



BLUE BEAR

We are a season-centric, local-loving, farm-to-table restaurant. Everything is from scratch.
Please alert your server to all food allergies and dietary restrictions so we can ensure the best possible experience.

STARTERS

Morning Bun	7
<i>cinnamon sugar, vanilla bourbon glaze</i>	
Beignets [gf]	11
Chocolate Zucchini Bread [v][gf]	10
<i>candied walnuts, caramel</i>	
Corn Bread Muffins [gf]	9
<i>chipotle honey butter</i>	

EGGS & OMELETS

House made Four Berry Jam 2
Sub salad/ fruit/ cheesy potatoes 3.5

E.B. Breakfast* [gf]	17.5
<i>farm eggs, bacon, breakfast potatoes, toast.</i>	
<i>sub chicken sausage \$2</i>	
Quiche of the Day	20
<i>choose breakfast potatoes, cheesy potatoes \$2 or side salad \$2</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 bacaon \$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]	18.5
<i>soft scrambled eggs, cracked black pepper, Parmigiano</i>	
<i>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, caremelized onion</i>	
Smoked Salmon Benedict* [gf]	26
<i>salmon lox, potato pancakes, poached farm eggs, Boursin</i>	
<i>habanero cream cheese, arugula, hollandaise</i>	
Garbage Pile*	22
<i>Croissant, crispy potatoes, aged sharp cheddar, bacon, scrambled farm eggs, Berkshire ham, hollandaise</i>	
Breakfast Burrito [v] [gf]	14
<i>stewed black beans, potatoes, peppers & onions, pickled jalapenos, avocado, house salsa.</i>	
<i>gluten-free wrap \$3, add egg* \$2.5, bacon \$2, cheddar \$1.5, tempe</i>	
<i>bacon \$2</i>	
Power Bowl* [gf][v]	21
<i>organic buckwheat, organic tri-color quinoa, peppers & onions, kale pesto, goat cheese, mushrooms, tomato, arugula, fried farm eggs, spiced pepitas. Vegan sub= avocado smash & tempe</i>	
<i>bacon \$2</i>	
Sweet Potato Hash* [gf][v]	18.5
<i>roasted sweet potatoes, peppers & onions, arugula, spices, fried farm eggs, toast. Vegan sub= avocado smash & tempe</i>	
<i>bacon \$2</i>	
Smoked Pork Hash* [gf]	23
<i>smoked pork, peppers & onions, red potatoes, aji verde sauce, pickled red onions, fried farm eggs, toast</i>	
Corned Beef Hash* [gf]	19
<i>corned beef, red potatoes, peppers & onions, fried farm eggs, marble rye</i>	

SWEETS

Carrot Cake Pancakes [gf][v]	18
<i>candied walnuts, cream cheese frosting, maple 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 / fruit 3.5
Gluten-free bread 3

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>	
BBQ Pork Sandwich [gf]	17
<i>smoked pork, BBQ sauce, buttermilk coleslaw, brioche bun</i>	
Blackened Whitefish Burger [gf]	23
<i>chipotle aioli, lettuce, tomato, red onion, brioche bun</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>black bean patty, arugula, pickles, heirloom tomato, pub sauce, sesame bun</i>	
Reuben Sandwich [gf]	18
<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, haystack onion rings</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>	

SALADS

Berry Walnut Salad [gf] [v]	19
<i>blueberries, raspberries, candied walnuts, Gorgonzola, champagne shallot vinaigrette, local greens.</i>	
<i>add organic grilled chicken 6</i>	
<i>vegan preparation: sub vegan parmesan</i>	
Chopped Salad [gf]	18
<i>aged sharp cheddar, bacon, heirloom tomato, avocado smash, pickled red onion, buttermilk herb dressing, local greens</i>	
<i>add organic grilled chicken 6</i>	

V=Vegan

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

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.