

Brunch



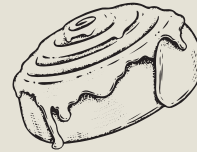
FOR THE TABLE



FRESH THORNBURY BAKERY 8" CINNAMON BUN

19.00

With roasted apples and
brown butter icing.



TRADITIONAL FARMER'S BREAKFAST*

23.00

Two eggs any style with smoked bacon and sausage served
with choice of toasted bread, signature fried potato hash
with onions and peppers and sliced oranges.

Extra Egg [Your Way] – 3.50 | Sub Gluten Free Toast – 3.50



OMELETTES

Served with choice of toasted bread, signature fried potato hash with onions and peppers and sliced oranges.

BACON AND BRIE

20.00

Smoked bacon, Brie cheese,
peppers, onions and tomatoes.

Egg Whites Only – 2.50

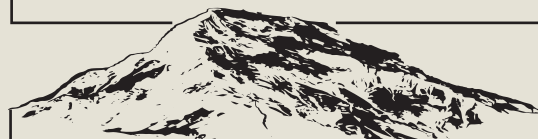


PESTO

20.00

Basil pesto, feta cheese, peppers,
spinach and onions.

Egg Whites Only – 2.50



BENEDICTS

Served with signature fried potato hash with onions and peppers and sliced oranges.

POTTERY BENEDICT*

23.00

Two poached eggs, peameal
bacon, Champagne hollandaise
and a toasted English muffin.

SMOKED SALMON*

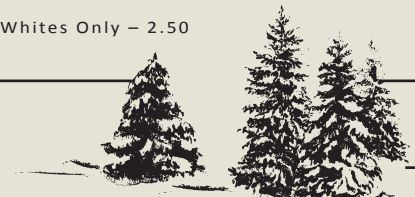
26.00

Two poached eggs, smoked
salmon, sautéed spinach,
Champagne hollandaise and a
toasted English muffin.

EGGS FLORENTINE*

21.00

Two poached eggs, grilled
tomato, sautéed spinach,
Champagne hollandaise and
a toasted English muffin.



AVOCADO TOAST

18.00

Toasted sourdough bread, whipped lemon ricotta
cheese, avocado, cucumber and chives, served with
fresh berries and sautéed tomato slices.

Add Two Poached Eggs* – 7

Add Smoked Salmon – 13

COBB SALAD

20.00

Chopped romaine and spring mix, cherry tomatoes,
smoked bacon, pickled egg, green onion, feta
cheese and green goddess ranch dressing.

Add Two Poached Eggs* – 7

Add Smoked Salmon – 13

Add Grilled or Crispy Chicken – 11

BLUE'S YOGURT PARFAIT

17.00

Vanilla yogurt, fresh berries and
house-made granola.

FRESH FRUIT MEDLEY

15.00

Sliced melon, pineapple, orange slices
and berries.

Blue Mountain Resort LP's Food & Beverage Services do our utmost to accommodate any food related allergies, intolerance or sensitivities that are communicated to us by our guests. Please notify staff if you have any food allergies or dietary restrictions or need information about priority food allergens used as ingredients. We do not assume responsibility for any reaction, illness or injury related to food allergies, intolerance or sensitivities and are unable to guarantee a 100% allergen-free environment.

◆◆◆ BRUNCH ◆◆◆
SPECIAL SPEISEKARTE



CHICKEN SCHNITZEL & BELGIAN WAFFLES

28.00

Panko crusted chicken breast fried in clarified butter on top of a fluffy Belgian waffle, with spiced maple syrup and lemon butter.

Add Fried Egg* – 3.50

PESTO CHICKEN BLT

28.00

Freshly baked croissant with grilled chicken, pesto, Brie cheese, bacon, lettuce and tomato. Served with signature fried potato hash with onions and peppers and sliced oranges.

Add Fried Egg* – 3.50

TYROLEAN SKILLET*

30.00

4oz tenderloin and signature fried potato, bacon and cheese hash. Served in a sizzling hot skillet, topped with two sunny-side up eggs.

Add Hollandaise – 2.50



MONTE CRISTO SANDWICH

23.00

Sourdough bread dipped in our signature French toast batter, layered with smoked ham, Swiss cheese and dijonnaise. Served with signature fried potato hash with onions and peppers and sliced oranges.

Add Fried Egg* – 3.50



FRESH FROM THE
ORCHARD



APPLE CRUMBLE
FRENCH TOAST

21.00

Two thick slices of sourdough bread, topped with house-made granola, Collingwood Whiskey caramel and local apples.

STRAWBERRY
SHORTCAKE PANCAKES

20.00

Pancakes, topped with strawberry compote, graham cookie crumble and whipped cream.

