

# Local producers supplying the food prepared and served here include:

Lost Wells Cattle Co.: Grass-fed, grass-finished, and selectively bred cattle, raised near Ocean Lake on the third generation Thoman Ranch, producing GREAT beef! Animals are processed at Wyoming Custom Meats in Hudson.

Ernie Schierwagen: Vegetable grower producing onions, tomatoes, squash, potatoes for autumn and winter, and other vegetables in season.

Sweet Surprises: Bakery on Main Street in Riverton. We serve their sourdough bread, made with Montana wheat flour and Sweet Surprises proprietary starter.

Wyoming Custom Meats: Processors of local bacon, sausage, and ham.

GF Farms: Producing gluten-free oats and oat flour, processed in Powell.

Dave & Penny Cole: Producing potatoes and dry beans.

Brown Sugar Coffee: Provides coffee, roasted in Riverton.

### WHERE MORNINGS ARE MADE EGG-CELLENT!

CAMP COOK BISCUITS AND GRAVY	\$9.00	½ ORDER	\$5.00
HOMEMADE CINNAMON ROLL	\$5.00	WITH COFFEE	\$6.00
GLUTEN FREE OATMEAL	\$3.50		
GLUTEN FREE PANCAKES (3)	\$3.00	SHORT STACK (2)	\$2.00

# Specials

#### GOOD MORNIN' SPECIAL

Eggs to order with hashbrowns and toast, with your choice of local

bacon or sausage with white wheat, or sourdough toast

\$9.00 1 EGG

\$11.50 2 EGGS

+\$3.50 ADD BACON OR SAUSAGE

## Drinks

COFFEE	\$1.50
TEA (REGULAR, HERBAL, ICED)	\$1.50
ORANGE OR APPLE JUICE	\$1.50
SODA	\$1.50
HOT CHOCOLATE	\$1.50



GRILLED CHEESE SANDWICH	\$7.00
HAMBURGER	\$9.00
CHEESEBURGER	\$10.00
BACON CHEESEBURGER	\$11.50
FRIES	\$2.00
COWBOY BEANS	\$2.00
PHILLY CHEESE STEAK	\$10.00

All our buns are made

in-house, and our

Cowboy Beans are made

with local beans!

# Extras

"Daily Special" - Often includes beef stew, chili, meatloaf, and pork chops. Potato, squash, and pumpkin soups are Autumn/Winter seasonal favorites! Soup & sandwich specials vary daily.

(MADE WITH SIRLOIN, PROVOLONE, PEPPERS, AND ONIONS)

Dessert options range from fresh, local apple pie to J. Wyatt's Cheesecake, often in delicious flavors. Fresh pumpkin pie is a seasonal favorite. Tena's fruit/nut breads are a treat with coffee!

Dave's fresh baked daily cinnamon rolls are great with coffee in the dining room.

To-go orders are welcome! Call 307-349-4646. Find us on Facebook.

Chef: Dave Martin

Dining Room Hostess and Bakery Chef: Tena Beydler



# about Riverton's local food movement...

Fremont County, located in the heart of Wyoming, encompasses two mountain ranges – the Wind River range and the Owl Creek range – and vast, high plain prairies. It is beef country, producing huge quantities of beef cattle.

Most are shipped to feed lots and processors in the midwest, and become a vital part of the US food chain.

A small but significant number of ranchers **raise** beef here, **finish** it here, and **process** and **sell** it here, in Fremont County. We take special pride in preparing and selling only this beef in the Airport Café. So whether it's a burger on a bun, chili, or meatloaf, it's made with our **local** beef!

The Local Food Hub Board is spearheaded by Jack Schmidt, and composed of Lance Goede, instructor at Central Wyoming College; Karla Borders, Riverton City Council member; Amanda Henry, business owner; Amanda Gaudern, County 10 Reporter; Cathy Rosenthal, treasurer; Elizabeth Lewis, Director of Food Sovereignty on the Wind River Indian Reservation; and Brian Peil, from SunHarvest Farm.

Local supporters, to date numbering 22 and growing daily, pay \$50 each to support the Food Hub's work; a monthly potluck discussion for Local Supporters is planned for 2020. Currently the Hub is working to get an egg grading facility in operation, opening up a new revenue stream for local farmers and ranchers. The Hub's certified Community Kitchen offers food entrepreneurs an opportunity to produce and test their products.

Fremont Local Foods, another spoke in the Food Hub wheel, was organized 10 years ago and acquired 501–3(c) status 8 years ago. It sponsors the Wednesday Farmers Market in Riverton each summer, and co-sponsors with Local Fest, an annual "tasting" in conjunction with The Middle Fork Restaurant in Lander. It has hosted speakers, a local farm dinner, and other activities over the years.

There are summer farmers markets county-wide in Lander, Riverton, Dubois, and in several locations on the Wind River Reservation. These popular sources of local food benefit many producers and growers as well as many more shoppers. Residents have access to fresh, locally grown products ranging from meat and dairy products to fresh vegetables and fruits, honey, baked goods, and processed foods. The local economy benefits and communities are strengthened as people form bonds of friendship.

