

# Brunch



## FOR THE TABLE



### FRESH THORNBURY BAKERY 8" CINNAMON BUN

20.00

With roasted apples and  
brown butter icing.



## TRADITIONAL FARMER'S BREAKFAST\*

24.00

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

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



## OMELETTES

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

### BACON AND GRUYÈRE

21.00

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

Egg Whites Only – 2.50



### FORAGERS

21.00

Mushroom mix, goat cheese, peppers, spinach and onions.

Egg Whites Only – 2.50

## BENEDICTS

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

### POTTERY BENEDICT\*

25.00

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

Single Order – 13

### SMOKED SALMON\*

29.00

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

Single Order – 15

### EGGS FLORENTINE\*

22.00

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

Single Order – 12

### AVOCADO TOAST

19.00

Toasted sourdough bread, two fried eggs, avocado, garlic and chili oil served with fresh berries and cottage cheese

Add Smoked Salmon – 14

### POTTERY'S TUNA SANDWICH

27.00

House made tuna salad in a grilled herb Focaccia with avocado and tomato.

### COBB SALAD

22.00

Chopped roamine and spring mix, cherry tomatoes, smoked bacon, pickled egg, green onion, garlic ricotta and smoky ranch dressing.

Add Smoked Salmon – 14

Add Grilled or Crispy Chicken – 13

### BLUE'S YOGURT PARFAIT

19.00

Vanilla yogurt, fresh berries and house-made granola.

### FRESH FRUIT MEDLEY

16.00

Sliced melon, pineapple, orange slices and berries.

### SIDE OF BAKED BEANS

4.00

A 1% Village Amenity Fee is collected by the Pottery in order to contribute to The Pottery's Blue Mountain Village Association sales royalty fees. Menu pricing is exclusive of this fee and taxes.

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**



**ALPINE CHICKEN & WAFFLES**

29.00

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

Add Fried Egg\* – 3.50

**PESTO BLT**

26.00

Freshly baked croissant with pesto, Swiss cheese, bacon, lettuce and tomato. Served with sliced oranges and our signature fried potato hash, mixed with onions and peppers.

Add Fried Egg\* – 4



**MONTE CRISTO SANDWICH**

24.00

Sourdough bread dipped in our signature French toast batter, layered with smoked ham, Swiss cheese and dijonnaise.

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

Add Fried Egg\* – 4

**TYROLEAN SKILLET\***

35.00

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 – 3



**BREAKFAST BURRITO**

22.00

Large flour tortilla stuffed with scrambled eggs, bacon, fried potato hashbrowns, cheese mix and smokey ranch dressing.



**FRESH FROM THE ORCHARD**



**APPLE CRUMBLE FRENCH TOAST**

22.00

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

**MINI DUTCH PANCAKES**

21.00

Mini pancake bites with berries and maple syrup.

