



BLUE BEAR

We are a family-run, farm-to-table restaurant. We make our entire menu completely from-scratch including all pastries, breads, and sauces. We buy from local farms, use ethically-raised meats, and feature in-season peninsula-grown produce whenever possible. If you have any questions about our processes, please ask! Please alert us to all food allergies and dietary restrictions.

STARTERS

Morning Bun	8
<i>cinnamon sugar, vanilla bourbon glaze</i>	
Beignets [gf]	12
Chocolate Zucchini Bread [gf][v]	10
<i>candied walnuts, caramel</i>	
Corn Bread Muffins [gf]	9
<i>chipotle honey butter</i>	

EGGS & OMELETS

Add House Made Jam 2
Sub salad/ cheesy potatoes 3

E.B. Breakfast* [gf]	17.5
<i>farm eggs, bacon, breakfast potatoes, toast.</i>	
<i>sub chicken sausage \$2</i>	
Quiche of the Day	21
<i>with breakfast potatoes</i>	
Berkshire Ham Omelet* [gf]	19
<i>aged sharp cheddar, caramelized onions, toast, potatoes</i>	
Chihuahua & Avocado Omelet* [gf]	18
<i>Chihuahua cheese, peppers & onions, roasted tomato salsa, avocado smash, toast, potatoes. Add bacon \$2</i>	
Mushroom, Tomato, Chevre Omelet* [gf]	21
<i>basil chive pesto, toast, potatoes.</i>	
<i>add bacon \$2</i>	
Cacio e Pepe Eggs* [gf]	19.5
<i>soft scrambled eggs, cracked black pepper, Parmigiano Reggiano DOP, arugula, lemon vinaigrette, toast</i>	

BOWLS . BENEDICTS . ETC

Blue Bear Benedict* [gf]	20
<i>Berkshire ham, potato pancakes, deep-fried poached eggs, smoked gouda sauce, caramelized onion</i>	
Garbage Pile*	22
<i>butter croissant, crispy potatoes, aged sharp cheddar, bacon, scrambled farm eggs, Berkshire ham, hollandaise</i>	
Breakfast Burrito [gf][v]	14
<i>stewed black beans, potatoes, peppers & onions, pickled jalapenos, avocado, flour tortilla, house salsa.</i>	
<i>can make as bowl</i>	
<i>gluten-free wrap \$3</i>	
<i>add: egg* \$2.5, bacon \$2, cheddar \$1.5, tempe bacon \$2</i>	
Power Bowl* [gf][v]	22
<i>organic buckwheat, organic tri-color quinoa, peppers & onions, kale pesto, goat cheese, mushrooms, tomato, arugula, fried farm eggs, spiced pepitas.</i>	
<i>Vegan sub: avocado smash & tempe bacon \$2</i>	
Sweet Potato Hash* [gf][v]	18.5
<i>roasted sweet potatoes, peppers & onions, arugula, spices, fried farm eggs, toast.</i>	
<i>Vegan sub: avocado smash & tempe bacon \$2</i>	
Corned Beef Hash* [gf]	20
<i>corned beef, red potatoes, peppers & onions, fried farm eggs, marble rye</i>	

SWEETS

Griddled Banana Bread	18
<i>candied walnuts, syrup</i>	
Blue "Beary" Pancakes	15
<i>3 buttermilk pancakes, fresh blueberries, house blueberry sauce, lemon streusel crumble, Little Man 100% Maple Syrup</i>	
Morning Bun French Toast	18
<i>cherry compote, whipped cream, house made morning bun, Little Man 100% Maple Syrup</i>	

SANDWICHES

Served with House Chips
Sub Duck Fat Fries / Salad 3 Soup 4 Chili 8
Gluten-Free Bread 3

Classic Grilled Cheese & Tomato Soup [gf]	17
<i>no side</i>	
Grilled Cheese [gf]	16
<i>aged sharp cheddar, smoked gouda, tomato, basil chive pesto, French bread.</i>	
<i>add bacon \$2 avocado smash \$2</i>	
Grilled Chicken Wrap [gf]	17
<i>lettuce, tomato, aged sharp cheddar, garlic aioli, organic grilled chicken, bacon</i>	
Black Bean Burger [gf][v]	17
<i>arugula, pickles, heirloom tomato, pub sauce, brioche bun</i>	
Reuben Sandwich [gf]	19
<i>house corned beef, Swiss, sauerkraut, 1,000 island, marble rye</i>	
Wisco Burger* [gf]	20
<i>2 grass-fed beef patties, tomato, lettuce, pickles, aged sharp cheddar, 1,000 Island</i>	
<i>add bacon \$2 fried egg \$2 mushrooms \$1.5</i>	
Brunch Burger* [gf]	22
<i>2 grass-fed beef patties, aged sharp cheddar, fried egg, bacon, brioche bun, hollandaise</i>	

SOUP & SALAD

Roasted Beet & Goat Cheese Salad [gf] [v]	21
<i>candied pistachios, champagne shallot vinaigrette, local greens.</i>	
<i>add organic grilled chicken 6 can be made vegan</i>	
Chopped Salad [gf]	19
<i>aged sharp cheddar, bacon, heirloom tomato, avocado smash, pickled red onion, lemon vinaigrette, local greens</i>	
<i>add organic grilled chicken 6</i>	
Tomato Basil Soup [gf] [vg]	14
<i>served with house focaccia</i>	
Grass Fed Beef Chili [gf]	17
<i>served with house focaccia</i>	
<i>Add Cheese 1.5 Add onions 1</i>	

SIDES

HSK Bacon	6
House Chicken Sausage	7
Cheesy Potatoes	9

gf= can be gluten-free v= can be vegan

In order to serve everyone in a timely manner, we kindly ask for **no substitutions**

We are unable to provide separate checks during peak service times

\$6 split plate charge for all shared entrees. 3% CC Service Charge

22% gratuity may be added to parties of 5 or more

*consuming raw/partially cooked meat, eggs, poultry & seafood may increase risk of foodborne illness.