



BLUE BEAR

We are a family-run, farm-to-table restaurant with a scratch-made menu, local seasonal ingredients, and ethically raised meats. Please inform us of any allergies or dietary restrictions.

STARTERS

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

EGGS & OMELETS

<i>House Berry Jam 2</i>	
<i>Sub cheesy potatoes 2 / salad 3/ fruit 4</i>	
E.B. Breakfast* [gf]	17
<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</i>	
<i>add bacon 2</i>	
Mushroom, Tomato, Chevre Omelet* [gf]	21
<i>artichoke pesto, toast, potatoes</i>	
<i>add bacon 2</i>	
Cacio e Pepe Eggs* [gf]	19
<i>soft scrambled eggs, cracked black pepper, Parmigiano Reggiano DOP, arugula w/ 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 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 / bacon 2 / cheddar 2 / 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]	19
<i>roasted sweet potatoes, peppers & onions, arugula, spices, fried farm eggs, toast</i>	
<i>Vegan sub: avocado smash & tempe bacon 2</i>	
Smoked Pork Hash* [gf]	23
<i>smoked pork, peppers & onions, red potatoes, BBQ, pickled red onions, fried farm eggs, toast</i>	
Corned Beef Hash* [gf]	20
<i>corned beef, red potatoes, peppers & onions, fried farm eggs, marble rye</i>	

SWEETS

Lemon Lavender Pancakes [gf] [v]	18
<i>Candied lemons, lavender glaze, Little Man 100% 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

<i>Served with house chips.</i>	
<i>Sub duck fat fries 3 / salad 3/ fruit 4</i>	
<i>Gluten-free bread 3</i>	
BBQ Pork Sandwich [gf]	17
<i>smoked pork, BBQ sauce, pickles, red onions, brioche bun</i>	
Grilled Cheese [gf]	16
<i>aged sharp cheddar, smoked gouda, tomato, artichoke pesto, French bread</i>	
<i>add bacon 2 / avocado smash 2</i>	
Blackened Whitefish Burger [gf]	23
<i>Calabrian chili 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>arugula, pickles, heirloom tomato, pub sauce, sesame 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, onions</i>	
<i>add bacon 2 / fried egg 2 / mushrooms 2</i>	

SALADS

Berry Walnut Salad [gf] [v]	21
<i>blueberries, raspberries, candied walnuts, Gorgonzola, champagne shallot vinaigrette, local greens</i>	
<i>add organic grilled chicken 6</i>	
<i>Vegan 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>	

SIDES

HSK Bacon	6
Cheesy Potatoes	9
House Chicken Sausage	7

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