



## Blue Bear Mother's Day Brunch

From-scratch. Locally-Sourced. Seasonally-Rotating  
Please notify your server of any allergies or dietary restrictions!

### BEIGNETS GF

11

### LARGE MORNING BUN

cinnamon sugar, vanilla bourbon glaze

7

### DOUBLE CHOCOLATE ZUCCHINI BREAD GF VG

caramel, candied walnuts

10

### BLUE BEAR BENEDICT\* GF KETO 20

Potato pancakes, Berkshire ham, deep-fried poached farm eggs, gouda cream sauce, caramelized onions

### PROSCIUTTO BENEDICT 24

poached egg, pinsa flatbread, prosciutto ham, arugula, pink peppercorn hollandaise sauce

### SALMON BENEDICT GF 26

potato pancakes, boursin habanero cream cheese, salmon lox, arugula, poached farm eggs, hollandaise

### SMOKED PORK HASH GF 23

potatoes, peppers, onions, aji verde sauce, pickled red onions, side of toast

### BREAKFAST POWER BOWL 21

organic quinoa & buckwheat, kale pesto, peppers & onions, mushrooms, arugula, spicy pepitas, two fried eggs

### MUSHROOM, TOMATO, & CHEVRE OMELET GF KETO 21

basil chive pesto, house potatoes, housemade toast

### HAM, CHEDDAR, CARAMELIZED ONION OMELET GF KETO 19

house potatoes, housemade toast

### BLUE 'BEARY' PANCAKES GF 15

lemon streusel, fresh blueberries, house blueberry syrup, 100% Wisconsin maple syrup

### LEMON LAVENDER PANCAKES GF VG 18

Lavender glaze, 100% Wisconsin Maple Syrup

### FOUR BERRY & RICOTTA CREPES 21

lemon zest, maple syrup

### THE GARBAGE PILE SANDWICH 22

farm eggs, sharp cheddar, Berkshire ham, HSK bacon, hashbrowns, hollandaise, butter croissant

### BISCUITS GRAVY & EGGS GF 18

house made chicken sausage & mushroom gravy, house made cheddar biscuits, choice of local farm eggs

### QUICHE GF 21

Mushroom, Gruyere, Caramelized Onion, roasted rosemary potatoes or hashbrowns.

### BERRY & WALNUT SALAD GF VG 19

raspberries, blueberries, blackberries, walnuts, gorgonzola, spring mix, citrus vinaigrette

### BRUNCH BURGER GF 22

2 patties 100% grass-fed beef, bacon jam, cheddar cheese, hashbrowns, fried egg, hollandaise

### BLACK BEAN BURGER GF VG 17

house made black bean patty, arugula, pickles, onion rings, vegan pub sauce

### CHICKEN BACON WRAP GF 18

Organic chicken breast, spring mix, sharp cheddar, garlic aioli, HSK bacon, flour tortilla

\*Consuming raw/partially cooked meat, eggs, poultry & seafood may increase risk of food borne illness.

22% gratuity added to parties of 5 or more. \$5 Split Plate Charge No substitutions/ split checks during peak service times