





Sheffields

Restaurant

Healthy Start

 **Healthy Riser** GF, V
House-made granola with
milk or yogurt

 **Teton Sunrise** GF, V
Steel-cut oats with toasted
almonds, raisins, brown sugar, milk
or cream

Classics

Ranger Eggs*

Two cage-free eggs, breakfast potatoes, side of toast
Choice of ham, bacon or sausage

Old-Fashioned Buttermilk Pancakes

Choice of ham, bacon or sausage
Short stack (2) Full stack (3)

Cinnamon French Toast

Choice of ham, bacon or sausage

Breakfast Burrito

Three cage-free eggs, cheddar, potatoes, bacon and sausage
in a flour tortilla, with a side of sour cream and salsa



Appetite for Life - Healthy & Sustainable Cuisine GF - Gluten Free V - Vegetarian
Ask your server about vegan options.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness, especially if you have medical conditions. Please notify your server of any allergies or dietary restrictions.

**Parties of 6 or more will incur 18% gratuity.

Chef Jay Kane



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Specialties

Mountain Sampler*

One buttermilk pancake, two cage-free eggs, breakfast potatoes, bacon, ham and sausage

Biscuit & Sausage Gravy*

House-made sausage gravy over a fresh biscuit, two cage-free eggs served with breakfast potatoes

Flagg Frittata ^{GF, V}

Three cage-free eggs, mushrooms, tomatoes, roasted garlic and feta cheese served with a side of breakfast potatoes and choice of toast

Pan-Fried Oatmeal ^{GF, V}

Strawberries, toasted almonds, blueberry-huckleberry syrup and powdered sugar

Buffet

Cage-free scrambled eggs, breakfast potatoes, bacon, sausage, biscuits, Chef's special, French toast, Steel-cut oatmeal, fresh fruit, yogurt, pastries & granola
Coffee, Juice or Tea

Adult

Kids (under 12)



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Sides

- | | |
|-----------------------------------------------|------------------------------------------------------|
| Muffins/Pastries (3) _V | One/Two Cage-free Eggs _{GF} |
| Fresh Biscuits or English Muffin _V | Bacon, Ham or Sausage _{GF} |
| Toast _V | Breakfast Potatoes _{GF, V} |
| Bowl of Fruit _{GF, V} | Assorted Cereals _V
with Milk or Yogurt |
| Bagel and Cream Cheese _V | |

Drinks

Syrup flavors available: Vanilla, Caramel, Hazelnut, White chocolate, Huckleberry, Sugar-free Vanilla & Sugar-free Caramel

- | | |
|----------------------|----------------|
| Huckleberry Mimosa | Latte |
| | 12 oz. 16 oz. |
| Cappuccino/Americano | Chai Latte |
| 12 oz. 16 oz. | 12 oz. 16 oz. |
| Mocha/Macchiato | Lavazza Coffee |
| 12 oz. 16 oz. | |
| Iced Tea | Hot Tea |
| Milk | Fruit Juice |
| Soft drink | Lemonade |



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