



Sheffields

Restaurant

Start the Day

🌿 **Healthy Riser** GF, V
House-made granola with
milk or yogurt
10

🌿 **Teton Sunrise** GF, V
Steel-cut oats with toasted
almonds, raisins, brown sugar, milk
or cream
10

Eggs, Please

🌿 **Ranger Eggs***
Two cage-free eggs, breakfast potatoes, side of toast
choice of ham, bacon or sausage
17

Mountain Sampler*
One buttermilk pancake, two cage-free eggs,
breakfast potatoes, bacon, ham and sausage
20

Biscuit & Sausage Gravy*
House-made sausage gravy over a fresh biscuit, two cage-free eggs
served with breakfast potatoes
16

🌿 **Flagg Frittata** V
Three cage-free eggs, mushrooms, tomatoes, spinach
and feta cheese served with a side of breakfast potatoes and choice of
toast
17

🌿 **Appetite for Life - Healthy & Sustainable Cuisine** GF - Gluten Free V - Vegetarian
Ask your server about vegan options.

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

**Parties of 6 or more will incur 20% gratuity.

Chef Jay Kane



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From the Griddle

Old-Fashioned Buttermilk Pancakes

Choice of ham, bacon or sausage

Short stack (2) - Full stack (3)

12

14

Pan Fried Oatmeal ^{GF, V}

Strawberries and toasted pecans with a berry agave syrup topped with powdered sugar

15

Strawberry French Toast

Choice of ham, bacon or sausage

17

Breakfast Burrito

Three cage-free eggs, cheddar, potatoes, bacon and sausage in a flour tortilla, with a side of sour cream and salsa

16


Serve Yourself

Cage-free scrambled eggs, breakfast potatoes, bacon, sausage, biscuits, country gravy, French toast, steel-cut oatmeal, fresh fruit, yogurt, pastries & granola

Coffee, Juice or Tea

Adult 24

Kids (under 12) 12

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A Little Extra

Muffins/Pastries (3) ^v	One/Two Cage-free Eggs ^{GF, V}
5	4/5
Toast, Biscuit or English Muffin ^v	Bacon, Ham or Sausage ^{GF}
3	5
🌱 Bowl of Fruit ^{GF, V}	Breakfast Potatoes ^{GF, V}
5	4.5
Bagel and Cream Cheese ^v	Assorted Cereals ^v with Milk or Yogurt
4	8

Sip and Savor

Syrup flavors available: Vanilla, Caramel, Hazelnut, White Chocolate, Huckleberry, Sugar-free Vanilla & Sugar-free Caramel

Handcrafted Hot Chocolate	Latte
5	12 oz. 16 oz.
Lavazza Coffee	6 7.5
4	Cappuccino/Americano
Chai Tea Latte	12 oz. 16 oz.
6.50	6 7.5
Hot Tea	Mocha/Macchiato
4	12 oz. 16 oz.
Fruit Juice	6.5 7.5
5	-extra shot 2-

Pilgrim Creek Picker
-Bloody Mary-
16

Alpenglow Sparkler
-Huckleberry Mimosa-
14

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