



Sheffields

Restaurant

Healthy Start



Healthy Riser GF,V

House-made granola with milk or yogurt

7



Teton Sunrise GF,V

Steel cut oats with toasted almonds, raisins, brown sugar, milk or cream

8

Classics

Ranger Eggs*

Two cage free eggs, breakfast potatoes, choice of bacon, ham or sausage with a side of toast

11

Old Fashion Buttermilk Pancakes V

Short stack (2) Full stack (3)

9.5

10.5

Cinnamon French Toast

Gaston's brioche French toast, served with choice of bacon, ham or sausage

11



Appetite for Life- Healthy & Sustainable Cuisine

GF- Gluten Free

V- Vegetarian

Ask your server about Vegan Options

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

**parties of 6 or more will incur an 18% gratuity

Chef Jay Kane



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Specialties

Breakfast Burrito*

Three eggs, cheddar, potatoes, bacon and sausage wrapped in a flour tortilla served with a side of sour cream and salsa

12

Mountain Man*

Local red trout, two cage free eggs, breakfast potatoes and a choice of toast

14

Biscuits and Sausage Gravy*

House-made sausage gravy over two fresh biscuits, served with breakfast potatoes

9.5

Flagg Frittata GF,V

Three cage free eggs, spinach, tomatoes, roasted garlic and feta cheese served with a side of breakfast potatoes

13

Pan Fried Oatmeal GF,V

Huckleberry agave syrup, fresh sliced strawberries, toasted pecans, garnished with powdered sugar

11



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Buffet

Cage free eggs, bacon, sausage, breakfast potatoes, Gaston's brioche French toast, fresh biscuits, sausage gravy, steel cut oatmeal, yogurt, fresh diced fruit, pastries, muffins, cereal and choice of beverage
(coffee, tea or juice)

Adults
17

Children (under 12)
9

Sides

Muffins/Pastries (3) ^V	Bacon, Ham or Sausage ^{GF}
4.25	4.5
Fresh Biscuits, English Muffin or Toast	Starbuck's Organic Coffee
3	3.5
Bagel and Cream Cheese ^ø	Teavana Hot Tea
4	3
Assorted Cereals	Fruit Juices
4.75	3.75
Breakfast Potatoes ^{GF,V}	Iced Tea or Lemonade
4.5	3
Bowl of Fruit ^{GF,V}	Milk
3.75	3
One/Two Cage free Eggs ^{GF,V}	Soft Drinks
4/5	3.5



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