



## Blue Bear Easter Brunch

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

### BEIGNETS **GF**

10

### MORNING BUN

w/ cinnamon sugar & vanilla bourbon glaze

6

### DOUBLE CHOCOLATE ZUCCHINI BREAD **GF** **VG**

11

### BLUE BEAR BENEDICT\* **GF** **KETO** 18

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

### PROSCIUTTO BENEDICT **GF** 27

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

### SALMON BENEDICT **GF** 23

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

### TOFU SKILLET **GF** **VG** 17

roasted red & sweet potatoes, peppers & onions, tempeh bacon, tofu scramble, cashew crema

### SHORT RIB HASH **GF** 28

potatoes, peppers, onions, mushrooms, onion rings, green peppercorn sauce, side of toast

### MUSHROOM, TOMATO, & CHEVRE OMELET **GF** **KETO** 18

basil chive pesto, house potatoes, housemade toast

### HAM, CHEDDAR, CARAMELIZED ONION OMELET **GF** **KETO** 16

house potatoes, housemade toast

### BLUE 'BEARY' PANCAKES **GF** 14

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

### CARROT CAKE PANCAKES **GF** **VG** 18

candied walnuts, vegan cream cheese frosting, 100% Wisconsin Maple Syrup

### ASPARAGUS & RICOTTA CREPES **GF** **VG** 20

bechamel, Parmigiano Reggiano, lemon, mint

### RICOTTA & FOUR BERRY CREPES **GF** 15

lemon cream, 100% Wisconsin maple syrup

### THE GARBAGE PILE SANDWICH 19

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** 17.5

Roasted Carrot, Sharp Cheddar, Caramelized Onion

### AVOCADO TOAST **GF** **VG** 13

Housemade French brea, seasoned avocado smash, arugula, tomato, pickled red onion

add eggs +3

sub gluten-free toast +2

### ASPARAGUS SALAD **GF** **VG** 15

parmesan, pickled onion, heirloom roasted asparagus, goat cheese, local greens, lemon vinaigrette

### BRUNCH BURGER **GF** 21

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** 17

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.  
20% gratuity added to parties of 5 or more.