



GRANT VILLAGE  
BREAKFAST MENU



## BREAKFAST BUFFET

All You Care to Eat!

Scrambled Eggs du Jour • Sugar Waffles • Baked Goods • Bacon  
Sausage • Biscuits • Sausage Gravy • Home Fries • Cereal  
Fat-Free Yogurt • Dairy-Free Yogurt • Fresh Fruit Salad • Granola  
Fresh Berries • Cured Meats • Artisan Cheeses

Includes a small juice and choice of Peet's Coffee Co. dark  
roast coffee, tea, milk, or hot chocolate

## Caprese Avocado Toast <sup>VG</sup>

Toasted sourdough topped with creamy avocado, fresh mozzarella pearls,  
grape tomatoes, arugula, and microgreens, finished with olive oil and  
a drizzle of balsamic glaze

Add an egg any style\*

Add two sausage patties

Add bacon

## Vegetable Skillet\* <sup>VG</sup>

A colorful mix of breakfast potatoes, broccolini, bell pepper, onion,  
mushrooms, and spinach. Topped with feta cheese and two eggs  
cooked to order

## West Thumb Skillet\*

Diced pork sausage, bacon, potatoes, onion, and bell pepper, topped with  
shredded cheddar cheese and a large egg cooked to order

## Brioche French Toast

Three slices of buttery brioche French toast served with your choice of  
bacon, pork sausage, chicken sausage, or a slice of ham steak  
Substitute gluten-free French toast

## Country Ham & Eggs\*

Savory country ham served with two eggs cooked to order.  
Served with wheat toast and your choice of home fries or fresh  
fruit salad

## Hiker's Special\*

Two eggs any style served with toast, choice of bacon, pork sausage,  
chicken sausage, or a slice of ham steak. Served with wheat toast and  
your choice of home fries or fresh fruit salad

## Biscuits and Gravy

Fluffy buttermilk biscuits smothered in rich sausage gravy. Served with  
your choice of home fries or fresh fruit salad

Add an egg, any style\*

## Steel Cut Oatmeal Bowl <sup>VG</sup>

Hearty steel-cut oats slow-cooked and served warm with blueberries,  
raisins, brown sugar, dried cranberries, pecans, granola. Served with  
wheat toast

Choice of skim or 2% milk

 Substitute Plant-Based Milk

V – Vegan

VG – Vegetarian

GF – Gluten Free

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

 Menu items made with local, sustainable and/or organic ingredients



# BEVERAGES

Chilled Juice: Cranberry  
No Sugar Added Juice: Orange, Apple or V8  
Small | Large

Peet's Coffee Co. Dark Roast Coffee

Fine Teas from Bigelow  
Traditional: English Teatime, Earl Grey  
Herbal: Mint Medley, Orange & Spice  
Green Tea: Constant Comment

Hot Chocolate

Milk (Skim or 2%)

Chocolate Milk

Plant-Based Milk

Huckleberry Lemonade

Soft Drink

All menu items are prepared in a facility that contains major food allergens.  
Information on allergens in food items is available upon request.  
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 1.50 upcharge.

# ON THE SIDE

One Egg\*

Bacon

Pork Sausage

Chicken Sausage

Ham Steak

Home Fries

Biscuit

Toast

Bagel with Cream Cheese

English Muffin

Blueberry Muffin

Fresh Fruit Salad

Fat-Free Yogurt

Cold Cereal with Milk

Gluten-free cereal available

 Substitute Plant-Based Milk

Granola with Milk

 Substitute Plant-Based Milk

**YELLOWSTONE**  
NATIONAL PARK LODGES  
XANTERRA TRAVEL COLLECTION®

