

SILVER DOLLAR BREAKFAST

Served 7:00am-11:00am

younger fare

For kiddos 10 and under only

Cup of oatmeal brown sugar, butter, berries / \$10

One egg any way* bacon, breakfast potatoes, toast / \$10

Pancake Sandwich*

Two pancakes, bacon, one egg any way / \$9

Half Dozen Silver Dollar Pancakes

With maple syrup and butter / \$9

Fruit Cup choice of yogurt or cottage cheese / \$7

lighter fare

Fresh fruit plate - Berry yogurt or cottage cheese / \$15

Old fashioned rolled oats

Raisins, brown sugar, butter, berries / \$15

Vanilla granola

With berries and choice of 2%, whole, or skim milk / \$15

Bagel with cream cheese / \$7

Eggs any way* / \$4 each

Breakfast potatoes / \$5

Side of sausage gravy* / \$6

Side of berries / \$7

Three pieces of Applewood smoked bacon* / \$6

Two pork sausage links or slices country ham* / \$6

Toast or English muffin or two buttermilk biscuits / \$4

skillets

Wild Game Skillet*

Two eggs any style, elk tips, mushrooms, peppers, jalapeños, smoked cheddar cheese, pico de gallo, and side Tzatziki sauce
Choice of toast or buttermilk biscuit / \$21

Southwestern Skillet*

Two eggs any style, spicy chorizo, serrano chilies, pepper jack cheese and breakfast potatoes
Choice of toast or buttermilk biscuit / \$18

Vegetarian Skillet*

Two eggs any style, smoked tomatoes, grilled asparagus, mushrooms, Piquillo peppers, shallots, Manchego cheese and breakfast potatoes
Choice of toast or buttermilk biscuit / \$18

benedicts

All benedicts served on a grilled English muffin with two poached eggs, served with breakfast potatoes and topped with our homemade hollandaise sauce

Blackstone* - Tomatoes, green onions, bacon crumbles / \$15

Traditional* - Canadian bacon / \$15

build your own omelet

Three egg omelet with your choice of three items / \$15
(additional items +\$0.50)

Cheese choices: American, cheddar, feta, provolone, pepper jack, smoked cheddar, Swiss

Meat choices: Country ham, applewood bacon, Spanish chorizo, pork sausage
Elk tips (+\$15)

Veggie choices: baby spinach, bell peppers, mushrooms, onions, tomatoes

Served with breakfast potatoes and choice of toast or biscuit

specialties

The Traditional*

Two eggs any style, choice of country ham, applewood smoked bacon or pork sausage links, served with breakfast potatoes
Choice of toast or buttermilk biscuit / \$15

Birds in a Nest*

Breakfast sandwich on sourdough, eggs, American cheese, choice of country ham, applewood smoked bacon, or pork sausage, served with breakfast potatoes / \$16

Biscuits and Gravy*

Two homemade buttermilk biscuits with sausage gravy, two eggs any style, served with breakfast potatoes / \$18 Half Order / \$14

Smoked Salmon Bagel*

Smoked salmon, capers, heirloom tomatoes, whipped cream cheese, pickled red onions, lemon wedge / \$18

Chicken Hash*

Two eggs your way, chicken, onion, hollandaise sauce, diced potatoes / \$18

Avocado Toast*

Multi-grain bread, tomato, spring mix, pickled onion, goat cheese flax seed, served with breakfast potatoes / \$14
- add smoked salmon \$8

Chilaquiles*

Fried tortilla chips, queso fresco, adobo sauce, pickled onion, two egg any style / \$18

The Great Sando*

Garlic Bread, egg, bacon, arugula, pickled onion, served with a side of breakfast potatoes / \$19

from the griddle

Served with maple syrup & butter

Buttermilk Pancakes

Choice of chocolate chips, blueberries, raspberries, strawberries or fresh blackberries with house made Silver Dollar syrup / 1 cake \$4 / Short Stack \$9 / Full Stack \$12

French Toast

With toasted pecans, raspberries, coffee chantilly cream / \$16

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

Welcome to the Wort!

The Silver Dollar boasts a lively history - games of chance, renowned music acts and historic events have all graced 'our stage.' Take a stroll through our historic hallways to see the performers, family and friends that form our past and our future. **Thank you for dining with us!**

The Beginning

In 1893, Charles J. Wort and his wife Luella homesteaded in Jackson Hole. In 1913, Charles bought four downtown Jackson lots for \$25 each and built the Wort Livery Barn, boasting "good feed and proper attention to all animals." It was this site that would later become the Wort Hotel.

Meet Me at the Wort

After Charles' death in 1933, his sons John and Jess sold the family hunting and fishing lodges (what are now Signal Mountain Lodge and Leeks Marina) to realize their father's dream. The Wort Hotel opened in 1941, the Silver Dollar Bar shortly after in 1950. Open year round with genuine hospitality; the Wort immediately became the place to meet.

Games of Chance

Gambling had been outlawed in Wyoming since 1901 but the law was widely ignored, especially in tourist towns. It eventually went underground in the 1930s, the Wort moving their games from the Silver Dollar Bar to a basement room aptly named the 'Snakepit,' which of course required a password to enter.

The Wort Burns

At 7:41am on August 5th, 1980, the Wort Hotel went up in flames. A birds nest on the rooftop neon sign caught fire and burned through the entire second floor. Before the embers had cooled, the community clamored to rebuild the Wort - and they did. In June 1981, the doors reopened (without the neon sign), signaling a celebration so successful it still lives on today as Old West Days.

We remain committed to preserving Jackson's Western heritage, and embrace our rich tradition of hospitality.



When in Jackson Hole

The stunning geography of the surrounding mountain ranges forms what was once known as Jackson's Hole. Named after an 1820s trapper, David Jackson, a 'hole' is a low valley surrounded by high mountains. Jackson, Wyoming is the name that remains.

Did you know?

Hollywood loved Jackson for its phenomenal views. When *Shane* was filmed in 1951, actors and crew alike stayed at the Wort Hotel. Jean Arthur is even rumored to have slid down the banister each morning, a crowd of locals greeting her at the bottom.