREE TOAST)

## SALMON CAESAR SALAD- \$12

Roasted Salmon atop Crisp Romaine, Grape Tomatoes, Shredded Parmesan & Croutons

## OPEN FACE SANDWICH - \$12

Tender Roast Beef Piled High and Topped with Gravy and Served with Fries

## TERIYAKI CHICKEN STIR FRY - \$15

Roasted Chicken Breast Served over Fresh Vegetables, Jasmine Rice with an Orange Ginger Teriyaki Sauce

## BROOK TROUT FILET - \$18

Poached with Lemon & White Wine & Herbs Chef's Choice Vegetable and Starch

## BEVERAGES - \$1

Milk, Hot Cocoa, and/or Juice (OJ, Apple, Grape, Cranberry, Pineapple, V8)



Vegan



Vegetarian



Fit & Fresh



Gluten Free



Dairy Free

All Guest meals will include tax totaling 10%