BREAKFAST BUFFET

ADULT CHILD

Scrambled Eggs du Jour • French Toast • Baked Goods • Bacon • Sausage • Biscuits Sausage Gravy • Tortillas • Salsa • Shredded Cheddar Cheese • Sour Cream • Country Potatoes Fat-Free Yogurt • Cereal • Fresh Fruit Salad • Granola - Dairy- Free Yogurt Includes a small juice and choice of Rainforest Alliance dark roast coffee, tea, milk or hot chocolate

CLASSICS

BREAKFAST BURRITO VG

Egg scramble, country potatoes, jack cheese, salsa verde, seasoned black beans, jalapeño cheddar tortilla

Add crumbled bacon, chorizo, pork sausage or vegan sausage

AVOCADO TOAST v

Toasted sourdough bread, avocado smash, cherry tomatoes, olive oil and Calabrian chili Add two eggs any style *

SKIER'S SPECIAL *

Two eggs any style served with toast, choice of bacon, pork sausage, turkey sausage or Canadian bacon. Served with choice of country potatoes or fat-free yogurt

TWO EGGS ANY STYLE *

Served with toast and choice of country potatoes or fat-free yogurt

BREAKFAST SANDWICHES

Two over-hard eggs, sliced cheddar cheese, English Muffin Two over-hard eggs, sliced cheddar cheese, bacon jam and arugula, English Muffin

OATMEAL WITH MILK VG

Choice of skim or 2% milk Fixings: blueberries, raisins, brown sugar, dried cranberries, pecans, granola Substitute Plant-Based Milk

BISCUITS AND SAUSAGE GRAVY

Two biscuits topped with sausage gravy. Served with country potatoes or fat-free yogurt Add two eggs any style $\,\,{}^*$

GF - Gluten-Free V - Vegan VG - Vegetarian *"Consuming raw or undercooked eggs may increase your risk of foodborne illness"

FROM THE GRIDDLE

BUTTERMILK PANCAKES VG

Fixings: blueberries, bananas, pecans, chocolate chips With huckleberries, huckleberry butter and huckleberry sauce

MONTANA CREAM OF THE WEST VG SEVEN-GRAIN BUTTERMILK PANCAKES

Made from Montana Grains Fixings: blueberries, bananas, pecans, chocolate chips With huckleberries, huckleberry butter and huckleberry sauce

Gluten-free pancakes and sugar-free syrup available upon request

OMELETTE OBSESSION

Build Your Own!

Your choice of a three egg or egg white omelette Filled with any three fixings. Served with toast and choice of country potatoes or fat-free yogurt Fixings: American, Swiss and Cheddar Cheeses. Bacon, Ham, Green Pepper, Onion, Spinach, Mushrooms, Tomato

YELLOWSTONE FAVORITES

SMOKED TROUT BAGEL

Served with a toasted bagel, pickled red onion, dill, capers and whipped cream cheese

HUEVOS RANCHEROS *

Two eggs any style, flour tortilla, black bean chili, chili verde, salsa fresca, sour cream, guacamole and jack cheese. Served with choice of country potatoes or fat-free yogurt

Where toast is indicated, whole wheat will be provided.

If you wish, you may request white toast, swirled rye toast, biscuit or English Muffin.

Gluten-free bread is available for 1.50 upcharge. All menu items are prepared in a facility that contains major food allergens. Information on allergens in food items is available upon request.

🖉 Menu items made with local, sustainable and/or organic ingredients



One Egg*

Two Eggs*

Bacon

Canadian Bacon

Pork Sausage

Turkey Sausage

Country Potatoes

Biscuit

Toast

🌈 Bagel with Cream Cheese

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Blueberry Muffin

English Muffin

Fresh Fruit Salad

Fat-Free Vanilla Yogurt

Cold Cereal with Milk Gluten-free cereal available Substitute Plant-Based Milk

Granola with Milk Substitute Plant-Based Milk

BEVERAGES

Chilled Juice: Cranberry No Sugar Added Juice: Orange, Apple or V8 Small - Large

🖉 Rainforest Alliance Dark Roast Coffee

Tumblewood Teas Big Timber, Montana Chai, Cinnamon Bear, Earlie Grey Dawn, Snappy Lemon Ginger, Peace of the Park, Mountain Mint Chocolate

Fine Teas from Bigelow Traditional: English Teatime, Earl Grey Herbal: Mint Medley, Orange & Spice Green Tea: Constant Comment

Instant Hot Chocolate

Belgian Hot Chocolate

Milk (Skim or 2%)

Chocolate Milk



MAMMOTH HOT SPRINGS BREAKFAST



Our philosophy is simple - provide the highest quality food with the Softest Footprint. We do it by finding products, where possible, that are: Fresh • Locally produced • Organic Thirdparty certified and support sustainable farming, fishing and business practices. We work with the following partners:

Franz Bakery Amaltheia Dairy Quality Foods Distributing Plate & Pantry Gourmet Foods Pitman Family Farms Grand View Sheep Cheese Yellowstone Soup Co. Montana Wagyu Cattle Company Western Sustainability Exchange Garden City Fungi Organically Grown Co. Fresh Nature Foods Montana Roots Tumblewood Teas Cream of the West Montana Milling Big Dipper Ice Cream Oats in Coats Fat Robin Orchard Flathead Lake Cheese Mountina Cheese B Bar Ranch Wilcox Family Farms Bovine & Swine Timeless Farms Western Buffalo Mulvey Gulch Ranch Seattle Fish Co. Continental Sausage Mt. Flour & Grain Gluten-Free Prairie Bausch Farms Roots Potato Chips Swoffle

