

Dinner



STARTERS & SHAREABLES



ALPINE CHEESE FONDUE



43.00

Mini meatballs, Bierworst salami, mini potatoes, pretzel, gnocchi, cherry tomatoes, apples, gherkins and grapes. Ready to dip in a creamy house-made Swiss cheese sauce.



POTATO CROQUETTES

19.00

Battered Yukon gold potatoes mixed with spinach and Gruyere cheese, served golden brown with caramelized onion dip.

BEET SALAD

21.00

Yellow and purple beets with Haven mixed greens, goat cheese, roasted pumpkin seeds and truffled balsamic reduction.

CAESAR SALAD

23.00

Romaine lettuce, smoked bacon, Grana Padano cheese, garlic croutons and house-made creamy garlic dressing.

Add Chicken or Shrimp – 13

ALPINE STUFFED SOURDOUGH

14.00

Herb and garlic cheese stuffed sourdough, broiled with Gruyere, served with pickles and pate



FLAMMKUCHEN

23.00

Carbonara inspired flatbread topped with alpine cheese sauce, bacon, caramelized onions, and rich egg yolk sauce.





ENTRÉES



SAUSAGE & PEROGIES

33.00

Two bratwurst sausages, feta and spinach stuffed perogies, bacon, caramelized onions, sour cream and house mustard

SCHNITZEL

Chicken or Eggplant
30.00

Panko crusted and pan fried in clarified butter served with reiberdatschi potatoes, mustard and onion cream sauce, prosciutto wrapped asparagus and lemon wedges.

BRAISED BEEF STROGANOFF PASTA

44.00

Slow cooked pulled beef on top of pappardelle noodles in a sauteed onion, garlic and mushroom cream sauce.

LOCAL TROUT

41.00

Local Spring Hills 8 oz glazed trout, tri-colored herbed potatoes, grilled lemon, garlic green beans garnished with micro green salad.

MOUNTAIN SPÄTZLE

Vegetarian | Chicken | Shrimp
26.00 35.00 36.00

House-made spätzle sautéed in brown butter and garlic white wine with marinated roasted cherry tomatoes, Grana Padano cheese, shallots and herbs.

SPICED SEAFOOD BOO-YA

35.00

Mussels, clams and shrimp in a house made spicy tomato sauce. Sautéed with garlic, shallots, mini potatoes and wine served with baguette.

FRIDAY ONLY SPECIAL 3 COURSE PRIME RIB DINNER*

69.00

App: Choice Of Potato Soup or Beet Salad
Entree: Prime Rib, mashed potatoes, candied carrots and Yorkshire pudding, topped with house-made demi-glace.

Dessert: Small Two Bite Dessert.

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.