

# Fresh Starts

<b>Fresh Fruit Salad</b> .....	\$3.90
a medley of seasonal fruit - pineapple, melons, and grapes	
<b>The Sunrise</b> .....	\$8.60
Teton granola with yogurt, fresh fruit and a muffin	
<b>Mango Lassi</b> .....	\$6.50
Traditional Indian smoothie made with low fat yogurt and mango puree	
<b>The Healthy Start</b> .....	\$4.50
Teton granola with yogurt or milk	
<b>Grapefruit Half</b> .....	\$3.30
<b>Whole Seasonal Fruit ~ Daily Selection</b> .....	\$2.50

# Baked Goods and Cereals

🌱 <b>Assorted Danish, Muffins and Pastries</b> .....	\$2.50
<b>Hot Organic Oatmeal</b> .....	\$4.40
<b>Cinnamon Roll</b> .....	\$3.00
🌱 <b>Hot Organic Quinoa Cereal</b> .....	\$4.25
Gluten free	
<b>Assorted Bagels</b> .....	\$3.35
with cream cheese	
🌱 <b>Gluten Free Cereal</b> .....	\$4.50
<b>Croissant</b> .....	\$3.00
<b>Assorted Cold Cereals</b> .....	\$3.50
<b>Fresh Skillet Biscuit</b> .....	\$2.25
<b>Warm Huckleberry and Peach Turnover</b> .....	\$3.75

# Breakfast Sides

<b>Corned Beef Hash</b> .....	\$4.10	<b>Sausage, Ham or Bacon</b> .....	\$3.40
<b>Breakfast Potatoes</b> .....	\$2.75	🌱 <b>Trout Filet</b> .....	\$5.75
<b>Toast</b> .....	\$1.75	<b>Red Eye Gravy</b> .....	\$4.50
<b>English Muffin</b> .....	\$2.25	<b>One Cage Free Egg*</b> .....	\$3.35
<b>Sliced Tomatoes</b> .....	\$2.25	eggs served any style and includes toast	
<b>Cottage Cheese</b> .....	\$3.00	<b>Two Cage Free Eggs*</b> .....	\$4.15
<b>Hard Boiled Egg (sliced)</b> .....	\$1.80	eggs served any style and includes toast	

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for food-borne illness, especially if you have certain medical conditions.\*  
Please notify your server of any food allergies or dietary restrictions.

🌱 Appetite for Life - Sustainable Cuisine

We are committed to providing sustainable ingredients in all of our menu offerings.

Executive Chef GTLC - Vishwatej Nath



# Egg Classics

\*all items are served with breakfast potatoes and your choice of toast

## Egg Favorite

two cage-free eggs and choice of crisp bacon or maple sausage links

\$7.95

## VEGAN Scrambled Tofu

vegan & gluten free, served with gluten free toast

firm tofu, onions, peppers, scallions, mushrooms, curry powder, tamari-gluten free

\$9.00

## Build Your Own Omelette

Prepared with three cage-free eggs. Start off with any two of the following ingredients: diced smoked ham, mushrooms, cheddar or Swiss cheese, tomato, chopped bacon, onions, sweet peppers, scallions Add .75 cents for each additional item

\$8.50

## Southwestern Breakfast Burrito

cage-free eggs, bacon, sausage, cheddar and jack cheese, chipotle salsa, sour cream in a flour tortilla

\$8.25

## Mountain Man Breakfast

4 oz. cornmeal dusted Idaho trout with lemon butter and two cage-free eggs

\$8.75

## Corned Beef Hash

the original, griddled corned beef hash with two cage-free eggs

\$7.60

# From the Griddle

## Mama Moran's Pancakes

whole wheat, oatmeal, apple pancakes served with maple syrup and whipped cream

\$7.75

## Croissant Sandwich

freshly scrambled eggs with ham, cheddar cheese and served with breakfast potatoes

\$8.75

## Skillet Biscuits & Sausage Thyme Gravy

served with breakfast potatoes

\$7.95

## Huckleberry Pancakes

Two huckleberry buttermilk pancakes with blueberry syrup and whipped cream

\$7.75

## Cinnamon French Toast

two slices of thick cut bread, dipped in cinnamon and vanilla batter served with sausage or bacon

\$8.00

## Short Stack

a lighter portion of our two buttermilk pancakes

\$5.10


## Buttermilk Pancakes

three pancakes, made in-house using our secret pancake recipe served with maple syrup and whipped cream

\$6.75

# Beverages

Hot Chocolate .....	\$2.25	Assorted Teas .....	\$2.25
 Organic Regular and Decaffeinated Coffee .....	\$2.25	Assorted Fruit Juices .....	\$2.85
Iced Tea .....	\$2.25	Lemonade .....	\$2.25
Milk .....	1.90/ \$2.25	Soft Drinks .....	\$2.30

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