

FROM THE GRIDDLE		GOOD MORNING SPECIA	LS_
BELGIAN WAFFLE Made from scratch. Served with Vermont maple syrup, fresh berries and Crème Anglaise and whipped cream BANANAS FOSTER FRENCH TOAST	15 16	BISCUITS & GRAVY House rosemary biscuits topped with sausage gravy and served with breakfast potatoes HALF ORDER - 11	16
Marli's French toast smothered in cinnamon, brown sugar and bananas BUTTERMILK PANCAKES Three of our fluffy pancakes, butter and	14	ALISON'S FAVORITE Fried flour tortillas with two eggs, Pico de Gallo, black beans, cheddar cheese and Chile Verde served with breakfast	18
real Vermont maple syrup ADD HUCKLEBERRIES, BLUEBERRIES OR CHOCOLATE CHIPS - 3		potatoes CHICKEN FRIED STEAK	24
FRENCH TOAST Classic French toast made with our fresh baked bread and toped with The Pollard's mixed berry jam and powdered sugar	15	Hand-breaded Certified Angus Beef served with two eggs, breakfast potatoes and your choice of toast HALF ORDER - 19	21
MONTANA SKILLETS		BREAKFAST BURRITO Warm flour tortilla filled with scrambled eggs, sausage, cheddar cheese and refried	18
THE WESTERN Two eggs any style with ham, peppers, onions, breakfast potatoes and pepper jack cheese	18	beans then topped with house Chile Verde and Pico de Gallo. Served with breakfast potatoes	40
THE CROSS COUNTRY Two eggs any style with mushrooms, asparagus, onions, peppers, spinach, breakfast potatoes and a warm Brie cheese sauce	18	EGGS BENEDICT Two poached eggs and Canadian bacon on a house made English muffin with our Hollandaise sauce. Served with breakfast potatoes HALF ORDER - 14 ADD SMOKED SALMON- 7	19
THE BEARTOOTH Two eggs any style with bacon, ham, sausage, breakfast potatoes and cheddar cheese	19	BREAKFAST SANDWICH A house made toasted English muffin, one egg and cheddar cheese served with a side of breakfast potatoes or fruit ADD CANADIAN BACON, SAUSAGE OR BACON - 3	13
ON THE LIGHTER SIDE		THE CLASSIC Two eggs, breakfast potatoes, ham, bacon	17
MONTANA OATMEAL Locally sourced, prepared with milk and served with golden raisins, walnuts and	12	or sausage and toast with The Pollard's mixed berry jam	
brown sugar		OMELETTES	
GRANOLA We make ours from scratch, sweetening each batch with local Graber's honey. Served with berries and your choice of milk or yogurt	13	PERSONAL OMELETTE Choose three ingredients; Swiss, cheddar, pepper jack, goat cheese, mushroom, tomato, avocado, spinach, peppers, onion, asparagus, bacon, ham or sausage	17
CREAMY WHEAT CEREAL Locally milled heirloom wheat prepared with milk and served with maple syrup	12	ADDITIONAL INGREDIENTS - 1 ADD SMOKED SALMON - 7 THE POLLARD	18
and fresh berries SEASONAL FRUIT PLATE An assortment of fresh fruit	15	Asparagus, spinach, goat cheese and classic Hollandaise sauce ADD HAM - 5 ADD SMOKED SALMON - 7	10
EGGS & TOAST Three eggs any style with toast and The Pollard's mixed berry jam	13	THE GRIZZLY Ham, bacon and sausage with cheddar cheese	18

TOASTS SANDWICHES AVOCADO 15 All sandwiches served with your choice A slice of our house made toast loaded hand cut fries, tomato soup or a house with avocado, tomato & micro greens and salad. Upgrade to a side of fruit - 4. an egg any style Half sandwiches available. CLASSIC GRILLED CHEESE ALMOND BUTTER AND BERRIES 14 15 Three gooey cheeses grilled in our fresh A slice of toast with almond butter, mixed baked bread. berries and a drizzle of honey and ADD TOMATO AND BACON, HAM OR TURKEY FOR AN finished with our special cinnamon sugar ULTIMATE GRILLED CHEESE EXPERIENCE - 3 blend THE ULTIMATE GRILLED CHEESE 18 FIG AND GOAT CHEESE 14 Our classic with tomato and your choice Goat cheese with fig jam, microgreens of bacon, ham or sliced turkey and cashews on toast APPLE & BRIE GRILLED CHEESE 18 PESTO AND BURRATA 15 Granny Smith apples, brie and gouda Basil pesto, burrata, tomatoes, pistachios grilled with a side of the Pollard's mixed and micro greens drizzled with a balsamic berry jam glaze on a slice of toast CAPRESE GRILLED CHEESE 18 Herbed mozzarella, tomato, basil pesto SOUP AND SALADS and a balsamic glaze HERITAGE BURGER 19 TOMATO BASIL SOUP 7/11 Our signature Montana Wagyu beef and Marli's house made tomato soup with bison blend with your choice of cheese. crème fraîche and house made croutons Served with hand-cut fries or a house **HOUSE SALAD** 8 salad Mixed greens, tomato, cucumber, radish, ADD MUSHROOMS OR ONIONS - 1. ADD BACON - 3 carrots and croutons with your choice of TURKEY CLUB 17 house made dressings; blue cheese, ranch Sliced turkey, bacon, lettuce, tomato and or lemon-thyme vinaigrette mayonnaise **CAESAR SALAD** 9/13 MAKE IT A WRAP! Crisp Romaine tossed in our Caesar 16 dressing topped with croutons, oven dried Bacon, lettuce, tomato and mayonnaise tomatoes and a parmesan crisp MAKE IT A WRAP! ADD CHICKEN - 6 BEVERAGES **BERRIES & GREENS** 9/13 Mixed greens and berries with a lemon thyme vinaigrette, candied pecans and **ESPRESSO** goat cheese LATTE 6 ADD CHICKEN - 6 Espresso and steamed milk with a light foam laver ADD VANILLA, HAZELNUT, CARAMEL, MOCHA OR BAKED GOODS COCONUT - 1 **AMERICANA** 5 GIANT PRETZEL 13 A shot of espresso and hot water A local favorite made fresh in house ESPRESSO CON PANNA served with rich. warm brie cheese

Selection of doughnuts made daily right

here - 2. Half Dozen - 10. Dozen - 18

DOUGHNUTS

Please visit Red Lodge Hospitalities other fine establishments; Carbon County Steakhouse, Bogart's, Red Lodge Pizza Co., & Natalie's Front Bar

Espresso topped with real whipped cream

3

3

REVEL POLLARD BLEND COFFEE

FRESH SQUEEZED ORANGE JUICE

FRESH SQUEEZED GRAPEFRUIT JUICE

HARNEY & SONS HOT TEAS

ADD A FLAVOR

Locally roasted

SMALL - 5 LARGE - 7

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