CLAY FESTIVAL BRUNCH MENU

11 am to 3pm Sunday July 17th, 2023

In honor of Shino Glaze:

Shrimp and Grits served with an egg

In honor of those reduction reds and purples glazes:

Blueberry Chipotle Glazed Spare Ribs served with potato salad.

In honor of the celadon glazes:

Savory Zucchini Spinach Parmesan Cheese Pancakes topped sour cream and applesauce served with or with our pepper bacon.

All entrees are served salad and or a fresh fruit cup.

Dessert:

In honor of raku glazes:

Chocolate Mui Mui Cake served with strawberries and whipped cream

Or

Fresh Made Fruit Torte with Whipped Cream

Reservations a must! $28. Per person

Phone 575 538 2538 or email: info@bearmountainlodge.com