

# Brunch



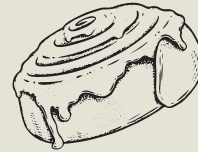
## FOR THE TABLE



### FRESH THORNBURY BAKERY CINNAMON BUN

14.00

With warm butter frosting  
and candied pecans.



## TRADITIONAL FARMER'S BREAKFAST\*

21.00

Two eggs any style with smoked bacon and sausage served  
with toasted Thornbury Bakery bread, signature fried  
potato hash, house preserves and sliced fruit.

Extra Egg [Your Way] – 3



## OMELETTES

Served with toasted Thornbury Bakery bread, signature fried potato hash, house preserves and sliced fruit.

### BACON AND BRIE

19.00

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

Egg Whites Only – 2



### PESTO

18.00

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

Egg Whites Only – 2

## BENEDICTS

Served with signature fried potato hash, house preserves and sliced fruit.

### POTTERY BENEDICT\*

22.00

Two poached eggs, Canadian  
bacon, Champagne hollandaise,  
toasted English muffin.

### SMOKED SALMON\*

25.00

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

### EGGS FLORENTINE\*

20.00

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

## LIGHT ENTRÉES

### AVOCADO TOAST

17.00

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

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

### COBB WEDGE SALAD

18.00

Iceberg lettuce wedge, cherry tomatoes, double  
smoked bacon, pickled egg, green onion,  
avocado, feta cheese, green herb vinaigrette.

Add Two Poached Eggs\* – 6 | Add Smoked Salmon – 12  
Add Chicken – 10

### AVOCADO BLT

21.00

Freshly baked croissant loaded with bacon,  
lettuce, tomato, avocado and garlic dijonnaise.

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. We do not however, 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.

\*These items may be served raw or under cooked based on your specification, or contain raw or under cooked ingredients. Consuming raw or under cooked meats, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

◆◆◆ 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

**BREAKFAST  
BURGER**

24.00

6 oz. smashed burger, caramelized onions, Canadian bacon, lettuce, tomato, pickles and garlic dijonnaise.

Add Fried Egg\* – 3

**TYROLEAN  
SKILLET\***

26.00

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

Add Hollandaise – 2



**FRESH FROM THE  
ORCHARD**



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**APPLE CRUMBLE  
FRENCH TOAST**

20.00

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

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**STRAWBERRY  
SHORTCAKE PANCAKES**

19.00

Fresh strawberries mixed in pancakes, topped with whipped cream and graham cracker crumbs.

