Grant Village Breakfast

GRANT VILLAGE BREAKFAST BUFFET All You Care To Eat!

SCRAMBLED EGGS DU JOUR • FRENCH TOAST • BAKED GOODS • BACON • SAUSAGE • BISCUITS • SAUSAGE GRAVY • TORTILLAS • SALSA SHREDDED CHEDDAR CHEESE • SOUR CREAM • HOME FRIES • FAT-FREE YOGURT • CEREAL • FRESH FRUIT SALAD • GRANOLA INCLUDES A SMALL JUICE AND CHOICE OF GREEN COFFEE CO. MEDIUM ROAST COFFEE, TEA, MILK OR HOT CHOCOLATE

Breakfast Classics

HIKER'S SPECIAL* TWO EGGS ANY STYLE WITH TOAST, CHOICE OF BACON, PORK SAUSAGE, TURKEY SAUSAGE OR CANADIAN BACON AND CHOICE OF FRESH FRUIT SALAD OR HOME FRIES

TWO EGGS ANY STYLE* SERVED WITH TOAST AND CHOICE OF FRESH FRUIT SALAD OR HOME FRIES

BREAKFAST SANDWICHES TWO OVER-HARD EGGS, SLICED CHEDDAR CHEESE, ENGLISH MUFFIN

• TWO OVER-HARD EGGS, SLICED CHEDDAR CHEESE, BACON JAM, ARUGULA, ENGLISH MUFFIN SERVED WITH 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 • ADD AN EGG ANY STYLE

MONTANA MILLING OATMEAL CHOICE OF SKIM OR 2% MILK FIXINGS - RAISINS, DRIED CRANBERRIES, BROWN SUGAR, GRANOLA WITH RAISINS, PECANS OR BLUEBERRIES SUBSTITUTE ORGANIC PLANT-BASED MILK

AVOCADO TOAST vg

TOASTED SOURDOUGH BREAD, AVOCADO SMASH, ARUGULA, ROASTED TOMATOES, CALABRIAN CHILI OIL • ADD AN EGG ANY STYLE ADD WITH AMALTHEIA DAIRY GOAT CHEESE • WITH CHOPPED BACON

WHERE TOAST IS INDICATED, WHOLE WHEAT IS PROVIDED. IF YOU WISH, YOU MAY REQUEST WHITE TOAST, SWIRLED RYE TOAST, BISCUIT OR ENGLISH MUFFIN.
GLUTEN-FREE BREAD IS AVAILABLE FOR A SURCHARGE OF 1.50 • SUGAR-FREE SYRUP AVAILABLE UPON REQUEST

From the Griddle

BUTTERMILK PANCAKES vg 13

FIXINGS 1.50 EACH $\,$ - $\,$ CHOICE OF BLUEBERRIES, BANANAS, PECANS OR CHOCOLATE CHIPS

WITH HUCKLEBERRIES, HUCKLEBERRY BUTTER AND HUCKLEBERRY SAUCE ADD 4.25

MONTANA CREAM OF THE WEST SEVEN-GRAIN BUTTERMILK PANCAKES

FIXINGS: CHOICE OF BLUEBERRIES, BANANAS, CHOCOLATE CHIPS OR PECANS WITH HUCKLEBERRIES, HUCKLEBERRY BUTTER AND HUCKLEBERRY SAUCE GLUTEN-FREE PANCAKES AVAILABLE UPON REQUEST

FOR THIS AFTERNOON Please inquire about our deli lunches to go

MENU ITEMS MADE WITHIN 500 MILES OR WITH SUSTAINABLE AND/OR ORGANIC INGREDIENTS • IF YOU HAVE ANY FOOD ALLERGIES, PLEASE INQUIRE WITH YOUR SERVER REGARDING INGREDIENTS OF MENU ITEMS • *CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS" •PRICES DO NOT REFLECT TAXES OR A 1.2% UTILITY FEE GF - GLUTEN FREE • VG - VEGETARIAN • V - VEGAN

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.

ON THE SIDE

BEVERAGES

ONE EGG*

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

GRANOLA WITH MILK

SUBSTITUTE PLANT-BASED MILK

CHILLED JUICE: CRANBERRY

NO SUGAR ADDED JUICE: APPLE, ORANGE OR V8

GREEN COFFEE CO. MEDIUM 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

PLANT-BASED MILK

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

YELLOWSTONE
NATIONAL PARK LODGES

 $Legendary\, Hospitality\, by\, Xanterra$

EXCHANGE
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

WESTERN SUSTAINABILITY

OATS IN COATS

FAT ROBIN ORCHARD

FLATHEAD LAKE CHEESE
CONTINENTAL SAUSAGE
MOUNTINA CHEESE
BOVINE & SWINE
TIMELESS FARMS
WESTERN BUFFALO
MULVEY GULCH RANCH
SEATTLE FISH CO.
MT. FLOUR & GRAIN
GLUTEN-FREE PRAIRIE
BAUSCH FARMS
ROOT POTATO CHIPS
SWOFFLE
WHEAT MONTANA



GV/25E