

**EXECUTIVE CHEF // DANIEL COX**  
**SOUS CHEFS // AARON SCHMUDE,**  
**DIERYCK DALEIDEN, & CHRIS CLARK**



**FIRESIDE ROOM**  
— AT SAGE LODGE —

## BREAKFAST

### SAVORY

**AVOCADO TOAST // 16** (V)  
burrata, fried pepitas, chili salt, shaved fennel + citrus salad, add egg\* +3

**SAGE SUMMER SCRAMBLE\* // 18** (V)  
three eggs scrambled, mushrooms, spinach, herbed chevre  
heirloom tomato salad, seasoned red potatoes

**BREAKFAST SANDWICH\* // 15**  
two fried eggs, american cheese, bacon + ham, brioche  
seasoned red potatoes

**ELK BRATWURST OMELETTE\* // 17**  
peppers + onions, white cheddar cheese curds, seasoned red potatoes

**CHEESY EGGS // 14**  
three scrambled eggs\*, cheddar, bacon or sausage\*, wheat toast  
seasoned red potatoes

**BENEDICTS**  
toasted muffin, two poached eggs\*, hollandaise\*, seasoned red potatoes  
classic - smoked ham // 18  
heirloom tomato // 17 (V)

**VEGGIE PESTO HASH // 16** (V)  
chef's choice seasonal vegetables, two fried eggs, basil pesto, crispy pecorino cheese

**CHILAQUILES // 17** (V)  
corn chips, ranchero sauce, cheese, cilantro, chive sour cream, avocado  
pickled red onion, serrano chilis, smoked tomatillo salsa, two fried eggs

**SMOTHERED STEAK SKILLET // 18**  
spicy tomato sauce, cauliflower, fennel, two baked eggs, crusty sourdough

### SWEET

**CHICKEN & WAFFLES\* // 17**  
smoked maple syrup, fried egg

**SEASONAL FRUIT // 6** (V)  
chef's choice of fruit, berry coulis, whipped cream

**HONEY, YOGURT & GRANOLA PARFAIT // 9** (V)  
basil marinated strawberries, alpine bee honey

**STEEL CUT OATMEAL // 9** (V)  
fresh berries, brown sugar, toasted nuts, whole milk

**HUCKLEBERRY WAFFLE // 13**  
huckleberry compote, bacon, whipped cream

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

**Dieryck's Favorite:** peanut butter, oats  
banana, chia, almond milk

*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.*

(V) vegetarian

# BEVERAGES

## BREAKFAST

Juice // 3

Milk // 3

*whole or skim, alternatives: almond, soy, oat*

Ghost Town Coffee // 4

STANLEY French Press // 11

STANLEY thermos // 11

*Ghost Town coffee*

Single Shot Espresso // 5

Double Shot Espresso // 6

Iced Coffee // 5

Americano // 6

Café Latte // 7

Cappuccino // 7

Mocha // 8

Hot Chocolate // 7

Flavored Syrups // 1

*vanilla, hazelnut, almond*

Tumblewood Tea // 3

## COCKTAILS

Foxtail // 14

*cinnamon infused sauza blanco / blood orange / lime / agave*

Sage Mimosa // 8

*sage lodge brut / orange juice*

Gold Rush // 12

*butter washed willie's honey moonshine / honey / lemon*

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*

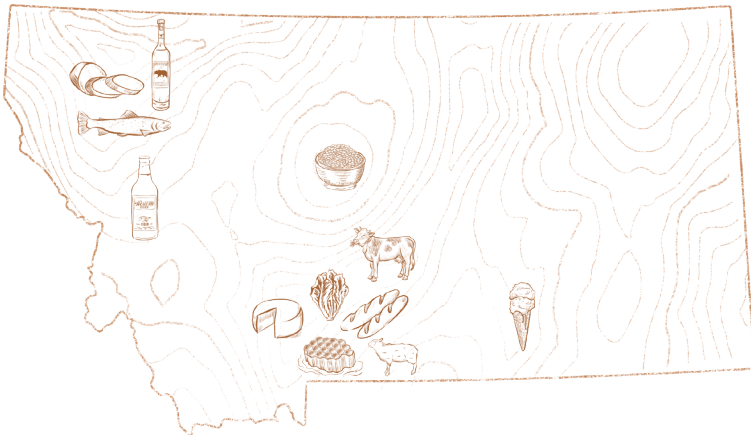
Domestic Bottles & Cans

*ask your server for available selection*

Wines by the Glass

*rotating selection of reds, whites, and bubbles*

## MADE IN MONTANA



**SAUSAGE** Redneck Sausage // Kalispell

**LIQUOR** Spotted Bear Spirits // Whitefish

**TROUT** Native Fish Keepers // Flathead Lake

**HARD CIDER** Western Cider // Missoula

**LENTILS** Timeless Natural Foods // Uln

**GOAT CHEESE** Amaltheia // Bozeman

**BREAD** On The Rise // Bozeman

**GREENS** Montana Roots // Livingston

**HONEY** Alpine Honey // Paradise Valley

**LAMB** Natural Farms Lamb // Big Timber

**BEEF** Muddy Creek Ranch // Wilsall

**ICE CREAM** Wilcoxson's // Billings

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