

MARLI'S

FROM THE GRIDDLE

BELGIAN WAFFLE	15
A scratch waffle topped with fresh berries, whipped cream, and Crème Anglaise	
NEW CHICKEN & WAFFLES	18
Pecan waffles topped with fried chicken tenders and hot honey butter then drizzled with real Vermont maple syrup	
BANANAS FOSTER FRENCH TOAST	16
House-made bread with a cinnamon, brown sugar and banana mixture poured over top	
BUTTERMILK PANCAKES	14
Three fluffy pancakes served with butter and real Vermont maple syrup	
ADD HUCKLEBERRIES, BLUEBERRIES OR CHOCOLATE CHIPS - 3	
FRENCH TOAST	15
House-made bread topped with The Pollard's mixed berry jam and powdered sugar	

MONTANA SKILLETS

THE WESTERN	18
Two eggs atop a skillet of ham, peppers, onions, breakfast potatoes and pepper jack cheese	
THE CROSS COUNTRY	18
Two eggs atop a skillet of mushrooms, asparagus, onions, peppers, spinach, breakfast potatoes and Brie cheese sauce	
THE BEARTOOTH	19
Two eggs atop a skillet of bacon, ham, sausage, breakfast potatoes and cheddar cheese	
PERSONAL SKILLET	18
Two eggs atop a skillet of breakfast potatoes and three additional ingredients; Swiss, cheddar, pepper jack, goat cheese, mushroom, tomato, spinach, bell pepper, onion, asparagus, bacon, ham or sausage	
ADDITIONAL INGREDIENTS - 1	
ADD SMOKED SALMON - 7	

OMELETTES

THE GRIZZLY	18
Ham, bacon, sausage and cheddar cheese	
THE POLLARD	18
Asparagus, spinach, goat cheese and classic Hollandaise sauce	
ADD HAM - 5 ADD SMOKED SALMON - 7	
PERSONAL OMELETTE	17
Choose three; Swiss, cheddar, pepper jack, goat cheese, mushroom, tomato, avocado, spinach, peppers, onion, asparagus, bacon, ham or sausage	
ADDITIONAL INGREDIENTS - 1	
ADD SMOKED SALMON - 7	

GOOD MORNING SPECIALS

BITSCUITS & GRAVY	16
House-made rosemary biscuits smothered in our sausage gravy. Served with breakfast potatoes	
HALF ORDER - 11	
ALISON'S FAVORITE	18
Fried flour tortillas topped with black beans, cheddar, Chili Verde, two eggs and Pico de Gallo. Served with breakfast potatoes	
CHICKEN FRIED STEAK	24
Hand-breaded Certified Angus Beef served with two eggs, breakfast potatoes and choice of our house-made toast, English muffin or rosemary biscuit	
HALF ORDER - 19	
NEW BREAKFAST BURRITO	18
Flour tortilla filled with scrambled eggs, chorizo, breakfast potatoes and cheddar with a choice of red or green chili then topped with cilantro-lime crema, queso fresca and Pico de Gallo	
NEW BREAKFAST TACOS	15
Two soft corn tortillas with eggs, chorizo, avocado, queso fresca, Pico de Gallo and cilantro	
EGGS BENEDICT	19
House-made English muffins with Canadian bacon, and poached eggs topped with our house-made Hollandaise. Served with breakfast potatoes	
HALF ORDER - 14 ADD SMOKED SALMON - 7	
BREAKFAST SANDWICH	13
House-made English muffin with one egg, and cheddar. Served with breakfast potatoes or fruit	
ADD CANADIAN BACON, SAUSAGE OR BACON - 3	
THE CLASSIC	17
Two eggs any style with bacon, ham or sausage. Served with breakfast potatoes and a choice of our house-made toast, English muffin or rosemary biscuit	

ON THE LIGHTER SIDE

MONTANA OATMEAL	12
Locally sourced oats prepared with milk. Served with golden raisins and walnuts	
GRANOLA	13
Our granola is made in-house with Graber's honey then served with berries and choice of milk or yogurt	
EGGS & TOAST	13
Three eggs any style with a choice of our house-made toast options and The Pollard's mixed berry jam	

SOUP & SALADS

TOMATO BASIL SOUP	7/II
House-made tomato soup, crème fraîche and croutons	
SOUP OF THE DAY	7/II
Chef's choice	
HOUSE SALAD	8
Mixed greens, tomato, cucumber, carrots, and choice of house-made dressings; blue cheese, ranch or lemon-thyme vinaigrette	
BERRIES & GREENS	9/13
Mixed greens, berries, lemon-thyme vinaigrette, candied pecans and goat cheese	

HANDHELDs & CLASSICS

All sandwiches served with hand-cut fries, soup or a house salad	
HERITAGE BURGER	19
Montana Wagyu beef and bison blend with a choice of cheese, lettuce, tomato, pickle and onion	
ADD MUSHROOMS OR ONIONS - 1. ADD BACON - 3	
NEW CROQUE MONSIEUR	17
House-made bread stuffed with shaved ham, Gruyère, Dijon grilled then topped with béchamel sauce and toasted parmesan	
MAKE IT A MADAME AND ADD AN EGG - 3	
CLASSIC GRILLED CHEESE	15
Grilled house-made bread, gruyère, cheddar and Swiss	
ADD BACON, HAM OR TURKEY - 3	
CAPRESE GRILLED CHEESE	18
Grilled house-made bread with herbed mozzarella, tomato, basil pesto and balsamic glaze	
NEW PESTO CHICKEN SANDWICH	19
Ciabatta roll with grilled chicken, basil pesto, herbed mozzarella, fresh arugula, tomato and balsamic glaze	
TURKEY BACON AVOCADO	17
House-baked bread with turkey, bacon, avocado, lettuce, tomato, Swiss and red onion	
BLT	16
The classic sandwich made with our house-baked bread	
CHICKEN STRIPS	16
Three crispy deep-fried chicken strips and our hand-cut fries	
FISH & CHIPS	18
A local's favorite! Two pieces of beer battered Walleye served with lemon aioli, tartar and hand-cut fries	

TOASTS

AVOCADO	15
House-made toast, avocado, heirloom cherry tomatoes, arugula, pickled red onion and one egg	
NEW FIG & GOAT CHEESE	16

House-made toast, fig jam, goat cheese crumbles, fresh berries and almonds roasted with Graber's honey

BAKED GOODS

GIANT PRETZEL	13
House-made local favorite with brie	
DOUGHNUTS	

Made in-house daily - 2. Half Dozen - 10. Dozen - 18

BEVERAGES

REVEL POLLARD BLEND COFFEE	3
FRESH SQUEEZED ORANGE JUICE	
SMALL - 5 LARGE - 7	
FRESH SQUEEZED GRAPEFRUIT JUICE	
SMALL - 5 LARGE - 7	
TUMBLEWOOD HOT TEAS	3
HOT TEA-MOLLY, SEIZE THE MO-MINT, GRAMP'S ENGLISH BREAKFAST, EARLIE GREY DAWN, SIMPLY JASMINE, LAVENDER AND LACE HERBAL, BIG SKY CHAI AND SNAPPY LEMON GINGER	
ESPRESSO	5
CAPPUCCINO	5
LATTE	6
ADD VANILLA, HAZELNUT, CARAMEL, MOCHA OR COCONUT - 1	
CAFÉ MOCHA	6
GARDEN MARY	13
House-made veggie infused vodka and tomato juice	
MIMOSA	10
Champagne and your choice of juice; orange, cranberry or grapefruit	
BUCKET 40	
BELLINI	10
Prosecco with your choice of nectar; mango, peach or blackberry	
SCREWDRIVER	8
Fresh squeezed orange juice and vodka	
IRISH COFFEE	11
Jameson, raw cane sugar, Kahlua, coffee and whipped cream	

