

OBSIDIAN DINING ROOM

BREAKFAST

BREAKFAST BUFFET

All You Care to Eat!

Scrambled Eggs du Jour • Sugar Waffles • Bacon • Sausage

Home Fries • Biscuits • Sausage Gravy

Cured Meats • Artisan Cheeses • Assorted Baked Goods

Fat-Free Yogurt • Dairy-Free Yogurt •

Fresh Berries • Fresh Fruit Salad • Granola • Cereal

Includes a small juice and choice of coffee, tea, milk or hot chocolate

Bison Hash Skillet*

Savory bison pastrami with crispy potatoes, onions, and bell peppers.
topped with shredded Swiss cheese and two eggs cooked to order

Vegetable Skillet* ^{VG}

A colorful mix of breakfast potatoes, Brussels sprouts, bell peppers,
onions, mushrooms, and spinach, topped with feta cheese and
two eggs cooked to order

Yellowstone Skillet*

Diced ham, potatoes, onions, bell peppers, and mushrooms, topped with
shredded cheddar and two eggs cooked to order

Caprese Avocado Toast^{VG}

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 chopped bacon

Steak & Eggs*

Grilled 10 oz strip steak served with two eggs any style,
wheat toast, and your choice of home fries or fresh fruit salad

Hikers Special*

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

Biscuits & Gravy

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

Add an egg, any style*

Buttermilk Pancakes^{VG}

Fluffy buttermilk pancakes served warm, lightly golden, and finished
with butter and syrup

Fixings: Add huckleberries or chocolate chips

Gluten-free pancakes and sugar-free syrup available upon request

Steel Cut Oatmeal Bowl^{VG}

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

GF - Gluten-free V - Vegan VG - Vegetarian

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

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

* "Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase
your risk of foodborne illness"



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BEVERAGES

Chilled Juice

Cranberry

No Sugar Added Juice: Orange, Apple or V8

Small | Large

Peet's Coffee Co. Dark Roast Coffee

Hot Chocolate

Milk (Skim or 2%)

Chocolate Milk

Plant-Based Milk

Fine Teas from Bigelow

Traditional: English Teatime, Earl Grey

Herbal: Mint Medley, Orange & Spice

Green Tea: Constant Comment



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 on request.

ON THE SIDE

Single Egg*

Home Fries

Bacon

Pork Sausage

Chicken Sausage

Ham Steak

Fresh Fruit Salad

Yogurt

Bagel with Cream Cheese

Toast

English Muffin

Blueberry Muffin

Biscuit

Cold Cereal with Milk

Gluten-free cereal available

Substitute plant-based milk

Granola with Milk

Substitute plant-based milk