



## hot breakfast menu winter 2018/2019

Hot breakfasts available 3-4 days/week (generally Tues, Thur, Fri & some Sundays)...inquire on availability. \$25/person vegetarian; \$30/person meat (kids portions available for half price). Please select your menu choices 1 week in advance or just pick meat or veg and we can surprise you. Stay in bed or lounge by the fire while we whip up a nourishing meal to start your day!

### **Farmer's Favorite Fried Egg Sami**

Vegetarian – Fried egg, homemade radish relish and greens on buttered sourdough toast.

Meat – Fried egg, sausage & pesto or chimichurri sauce with greens on buttered sourdough.

Both served with breakfast hash of local root vegetables and a side green salad.

### **Farm Waffles**

Great for the kids & fun-loving adults too...homemade waffles in fun farm shapes. Served with rhubarb sauce & maple syrup. Sides of scrambled farm eggs and fruit salad or applesauce. Add local sausage patties or bacon for the meat option.

### **Huevos Rancheros**

With farm eggs and local chèvre from Amaltheia Dairy. Served with radish slaw always & fresh cilantro as available (until the first hard frost). Add local chorizo for the meat option.

### **Farmer's take on rancher's plate**

Scrambled farm eggs with greens & chèvre. Toasted sourdough with locally made jams. Breakfast potatoes. Add local sausage or bacon for the meat option.

### **Farm Hash**

Local root veggie hash topped with poached farm eggs. Served with kimchi or radish slaw, toast & side green salad. Add local sausage or bacon for the meat option.

### **Drinks**

All breakfasts served with your choice of coffee, tea or milk. Juice, mimosas and non-dairy milk options available with advanced notice.

### **Our Suppliers!**

We feature veggies and eggs from our farm. And, we're happy to be part of the local farm and ranch community too! Vegetables not grown on site are purchased from these other fantastic local farms: Amaltheia, Chance Farm, Gallatin Valley Botanicals, Strike Farms, Three Fiddles Farm & Three Hearts Farm. Our meat suppliers are Amaltheia, Black Dog Farm and The Great Alone Cattle Company. Coffee comes from Yellowstone Coffee Roasters. GO LOCAL!