



FIRESIDE ROOM
— AT SAGE LODGE —

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

Brunch

SATURDAY & SUNDAY
7:00AM - 3:00PM

HOUSE-MADE BISCUITS

Butter + Jam // 8

Cast Iron Biscuits + Gravy // 15
seasoned red potatoes

Biscuit Sandwich // 16
bacon, egg, pepper jack, smoked aioli, seasoned red potatoes

SWEET

Chef's Daily Smoothie // 8
greek yogurt, almond milk, seasonal fruits and vegetables

Steel Cut Oatmeal // 9
fresh berries, brown sugar, toasted nuts, whole milk

Honey, Yogurt & Granola Parfait // 9
basil marinated strawberries, alpine honey

Huckleberry Waffle // 13
huckleberry compote, bacon, whipped cream

Chicken & Waffles // 17
smoked maple syrup, fried egg

SAVORY

Avocado Toast // 15
burrata, fried pepitas, chili salt,
shaved fennel + citrus salad, add egg* +3

Sage Summer Scramble // 18
three eggs scrambled, mushrooms, spinach, herbed chevre
heirloom tomato salad, 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

Jack Jack Burger // 24
6oz grass-fed beef, bacon-tomato marmalade, brie, arugula, rosemary
smoked aioli, on brioche, served with french fries
substitute vegan 'beyond burger' +2 | substitute chicken breast +2 | add fried egg* +3

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BEVERAGES

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



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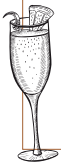
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BRUNCH COCKTAILS



Bottomless Mimosas // 24
sage lodge brut, orange juice
for up to 2 hours

Sage Mimosa // 8

sage lodge brut, orange juice

Maple Bacon Old Fashioned // 16

makers mark, angostura bitters

Apple Americano // 12

campari, carpano antica
fireside dry cider

Montana Bloody Mary // 10

wild rye vodka, house-made mary mix,
garnish

Foxtail // 12

cinnamon infused sauza blanco
blood orange, lime, agave

BEER AND 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

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