

# Brunch



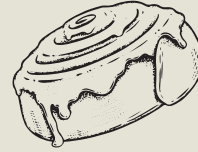
## FOR THE TABLE



### FRESH THORNBURY BAKERY 8" CINNAMON BUN

19.00

With roasted apples and  
brown butter icing.



## TRADITIONAL FARMER'S BREAKFAST\*

22.00

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

Extra Egg [Your Way] – 3 | Sub Gluten Free Toast – 3.50



## OMELETTES

Served with toasted Thornbury Bakery bread, signature fried potato hash with onions and peppers and sliced oranges.

### BACON AND BRIE

19.00

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

Egg Whites Only – 2



### PESTO

19.00

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

Egg Whites Only – 2

## BENEDICTS

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

### POTTERY BENEDICT\*

22.00

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

### SMOKED SALMON\*

25.00

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

### EGGS FLORENTINE\*

20.00

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

## LIGHT ENTRÉES

### AVOCADO TOAST

17.00

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

Add Two Poached Eggs\* – 6 | Add Smoked Salmon – 12

### COBB SALAD

19.00

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

Add Two Poached Eggs\* – 6 | Add Smoked Salmon – 12  
Add Pulled or Crispy Chicken – 8

### AVOCADO BLT

21.00

Freshly baked croissant loaded with bacon,  
lettuce, tomato, avocado and garlic dijonnaise.  
Served with signature fried potato hash with  
onions and peppers and sliced oranges.

Add Fried Egg\* – 3

### YOGURT FRUIT PARFAIT

16.00

Vanilla yogurt, fresh berries and  
house-made granola.

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**

27.00

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

**MONTE CRISTO  
SANDWICH**

22.00

Thornbury Bakery 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.

**TYROLEAN  
SKILLET\***

29.00

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



**FRESH FROM THE  
ORCHARD**



**APPLE CRUMBLE  
FRENCH TOAST**

20.00

Local apples, house-made granola, Collingwood Whisky caramel sauce, two slices of thick cut Thornbury Bakery Italian loaf.



**STRAWBERRY  
SHORTCAKE PANCAKES**

19.00

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

