



# THE SHADMOOR

SEAFOOD RESTAURANT

SATURDAY & SUNDAY 12PM-4PM

## Brunch Menu

### SALADS OF THE HOUSE

#### DITCH PLAINS SALAD \$16

Avocado, strawberry, poached eggs, organic baby kale, crunchy pita, goat cheese, EVOO & lemon juice

#### FISHERMAN'S SALAD \$18

Grilled shrimp, calamari & salmon on bed of organic mixed greens, lemon vinaigrette

#### NEW AGE CAESAR SALAD \$12

Crispy romaine hearts, fresh aged parmesan, herb croutons, lemon garlic cracked pepper dressing

#### PEAR & KING SHRIMP \$16

Crispy romaine hearts, radishes, goat cheese, orange segments & balsamic vinaigrette

#### BABY KALE \$14

Organic baby leaf, tomatoes, purple onions, granny smith apples, dried cranberries, toasted almonds, homemade balsamic dressing

Add chicken for \$8, shrimp or salmon for \$10

### SANDWICHES & WRAPS

Hand cut fries or organic mixed greens

#### GRILLED CHICKEN SANDWICH \$13

Organic chicken breast, fresh mozzarella, roasted red bell peppers, pesto sauce, homemade baguette

#### SALMON SANDWICH - \$16

Salmon filet, marinated cucumber, olives, fennel, tomato, dill caper sauce, homemade baguette

#### MONTAUK WRAP \$16

Pan fried breaded chicken, romaine lettuce, caramelized onions, chipotle chili puree & gorgonzola

#### HEALTHY WRAP \$12

Fava bean puree, feta cheese, seasonal vegetables, olives, baby kale, whole wheat wrap

#### CAFÉ CROISSANT \$13

Toasted croissant with scrambled eggs, country sausage, melted cheddar cheese

#### AVOCADO TOAST \$14

Grilled sourdough with avocado, chili flakes & poached eggs

For \$2 each, add: avocado, bacon, caramelized onions, sautéed mushrooms, cheddar, mozzarella, Swiss, American or blue cheese

### BURGERS

Hand cut fries or organic mixed greens

#### SURF BURGER \$15

Grass-fed beef, grilled pineapple, house pickled beets, harissa mayo, sunny-up egg

#### HOMEMADE SALMON BURGER \$15

Cubed Scottish salmon seasoned with old bay and five spices, new aged tartar sauce,

#### GARDEN VEGGIE BURGER \$14

Organic Vegetarian Burger, caramelized onions & sautéed wild mushrooms

EXECUTIVE CHEF: EDI SEITLLARI

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### BRUNCH FAVORITES

#### ZUCCHINI PANCAKES \$12

Z'noodles, feta cheese, dill & spices, lightly pan seared over tomato basil sauce, topped with garlic yogurt

#### BUTTERMILK PANCAKES \$13

Chocolate chip or banana, mixed fresh fruit, maple syrup

#### FRENCH TOAST \$15

Homemade French toast with caramelized apples, Godiva hazelnut chocolate, caramel sauce

#### FRESH FRUIT BOWL \$7

Seasonal fresh fruit combination

#### STEAK & EGGS \$22

Char-Grilled NY Strip Steak, two eggs any style & hand cut friese

#### SMOKED SALMON PLATTER \$15

Scottish smoked salmon, toasted plain bagel, scallions, cream cheese, cucumbers, tomatoes, onions, capers

#### BIG BREKKIE \$14

Two egg any style, char-grilled tomatoes, sautéed wild mushrooms, bacon

### ORGANIC FARM FRESH EGGS

Hand cut fries or organic mixed greens

#### EGGS BENEDICT \$12

Poached eggs, cured ham on an English muffin with seasoned homemade Hollandaise sauce

#### EGGS FLORENTINE \$12

Poached eggs, spinach on an English muffin with seasoned homemade Hollandaise sauce

#### EGGS SCANDINAVIA \$14

Poached eggs & smoked salmon on an English muffin with seasoned homemade Hollandaise sauce

#### 3 EGG OMELETTE OR FRITTATA \$11

Choice of 3: Kalamata olives, tomatoes, onions, roasted red bell peppers, spinach, wild mushrooms

For \$2 each, add: avocado, fresh mozzarella, feta cheese, cheddar, Swiss, American, bacon, ham, sausage, turkey bacon, turkey sausage

### SIDE ORDERS \$5

CRISPY BACON

COUNTRY SAUSAGE

HAND CUT FRIES

TURKEY SAUSAGE

TURKEY BACON

SEASONED OVEN ROASTED POTATOES

### DRINKS

FRESH SQUEEZED JUICE \$8

MIMOSA \$8

BLOODY MARY \$8

WE SUPPORT LOCAL FARMERS

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