

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 Rainforest Alliance dark roast coffee,
tea, milk or hot chocolate Adult 18.25 • Child 9.95

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 14.75

TWO EGGS ANY STYLE*


Served with toast and choice of fresh fruit salad or home fries 12.50

BISCUITS AND SAUSAGE GRAVY

Two biscuits topped with sausage gravy and served with choice of fresh fruit salad or home fries 10.95


MONTANA MILLING OATMEAL

Choice of skim or 2% milk 5.95

Fixings - Raisins, Dried Cranberries, Brown Sugar, Granola with Raisins, Pecans or Blueberries 1.50 each
Substitute Organic Plant-Based Milk  Unsweetened vanilla almond or oat milk add 1.50

VEGAN BREAKFAST BOWL

Home fries topped with bell pepper, roasted tomato, chimichurri and green chiles 8.95

Toppers: Cheddar or Jack cheese add 1.50
Diced Bacon add 2.50 • Diced Tofu  add 4.25

Two Eggs Any Style add 4.25*

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

FRENCH TOAST

Three thick slices of French toast sprinkled with powdered sugar 11.50 • Gluten-Free French Toast add 2.25

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 15.75 • Gluten-Free French Toast add 1.50

Montana Cream of the West

SEVEN-GRAIN BUTTERMILK PANCAKES 10.95


Fixings: 1.50 each - choice of Blueberries, Bananas,

Chocolate Chips or Pecans

With Huckleberries, Huckleberry Butter and Huckleberry Sauce add 3.95

Gluten-Free Pancakes Available Upon Request 

FOR THIS AFTERNOON Please inquire about our deli lunches to go

 Menu items made within 500 miles or sustainable and/or organic ingredients

If you have food allergies, please inquire with your server regarding the ingredients of menu items

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

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.**

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ON THE SIDE

One Egg*	2.25
Two Eggs*	4.25
Bacon	4.95
Canadian Bacon	4.95
Pork Sausage	4.95
Turkey Sausage	4.95
Home Fries	4.15
Biscuit	2.95
Toast 🌿	3.00
Bagel with Cream Cheese 🌿	3.95
English Muffin	3.00
Blueberry Muffin	3.75
Fresh Fruit Salad	5.20
Fat-Free Yogurt	4.50
Cold Cereal - Gluten-Free Cereal Available	4.25
Substitute Organic Plant-Based Milk 🌿 add	1.50
Granola with Milk	6.25
Substitute Organic Plant-Based Milk 🌿 add	1.50

BEVERAGES

Chilled Juice: Cranberry	
No Sugar Added Juice: Apple, Orange or V8	
Small	3.95
Large	4.95
Rainforest Alliance Dark Roast Coffee 🌿	3.50
Tumblewood Teas 🌿 Big Timber, Montana	3.25
Chai, Cinnamon Bear, Earlie Grey Dawn,	
Snappy Lemon Ginger, Mountain Mint	
Chocolate, Peace of the Park	
Fine Teas From Bigelow 🌿	3.15
Traditional: Earl Grey, English Teatime	
Herbal: Mint Medley, Orange & Spice	
Green Tea: Constant Comment	
Instant Hot Chocolate	3.40
Milk (skim, 2%)	3.50
Chocolate Milk	3.50
Organic Plant-Based Milk 🌿	
Unsweetened vanilla almond or oat milk	4.00

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
 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

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

YELLOWSTONE
 NATIONAL PARK LODGES
 XANTERRA TRAVEL COLLECTION®

