



Chet's

BAR & GRILL

Breakfast
6:30-10:30

FAVORITES

<p>SUPER FUEL OATMEAL 13 <i>Gluten Free Prairie</i> rolled oats, blueberries, chia seed, hemp hearts, sliced almonds, brown sugar, almond milk, side of fruit • DF, GF, V</p>	<p>BLUE MONKEY 16 three huckleberry-banana buttermilk pancakes, whipped lemon honey butter, maple syrup, bacon, sausage, side of fruit</p>
<p>BISCUITS & BISON 19 two eggs any style, two buttermilk drop biscuits, bison sausage gravy, hash browns, side of fruit</p>	<p>THE HUNTLEY 18 two eggs any style, bacon, sausage, hash browns, toast, side of fruit</p>
<p>CORNED BEEF HASH 18 local corned beef brisket, bell peppers, onions, diced potatoes, pepper jack cheese, two eggs any style, toast, side of fruit</p>	<p>SWEET CORN QUICHE 16 roasted sweet corn, zucchini, tomato, herbs, <i>Amaltheia Dairy</i> chevre, arugula pesto, hash browns, side of fruit • V</p>
<p>CHET'S TROUT & EGG BAGEL 17 smoked Idaho trout, cream cheese, two over easy eggs, fried capers, tomato jam, pickled red onion, toasted everything bagel, side of fruit</p>	<p>CHORIZO SCRAMBLE 16 three eggs, chorizo, diced potatoes, green chilis, pepper jack cheese, hash browns, toast, side of fruit</p>

KIDS

<p>one egg any style, bacon, hash browns, side of fruit 10</p>	<p>one buttermilk pancake, butter, syrup, bacon, side of fruit 10</p>
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A LA CARTÉ

toast, biscuit or English muffin (V)	4
bagel and cream cheese (V)	6
cereal or granola with milk (V)	4
one buttermilk pancake (V)	5
hash browns (GF, V)	4
Greek yogurt and granola	4
bacon or sausage	6
one egg, any style	4
fruit cup	6
biscuit & gravy	8
oatmeal with raisins and brown sugar	5

BEVERAGES

juice (orange, apple, cranberry)	3/sm 4/lg
fresh squeezed orange juice	6
milk (skim, 2%, whole, soy, almond)	4
hot chocolate	4.50
hot cider	4
coffee	4
hot tea	4
soda	3
iced tea	3
espresso	3/sgl 6/dbl
mocha	5.50

Items available as gluten free and/or vegetarian are noted on menu as GF and V, respectively.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness



Farm to Restaurant Member of
Western Sustainability Exchange