

MAINS

SIDES

Almond Pancakes

Butter, Real Maple Syrup

\$13

Waffle

Choux Pastry, Baked Cinnamon Apples,
Whipped Cream, Maple Pecans

\$13

Alps' Potatoes

Yukon Potatoes, Raclette Cheese,
Pancetta, Caramelized Onions,
Poached Egg, Arugula

\$12

Breakfast Burrito

House Sausage, Scrambled Eggs,
Beans, Potatoes, Green Onion, Ballard
Farm Cow's Milk Cotija, Avocado,
Crème Fraîche

\$13

Idaho Hash

Idaho Potatoes, Kale, Bell Peppers,
Caramelized Onions, Braised Pork
Shoulder, Fried Eggs

\$13

Eggs Benedict

House Sourdough English Muffin,
Poached Eggs, Hollandaise, Spinach
Boxcar Potatoes

Choice of:

+ Smoked Trout

+ SRF Ham

+ Roasted Vegetables

\$14

Grain Bowl

Farro, Brown Rice, Garbanzo Beans,
Roasted Veggies, Arugula, Savory
Almond Sauce

+ Add Poached Egg \$2

\$14

Breakfast Sandwich

Brioche, Fried Egg, SRF Bacon,
White Cheddar

\$11

Steak Sandwich

Tri-Tip Steak, Mama Lil's Pickled
Peppers, Gouda, Everything Bagel
Sourdough, Garlic Aioli, Greens

\$15

Farro Winter Salad

Mixed Greens, Mint, Apple, Blood
Orange, Hazelnuts, Honey Lemon
Vinaigrette

\$8

Creamy Mushroom Soup

Local Mushrooms, Chives

\$7

Griddled Banana Bread

Sea Salt, Butter

\$4

House Sourdough Toast

House Made Jam, Butter

\$3

Crispy Bacon

3 Pieces Thick Cut Bacon

\$4

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

DRINKS

Coffee

- Drip **\$3.5**
- Espresso **\$3**
- Americano **\$3**
- Cappuccino **\$3.5**
- Cortado **\$3.5**
- Latte **\$4**
- Mocha **\$5**
- Hot Chocolate **\$4**

Add

- Extra Shot **\$1.5**
- Giant marshmallow **\$1**
Vanilla, Mint Chocolate Chip, Cinnamon, Chocolate Orange
- House Flavor **\$0.5**
Local Honey, Salted Caramel, Cinnamon, Pure Maple, Rosemary, Mint, Vanilla Bean

Fresh Squeezed

- Organic Orange Juice
5oz **\$3** | 10oz **\$6**
- Cara Cara Orange Juice
5oz **\$4** | 10oz **\$7**
- Blood Orange Juice
5oz **\$4** | 10oz **\$7**

Tea

- Craft Tea Lattes **\$5.5**
Rosemary Lavender Earl Grey, Cinnamon Spiced Chai, Honey Matcha,
- Whole Leaf Hot Tea Pot **\$5**
Cinnamon Plum, Tumeric Ginger, Peppermint, Jasmine Green, Green Goddess of Mercy, Classic Pu'er, Wild Black Thai, Lavender Earl Grey, Spicy Masala Chai

Cocktails

- Bloody Mary **\$7**
- Mimosa
- Glass **\$9** | Bottle **\$42**

Beer + Wine

- Odell 90 Schillings Amber **\$7**
- Grand Teton Juicy IPA **\$7**
- Crux Pilsner **\$6**
- Today's House Wine **\$8**
Rose, White, Red

Other

- Cutwater Ginger Beer **\$4**
- Iced Tea **\$3.5**
- San Pellegrino (750mL) **\$3.5**

Welcome To BRUNCH at the



Open Thursday-Sunday 8am-12pm

Reservations: TableAgent.com Email: Dining@StanleyInn.com