

DAILY BRUNCH

WE ARE A SEASON-CENTRIC, LOCAL-LOVING, FARM-TO-TABLE RESTAURANT. EVERYTHING IS FROM SCRATCH.
ALERT YOUR SERVER TO ANY AND ALL FOOD ALLERGIES.

COFFEE CAKE cinnamon & sour cream 5

LARGE MORNING BUN cinnamon sugar, vanilla bourbon glaze 5

DONUT BITES [GF] Maple Glaze w/ Bacon or Cinnamon Sugar w/ Vanilla Bourbon 9

VEGAN BREAKFAST BURRITO [VG] stewed black beans, hashbrowns, peppers, onions, pickled jalapenos, avocado cilantro sauce, house salsa. Sub Gluten-free wrap \$3 Add Egg 1.5 Bacon 2 Cheddar 1.5 Tempe "bacon" 2 Chorizo 2.5 12

CARROT CAKES PANCAKES [VG] 4 cakes, vegan cream cheese frosting, candied walnuts, Little Man 100% Maple Syrup 13

BLUE "BEARY" PANCAKES 4 buttermilk pancakes, house blueberry sauce, lemon streusel crumble, Little Man 100% Maple Syrup 13

SWEET POTATO HASH [GF] roasted sweet potatoes, peppers, onions, arugula, spice mix, eggs, toast.
Can be made Vegan= avocado & tempe "bacon" 2 13

CHORIZO CHIHUAHUA & AVOCADO OMELET [GF] house made chorizo, roasted tomato salsa, toast, potatoes 14

CACIO Y PEPE EGGS soft scrambled eggs, cracked black pepper, Parmesan Reggiano DOP, arugula, lemon vinaigrette, toast 14

MORNING BUN FRENCH TOAST cherry compote, whipped cream, house made morning bun, toasted pecans, Little Man 100% Maple Syrup 15

GRIDDLED BANANA BREAD [GF] [VG] our vegan banana bread, macerated strawberries, vegan whipped cream, caramelized bananas 15

BERKSHIRE HAM OMELET [GF] Hooks sharp cheddar, caramelized onions, toast, hashbrowns 15

QUICHE OF THE DAY choice of hashbrowns, breakfast potatoes, fresh fruit or salad greens w/ vinaigrette 15

SMOKED PORK HASH [GF] house smoked pork, aji verde sauce, potatoes, peppers, onions, fried eggs, pickled red onions, toast 16

MUSHROOM, TOMATO, CHEVRE OMELET [GF] basil chive pesto, toast, hashbrowns 16

BREAKFAST POWER BOWL [GF] organic buckwheat, organic tri-color quinoa, spicy pepitas, kale pesto, goat cheese, tomatoes, arugula, fried eggs 16

BLUE BEAR BENEDICT [GF] Berkshire ham, potato pancakes, deep fried poached eggs, smoked Gouda cream sauce, caremelized onions 17

GARBAGE PILE scrambled eggs, Hometown Sausage Kitchen bacon, Berkshire ham, hashbrowns croissant, hollandaise 17

SMOKED SALMON BENEDICT [GF] wild caught salmon lox, Boursin habanero cream cheese, potato pancakes, poached eggs, hollandaise sauce, arugula 23

SHORT RIB HASH [GF] braised grass fed beef short ribs, red wine demi, potatoes, onions, peppers, fried eggs, fried onion rings, toast 26

PULLED PORK SANDWICH house smoked pork, buttermilk coleslaw, house brioche bun 13

BB GRILLED CHEESE sharp cheddar, smoked Gouda, tomato, chive basil pesto, house French bread. Add bacon 2 avocado 2 13

VEGAN GRILLED CHEESE house made cashew vegan smoked red pepper cheddar cheese, tomato, avocado house French bread 14

BRUNCH BURGER Waseda farms grass fed beef, crispy hashbrowns, Hooks sharp cheddar, fried egg, bacon jam, house brioche bun, side of hollandaise 18

BB BLEU BURGER Waseda farms grass fed beef, tomato jam, Roth buttermilk bleu cheese, lettuce, house pickles, haystack onion rings 19

CHOPPED SALAD [GF] eggs, bacon, cheddar, avocado, tomato, cucumber, local greens, house made buttermilk herb dressing. Add chicken 5 15

SUMMER BERRY SALAD [GF] raspberries, blackberries, toasted walnuts, Roth buttermilk bleu cheese, local greens, blackberry champagne vinaigrette
Add chicken 5 15

HSK BACON [GF] 5

TEMPE "BACON" [VG] 4

HOUSE CHICKEN SAUSAGE [GF] 5

HASHBROWNS [GF] 4

BREAKFAST POTATOES [GF] 4

FRESH FRUIT 6

SIDE SALAD 6

HOUSE CHORIZO 5

CHEESY HASH 6

OMELETS CAN BE PREPARED KETO- ROASTED CAULIFLOWER & HOUSE KETO BREAD

ALL SANDWICHES SERVED WITH HOUSE CHIPS SUB DUCK FAT FRIES 3 FRESH FRUIT 4 SIDE SALAD 4

ALL SANDWICHES CAN BE PREPARED GLUTEN-FREE BY ORDERING GLUTEN-FREE BREAD 3

CONSUMING RAW/PARTIALLY COOKED MEAT, EGGS, POULTRY
& SEAFOOD MAY INCREASE RISK OF FOODBORNE ILLNESS.

DUE TO LIMITED STAFFING WE ASK FOR NO SUBSTITUTIONS PLEASE

22% GRATUITY MAY BE ADDED TO PARTIES OF 6 OR MORE

WE ARE A SEASON-CENTRIC, LOCAL-LOVING, FARM-TO-TABLE RESTAURANT. EVERYTHING IS FROM SCRATCH.
ALERT YOUR SERVER TO ANY AND ALL FOOD ALLERGIES.

COFFEES

ORGANIC VALENTINE COFFEE Bali Blue Moon
Roast 4

ESPRESSO 3.5

AMERICANO 2 shots 3.5

LATTE hot or iced 5

CAPPUCCINO 4.50

CARAMEL MACCHIATO hot or iced 5.5

MEXICAN MOCHA house made Mexican cocoa mix with
cocoa, cinnamon, nutmeg, and a pinch of cayenne, espresso,
steamed milk, whipped cream, cinnamon stick, 6

MOCHA hot or iced 5.5

TURTLE MOCHA hot or iced 6

KETO LATTE hot or iced 7

HOT CHOCOLATE Indulgence Chocolatier's milk or dark
chocolate sea salt cocoa mix, milk, whipped cream 4.5

BOURBON VANILLA ICED LATTE coffee, cream,
house made vanilla bourbon syrup 6

STRAWBERRY SHORTCAKE ICED LATTE house
made strawberry sauce, vanilla syrup, brown sugar, whipped
cream, espresso, milk 7

LAVENDER LATTE house lavender syrup, espresso,
steamed milk 6

BOOZIE COFFE DRINKS

DARK CHOCOLATE DISARONNO Amaretto
DiSaronno, espresso, steamed milk, dark choc sea salt cocoa
mix 11

KAHLUA CARAMEL MOCHA Kahlua, caramel sauce,
espresso, steamed milk, cocoa 11

SALTED CARAMEL IRISH COFFEE Jameson Irish
Whiskey, Bailey's Irish Cream, coffee, caramel, sea salt 12

TEAS

RISHI ORGANIC HOT TEA jade cloud, tangerine
ginger, earl grey, peppermint 3.5

RISHI ORGANIC ICED TEA 3.5

RISHI ORGANIC HIBISCUS ICED TEA 4.5

RISHI ORGANIC CHAI hot or iced 5

SODA & JUICE

FOUNTAIN SODA Coke, Diet Coke, Sprite, Dr.
Pepper 2.75

POINT ROOT BEER 3.75

100% SQUEEZED LEMONADE 3.5

HOUSE BLUEBERRY LEMONADE 4

HOUSE STRAWBERRY LEMONADE 4

100% SQUEEZED OJ 3.5

SASSY COW MILK 3

SASSY COW CHOCOLATE MILK 4

SAN PELLEGRINO 3

JUICED COLD PRESSED JUICES 5

TAPUAT KOMBUCHA 8

LAUTENBACH'S TART CHERRY JUICE 4

ORGANIC APPLE JUICE 4

SIGNATURE DRINKS

CHERRY MULE LaCrosse Distillery vodka, Fever Tree ginger beer,
fresh lime juice, Lautenbach's tart cherry juice 11

APEROL SPRITZ Aperol liqueur, Cava, seltzer, orange slice 10

BLUE "BEARY" OLD FASHIONED Bulleit bourbon, blueberry
syrup, simple syrup, cherry bitters, fresh mint, seltzer 12

ELDERFLOWER & GRAPEFRUIT COCKTAIL St. George
Botanivore gin, fresh grapefruit juice, elderflower tonic, fresh rosemary,
juniper berries, grapefruit slice 12

HIBISCUS MARGARITA Rishi Hibiscus tea, simple syrup, fresh lime
juice, Mi Campo white tequila 11

LEMON LAVENDER SPRITZER Hatch Distillery honey vodka,
house lavender syrup, fresh lemon juice, seltzer, lemon slice 10

BERRY SPARKLER Rishi Schisandra Berry Sparkling Botanical, Barr
Hill gin, fresh lemon juice, rosemary syrup 11

BRUNCH DRINKS

HOUSE BLOODY MARY LaCrosse vodka, house bloody mix, pickle,
pepperoncini, celery, lemon, Gouda cheese, bacon, olives Reg 11 Jumbo
15

Add Packerland Pilsner Chaser 2

MIMOSA 8

BLUE BEAR MIMOSA blueberry syrup, lemonade, cava 8.5

BEERMOSA Blue Moon, orange juice 8.5

CALIENTE MARIA Tanteo Jalapeno infused tequila, house bloody
mix, pickle, jalapeno, celery, lime, Gouda cheese, bacon 11

VEGAN BLOODY MARY house vegan bloody mix, pickle, olive,
pickled asparagus, pickled spicy brussel sprout, lemon Reg 11 Jumbo
15

BOTTLED BREWS

AHNAPEE 2 STALL MILK CHOCOLATE STOUT 5

AHNAPEE LITTLE SOLDIER AMBER ALE 5

BADGER STATE BREWING CADDYSHACK HAZY IPA
16OZ 8

BROKEN BAT BEACHBALL PINEAPPLE ALE 16OZ 9

BLUE MOON 5

CIDER BOYS PEACHY COUNTY CIDER 5

MILLER LITE 4

NEW GLARUS SPOTTED COW FARMHOUSE ALE 5

POINT BREWERY DROP DEAD BLONDE ALE 5

TOPO CHICO RANCH WATER SELTZER 6

TOPO CHICO STRAWBERRY GUAVA SELTZER 6

DRAFTS

STUBBORN BROS. STRAWBERRY RHUBARB SOUR 8

RAILHOUSE BREWING OUTTA THE BLUE BLUEBERRY
ALE 6.5

HINTERLAND BREWERY PACKERLAND PILSNER 5

WINE

SEGURA VIUDA CAVA - SPAIN 9

DANDELION VINEYARDS SAUVIGNON BLANC -
AUSTRALIA 51 BTL

THE MEEKER VINEYARD ROLLER COASTER RED
BLEND - CALIFORNIA 10

ESK VALLEY SAUVIGNON BLANC - NEW
ZEALAND 11

YALUMBA PINOT GRIGIO - AUSTRALIA 9

BORSAO ROSE - SPAIN 9