

Starters

Fresh Berries crème fraiche

Parfait dried cherry pecan granola, vanilla greek yogurt, raspberries

Smoked Salmon whipped herb cream cheese, heirloom tomato, caper onion relish*

House Made Granola dried cherry pecan

Egg Dishes*

Traditional Breakfast two eggs any style, breakfast potatoes, choice of breakfast meat

Herb Roasted Prime Rib Hash peppers, onion, two eggs over medium, hollandaise, crispy onion

House Smoked Pork Loin Benedict English muffin, tomato, spinach, hollandaise

Huevo Ranchero Benedict black bean cake, marinated tomato salad, salsa verde

Smoked Trout Cake Benedict roasted shallot, tomato, hollandaise

Roasted Mushroom Frittata goat cheese, charred scallion

Marinated Steak and Potato Frittata smoked gouda mornay, pickled onion

Duck Confit and Corn Frittata whipped boursin, chive

Jenny Lake Herb Omelet

Served with breakfast potatoes.

Prepared fresh with your choice of ingredients: ham, bacon, sausage, smoked salmon, spinach, mushroom, onion, tri-colored peppers, tomato, cheddar, or goat cheese.

On The Sweeter Side

Served with pure maple syrup and huckleberry butter.

Maple Pecan Waffle

Huckleberry Pancake

Traditional French Toast

From The Bakery

Served with Slide Ridge honey.

Banana Bread Plain Croissant Chocolate Croissant

Steel Cut Oatmeal huckleberry compote, brown sugar, raisin

Prix Fixe Breakfast - \$30

*Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of food-borne illness if you have certain medical conditions. Kindly address any dietary restrictions to your server.

All menu items prepared using local and sustainable products as available. ♻️