



Blue Bear Mother's Day Brunch

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

BEIGNETS GF 11

LARGE MORNING BUN

cinnamon sugar, vanilla bourbon glaze

7

CRANBERRY ORANGE MUFFIN GF VG 5.5

vegan cream cheese frosting

5.5

BLUE BEAR BENEDICT* GF KETO 18

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

PROSCIUTTO BENEDICT 21

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

SMOKED PORK HASH GF 29

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

BREAKFAST POWER BOWL 19

organic quinoa & buckwheat, kale pesto, peppers & onions, mushrooms, arugula, spicy pepitas, two fried eggs

MUSHROOM, TOMATO, & CHEVRE OMELET GF KETO 19

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

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 19

Mushroom, Gruyere, Caramelized Onion, roasted rosemary potatoes or hashbrowns.

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 18

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.

22% gratuity added to parties of 5 or more. \$5 Split Plate Charge No substitutions/ split checks during peak service times