Old Faithful Inn Breakfast

BREAKFAST BUFFET

All You Care To Eat!

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

BREAKFAST CLASSICS

Two Eggs Any Style* Served with toast and choice of fresh fruit salad or home fries

Biscuits and Sausage Gravy Two biscuits topped with sausage gravy and served with choice of fresh fruit salad or home fries

Hiker's Special* Two eggs any style with toast, choice of bacon, turkey sausage, pork sausage or Canadian bacon and choice of fresh fruit salad or home fries

Vegan Breakfast Bowl Home fries topped with bell pepper, roasted tomato, chimichurri and green chilies TOPPERS FOR AN ADDITIONAL CHARGE - Cheddar or Jack Cheese Diced Bacon · Diced Tofu F · Two Eggs any style *

Montana Milling Oatmeal - Choice of skim or 2% milk
Fixings - Raisins, Dried Cranberries, Brown Sugar, Granola, Pecans or Blueberries EXTRA
Substitute Organic Plant-Based Milk Unsweetened Vanilla Almond or Oat Milk EXTRA

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 a surcharge

FROM THE GRIDDLE

French Toast Three thick slices of French toast sprinkled with powdered sugar Gluten-Free French Toast additional

French Toast with Bacon and Eggs* Two thick slices of French toast sprinkled with powdered sugar and served with two eggs any style and two strips of bacon Gluten-Free French Toast additional

Montana Cream of the West Seven-Grain Buttermilk Pancakes Fixings additional - Choice of Blueberries, Bananas, Pecans or Chocolate Chips With Huckleberries, Huckleberry Butter and Huckleberry Sauce additional Gluten -Free Pancakes Available Upon Request

* "Consuming raw or undercooked eggs may increase your risk of foodborne illness"

This restaurant is not an allergen-free environment. If you have food allergies, please inquire with your server regarding ingredients of menu items

Prices do not reflect taxes or a 1.2% utility fee

MENU ITEMS PREPARED WITH GLUTEN-FREE INGREDIENTS Kitchens in Yellowstone National Park are not gluten-free environments. The gluten-free menu items were determined based on the most current ingredient lists provided by our suppliers and their stated absence of wheat/gluten within these products. Our kitchens do use wheat flours and other wheat based ingredients during production of other menu items. Our operations have shared preparation and cooking areas and designated gluten-free areas do not exist. Based on this, we cannot guarantee that any menu item is completely gluten-free. Fried items are fried in oil that may contain gluten.

Old Faithful Inn BREAKFAST

ON THE SIDE

One Egg*

Two Eggs*

Bacon

Canadian Bacon

Pork Sausage

Turkey Sausage

Home Fries

Biscuit

Toast

Bagel with Cream Cheese

English Muffin

Blueberry Muffin

Fresh Fruit Salad

Fat-Free Yogurt

Cold Cereal - Gluten-Free Cereal Available

Substitute Organic Plant-Based Milk additional

Granola with Milk

Substitute Organic Plant-Based Milk additional 🕖

BEVERAGES

Chilled Juice: Cranberry

No Sugar Added Juice: Apple, Orange or V8

Rainforest Alliance Dark Roast Coffee

Tumblewood Teas Big Timber, Montana Chai, Cinnamon Bear, Earlie Grey Dawn, Snappy Lemon Ginger, Mountain Mint

Chocolate, Peace of the Park

Fine Teas From Bigelow Traditional: Earl Grey, English Teatime Herbal: Mint Medley, Orange & Spice

Green Tea: Constant Comment

Instant Hot Chocolate

Milk (skim, 2%)

Chocolate Milk

Organic Plant-Based Milk Unsweetened vanilla almond or oat milk

FOR THIS AFTERNOON

Please inquire about our deli lunches to go

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 · Third-party certified · 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

YELLOWSTONE

NATIONAL PARK LODGES
XANTERRA TRAVEL COLLECTION®

Garden City Fungi
Organically Grown Co.
B Bar Ranch
Wilcox Family Farms
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

Continental Sausage
Gluten-Free Prairie
Mt. Flour & Grain
Bovine & Swine
Timeless Farms
Western Buffalo
Mulvey Gulch Ranch
Seattle Fish Co.
Bausch Farms
Mountina Cheese
Root Potato Chips
Swoffle

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