



FIRESIDE ROOM
— AT SAGE LODGE —

BREAKFAST

SAVORY

- AVOCADO TOAST // 18** (V)
burrata, oven-roasted pepitas, chili salt,
arugula + lemon vinaigrette salad *add egg* +4*
- + SAGE AUTUMN SCRAMBLE // 18** (V)
roasted squash, red onion, smoked gouda, chives
- + MONTANA HOG SANDWICH // 18**
sausage, bacon, cheddar, over hard egg, garlic aioli
- + BISCUITS & GRAVY // 19**
Redneck Sausage gravy, chives, sunny side egg
add jalapeno-cheddar elk bratwurst +14
- + SOUTHWEST ELK OMELETTE // 24**
jalapeno-cheddar elk bratwurst, roasted peppers
red onion, pepper jack
- + CHEESY EGGS // 16**
three scrambled eggs*, cheddar, bacon or sausage*, wheat toast
- + BENEDICTS**
toasted muffin, two poached eggs*, hollandaise*
grilled ham // 19
balsamic portabello // 17 (V)
- STUFFED ACORN SQUASH // 16** (V)
quinoa, roasted mushrooms, spinach, pepitas, balsamic glaze
arugula + lemon vinaigrette salad
- + VEGGIE PORTABELLO WRAP // 19** (V)
roasted red pepper, balsamic portabello, spinach
scrambled eggs, pepper jack, garlic aioli
- YELLOWSTONE TOSTADA // 23** (V)
chorizo spiced refried beans, cotija, pickled onion
spicy ranchero, serrano, avocado, cilantro, two sunny side eggs
- STEAK & EGGS // 28**
6oz flatiron, breakfast potatoes, paprika hollandaise
two sunny side eggs

+ served with seasoned breakfast potatoes & seasonal fruit

SWEET

- CHICKEN & WAFFLES* // 19**
smoked maple syrup, fried egg
- SEASONAL FRUIT // 9** (V)
chef's choice of fruit, berry coulis, whipped cream
- GREEK YOGURT & GRANOLA PARFAIT // 9** (V)
huckleberry, local honey
- STEEL CUT OATMEAL // 12** (V)
fresh berries, brown sugar, toasted nuts, whole milk
- APPLE CRISP WAFFLE // 16**
brown butter streusel, bourbon caramel
cinnamon whipped cream, basil, side of bacon

CHEF'S DAILY SMOOTHIE // 9 (V)
greek yogurt, almond milk,
seasonal fruits and vegetables

GREENS

- ADD TO ANY SALAD:
grilled chicken breast +6
grilled shrimp (3) +12
6 oz flat iron +18
- SAGE CAESAR // 18**
whole leaf romaine, boquerones, grilled ciabatta
pecorino romano, garlic confit, black pepper
- APPLE & BABY GREENS // 10** (V)
apple, pickled onion, cucumber, marinated tomatoes
herb-dijon vinaigrette

(V) vegetarian

*Menus and prices are subject to change. An 18% service charge will be added to parties of six or more. 100% of the service charge will be distributed to service personnel.
Our friends at the Park County Department of Health would like to inform you that consuming raw or undercooked meats may increase your risk of food-borne illness.

BEVERAGES

COFFEE, TEA, & MORE

Juice // 4

Milk // 4

whole or skim, alternatives: almond, soy, oat

Ghost Town Coffee // 5

STANLEY thermos // 14

Ghost Town coffee

Single Shot Espresso // 6

Double Shot Espresso // 8

Iced Coffee // 6

Americano // 7

Café Latte // 8

Cappuccino // 8

Mocha // 9

Hot Chocolate // 8

Flavored Syrups // 1

vanilla, hazelnut, almond, caramel

Tumblewood Tea // 5

COCKTAILS

Coconut Cowboy // 13

*appleton rum / cinnamon vanilla simple
cream of coconut / rice milk / toasted coconut*

Sage Mimosa // 9

sage lodge brut / orange juice

Bitterroot // 12

*cinnamon infused exotico tequila / grapefruit
lime / apple honey / lemon lime effervescence*

Montana Bloody Mary // 10

wild rye vodka / house-made mary mix / garnish

BEER & WINE

Local Draft Beers

six rotating taps, including our own fireside dry cider

Local Canned Beers*

ask your server for available selection

Wines by the Glass

rotating selection of reds, whites, and bubbles

**non-alcoholic beers available*