

THE POLLARD HOTEL PRESENTS:

VINTAGE ONE BISTRO

(GF)=gluten free

(V)=vegetarian

BREAKFAST MENU

We pride ourselves on using the finest & Freshest ingredients available. All menu items are freshly prepared, in house. Our eggs are natural and cage free. We offer locally baked breads, locally roasted coffee & locally purchased meats.

SOUTH OF THE BORDER

huevos rancheros/10

mexican style rancher's eggs fried corn tortillas, refried black beans, fresh salsa, sour cream, cheddar cheese & fresh cilantro

ADD CHORIZO - \$2.00

breakfast burrito/10

flour tortilla stuffed with seasoned black beans, cheddar cheese & scrambled eggs, topped with sour cream, fresh salsa & served over hash browns

add chorizo - \$2.00

breakfast quesadilla/9

flour tortilla stuffed with cheddar cheese & scrambled eggs, topped with sour cream & fresh salsa over a bed of hashbrowns

ON THE LIGHTER SIDE...

fresh fruit plate/6

for the lighter side we serve a selection of seasonal fresh fruit and mixed berries.

bagel & lox/8

smoked salmon served with cream cheese, fresh tomato, thin sliced red onion & capers with your choice of bagels

"seasoned" citizens/5.75

one egg any style, ½ order of hash browns, a slice of bacon or sausage and served with your choice of toast

POLLARD SPECIALTIES

classic eggs benedict/9

poached eggs on a grilled english muffin, house cured canadian bacon & homemade hollandaise sauce served with hash browns

the pollard benedict/10.75

poached eggs on a toasted bagel with smoked salmon, brie cheese, dill spiced hollandaise sauce and served with hash browns

crab cake benedict/12

two poached eggs on house made crab cakes and covered with hollandaise sauce & smoked paprika, served with hashbrowns

steak and eggs/13

grilled center cut sirloin, parsley-shallot butter, eggs any style & hash browns served with your choice of toast

the pollard's all american/9

two eggs any style with hash browns choice of bacon ham, or link sausage served with your choice of toast

FROM THE GRIDDLE

buttermilk pancakes/7

a stack of three cakes with sweet cream butter & maple syrup
add blueberries \$1.00

belgian waffle/7

served with sweet cream butter & pure maple syrup
add mixed berries \$1.00

grand marnier french toast/8

thickly sliced french bread, grilled in a grand marnier egg batter and served with caramel sauce, sweet cream butter and pure maple syrup

OMELETTES

Three-Egg Omelettes are served with hash browns & your choice of Toast

the pollard/9

fresh spinach, asparagus, montana made "amaltheia" goat cheese & house hollandaise sauce
add smoked ham: \$2.00
add smoked salmon: \$3.00

the grizzly/9

meat lover's delight: locally smoked ham, bacon, sausage & mozzarella cheese

ham & swiss/8.75

locally made smoked ham & swiss cheese

garden/8.75

made with an assortment of seasonal fresh vegetables & feta cheese

southwestern/9

locally made chorizo sausage, bell peppers, onions, cheddar cheese & topped with fresh salsa & sour cream

FRITTATAS

Three-Egg Open Faced Italian Style Omelettes are served with hash browns & your choice of Toast

mediterranean/9.50

tomato, kalamata olives, fresh spinach & feta cheese
add smoked salmon - \$3.00

wild mushroom & cheese/9

montana grown "garden city fungi" mushrooms, fresh spinach & swiss cheese
add sausage or bacon - \$2.00

ITALIAN/9

diced tomato, red onion, basil pesto & mozzarella
add sausage - \$2.00

CEREAL

granola berry parfait/6

our own homemade granola layered with fresh yogurt & fresh mixed berries

old fashioned oatmeal/5

topped with raisins, walnuts, cinnamon & brown sugar

cold cereals/4

ask you server for our selection of cold cereals, served with fresh berries & milk

SIDE PLATES

" "specialty meats bought locally at "4th ave meat market", red lodge*

two eggs	\$3.00
toast or english muffin	\$2.50
bagel & cream cheese	\$3.00
apple wood smoked bacon*	\$3.50
hickory smoked ham*	\$3.00
link sausage*	\$3.00

BREADS

• rye	
• wheat	
• white	
• sour dough	
• english muffin	
• gluten free english muffin	\$1.00
• bagel (cinnamon, poppy or plain)	\$1.00

BEVERAGES

• french roast coffee	\$2.00
• mighty leaf teas	\$1.50
• assorted juices	\$1.75
• hot chocolate	\$1.75
• milk, whole or skim	\$1.75
• fresh orange juice	\$2.25
• apple juice	\$1.75
• tomato juice	\$1.75
• cranberry juice	\$1.75