FOR THE TABLE

DOUGHNUT BITES @ 8.5 MAPLE GLAZED--OR--CINNAMON SUGAR MORNING BUN 5 COFFEE CAKE 69 5

BENEDICTS & BOWLS

Make Keto w/ house veggie fritter (Benedicts) or roasted cauliflower (Bowls)

BLUE BEAR BENEDICT* (1) (4) (5) (4) deep fried poached eggs, Berkshire ham, potato pancakes, Gouda cream sauce, caramelized onions.

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

Roasted sweet potatoes, peppers, onions, greens, scallions, spice mix, two eggs of choice on top, house made toast

Make Vegan = sub avocado for ega

braised grass fed beef short rib, potato, onions and peppers, two eggs of choice on top

RANCHEROS EGG BOWL

12

2 eggs of choice, stewed black beans, chihuahua cheese, crema, crispy tortilla, ranchero sauce, corn bread, chipotle honey butter

kale pesto, roasted asparagus, onion, red peppers, organic buckwheat, organic tri-color quinoa, chicken sausage, 2 eggs of

make vegan = sub tempe bacon and avocado

EGGS & OMELETS

House toast = Wheat or Peasant French Sub for Marble Rye or Sourdough 1 Sub GF corn muffin or GF toast 3

House Potatoes = hashbrowns or tri-colored rosemary potatoes / Sub cheesy hash 2 Make Keto w/ roasted cauliflower and house Keto bread 4

BLUE BEAR BREAKFAST* 12

2 eggs of choice, bacon or ham, potatoes, house made toast. Sub chicken sausage or chorizo +1

make vegan = avocado and tempeh bacon +2

BERKSHIRE HAM. KINDRED CREAMERY CHEDDAR.

choice of house made toast and potatoes

MUSHROOM, BACON & CHEVRE OMELET

©

© 15 basil chive pesto, choice of house made toast and potatoes

OUICHE OF THE DAY 14

choose 1: fresh fruit, side salad, or house potatoes

We are a season-centric, local-loving, farm-to-table restaurant. Everything is from scratch. Alert your server to any and all food allergies.

BRUNCH FAVORITES

BLUE 'BEARY' PANCAKES 12

lemon streusel, fresh blueberries, house blueberry syrup, Little Man 100% Maple Syrup

Plain Buttermilk Pancakes 10

aluten-free oats, walnuts, blueberrries, lemon creme fraiche

CARROT CAKE PANCAKES © 13

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

Our vegan banana bread, loaded with strawberries, whipped cream. cream cheese frosting, and caramelized bananas

MORNING BUN FRENCH TOAST 14

candied pecans, rhubarb whipped cream, 100% Wisconsin Maple Syrup

Housemade French bread, avocado, tomatoes, jalapeños, cilantro, choice of 2 eggs

Add chorizo/chicken sausage/bacon/tempeh bacon 2

BREAKFAST BURRITO @ 11

stewed black beans, hashbrowns, peppers, onions, pickled jalapenos, house salsa. Ask your server for our gluten free wrap if desired Add avocado/ eggs/ bacon/ chorizo 2, cheese 1, vegan cheese 2, GF wrap 2

BISCUITS GRAVY & EGGS 13

Wild River Ranch mushrooms, house made chicken sausage, Yuppie Hill Farms eggs, house made jalapeno cheddar biscuits

THE GARBAGE PILE SANDWICH 17

Yuppie Hill Farms eggs, sharp cheddar, Berkshire ham, HSK bacon, hashbrowns, hollandaise, butter croissant

SHRIMP SKILLET **(1)** 21

Spicy Cajun shrimp, red potatoes, peppers onions, 2 eggs of choice, house toast

OUR LOCAL FARMS & VENDORS

WASEDA FARMS, DE PERE, WI MILAEGAR'S, RACINE, WI HOMETOWN SAUSAGE KITCHEN, EAST TROY, WI MOLLY'S GLUTEN-FREE BAKERY, DELAFIELD, WI **BLUE BEAR BAKERY, RACINE, WI** SASSY COW CREAMERY, COLUMBUS, WI RISHI TEA, MILWAUKEE, WI VALENTINE COFFEE, MILWAUKEE WI **GREAT LAKES DISTILLERY, MILWAUKEE WI** TEESE, CHICAGO, IL GERBER'S AMISH CHICKEN FARM, KIDRON, OH

RIVER VALLEY RANCH, BURLINGTON, WI LITTLE MAN SYRUP, BIRNAMWOOD, WI PURE SWEET HONEY FARM, VERONA, WI KINDRED CREAMERY, MUSCODA WI PINN OAK RIDGE FARMS, DELAVAN, WI WISCONSIN SHEEP DAIRY CO-OP, LADYSMITH, WI RUSHING WATERS FISHERIES, PALMYRA, WI COLOMA FROZEN FOODS, COLOMA, MI CARLSON-ARBOGAST FARMS, HOWARD CITY, MI CAPRINE SUPREME, BLACK CREEK, WI BETTER WAY FARMS, SOUTH HAVEN, MI

Due to our limited seating we ask that you limit your time to approximately 1 hour during peak service times. *Consuming raw/partially cooked meat, eggs, poultry & seafood may increase risk of food borne illness. \$3 split plate charge. 20% gratuity added to parties of 6 or more.

SALADS & SANDWICHES

Sandwiches served with house chips sub duck fat fries/ sweet potato fries 2 fruit 3.5 salad 4

mint, cucumbers, pineapple, greens, citrus vin, radish. add chicken 4

TAYLOR AVENUE CHOPPED SALAD 14

8 minute egg, bacon, tomato, cucumber, sharp cheddar, avocado, buttermilk herb dressing, add chicken 4

ASPARAGUS SALAD @ 0 13

parmesan, avocado, red onions, asparagus, greens, dressing (lemon, chives, dill), add chicken 4

add bacon//avocado//fried egg 2 each

REUBEN \$\omega\$ \$\inf\$ 15

corned beef, house 1.000 island. Swiss, squerkraut, house marble rve

RAINBOW HUMMUS SANDWICH 6 0 12

Housemade wheat bread, roasted red pepper hummus, tomato, carrots, yellow pepper, cucumber, mixed greens, avocado, pickled red

House made vegan patty, house made vegan cheddar, avocado, tomato

CLASSIC BURGER \$\overline{\psi} \varepsilon^2 15

Waseda Farms grass-fed beef, lettuce, tomato, caramelized onions, cheddar cheese, 1000 island, housemade brioche bun

BB BACON BLEU BURGER 6 8 17

Waseda Farms grass fed beef, fried Roth buttermilk blue cheese curd, Hometown Sausage Kitchen bacon, house-made pickles, arugula, housemade brioche bun add bacon//avocado//fried egg 2 each

A LA CARTE

CHEDDAR BISCUIT 4

BACON @ & 4 **SOUP DU JOUR**

ASK YOUR SERVER FOR OUR DAILY SOUP OFFERING

HOUSE SALAD 6

greens, parmesan cheese, shredded carrot, red onion, croutons

CHEESY HASH 5.5

house gouda sauce, cheddar

DUCK FAT FRIES / SWEET POTATO FRIES 5 HASH BROWNS 4 TRI-COLORED ROSEMARY POTATOES 4 **BOWL OF FRUIT** 5

SODA & JUICE

COKE	2.75
DIET COKE	2.75
SPRITE	2.75
100% SQUEEZED LEMONADE	3.5
BLUEBERRY LEMONADE	4
100% SQUEEZED OJ	3.5
APPLE/ CRANBERRY / TOMATO / GRAPEFRUIT JUICE	3.5
POMEGRANATE JUICE POINT ROOT BEER	6
SASSY COW MILK	3.75 2.5
SASSY COW CHOCOLATE MILK	3.5
	3.3
BRUNCH DRINKS	
SMIRNOFF BLOODY MARY	9.5
bacon, cheese, pickle, celery, olive, pepperoncini, lemon	7.3
JUMBO BLOODY MARY bacon, cheese, pickle, celery, olive, pepperoncini, lemon	13
VEGAN BLOODY MARY	10.5
pickle, celery, pepperoncini, pickled brussel sprout $\&$ asparagus, o	live
JUMBO VEGAN BLOODY MARY pickle, celery, pepperoncini, pickled brussel sprout & asparagus, o	14
THE SMOKEY BEAR	20
jumbo Smirnoff bloody, house smoked kielbasa, brisket & pork b HSK bacon, smoked Gouda cheese, pickle, celery, pepperoncini, ol	ellv.
MIMOSA	7.5
BLUE BEAR MIMOSA blueberry syrup, lemonade, sparkling wine, lemon & blueberry ga	8
BEERMOSA	7.5
BEERITOSA	7.5
KETO DRINKS	
KETO COFFEE	6 F
grass fed butter, coconut oil, coffee	6.5
KETO HOT CHOCOLATE	7
house made keto chocolate sauce, heavy cream, unsweetened whipped cream	
KETO MOCHA	9
espresso, heavy cream, house made keto chocolate sauce, whipp cream	oed
KETO CUCUMBER LEMONADE fresh lemon juice, stevia, mint, cucumbers, seltzer	7
KETO MARGARITA	11
tequila, fresh lime juice, orange extract, stevia, seltzer, fresh lime KETO CUCUMBER COOLER	, salt 11
Effen cucumber vodka, fresh lemon juice, stevia, mint, cucumber seltzer	S,
KETO COCKTAIL	10
blueberry vodka, fresh lemon juice, stevia, swerve, seltzer	-0

TEA

	3
	4 5
RISHI HOT TEA Jade Cloud, Earl Grey, Peppermint, Tumeric Ginger	5
COFFEE & ESPRESSO (can be made hot or in Almond Milk 1 / Oat Milk	ced 1.5
ORGANIC COFFEE Valentine Roasters Bali	3.5
ESPRESSO AMERICANO	3.5 3.5
LATTE	5
MOCHA Indulgence Chocolatiers cocoa, espresso, milk milk or dark chocolate sea salt	5.5
51 H 1 5 5 5 11 1 5	4.5
BLUE BEAR COFFEE espresso, milk, house blueberry sauce, vanilla, whipped cream	5.5
ROSEMARY & ORANGE ICED LATTE espresso, almond milk, housemade rosemary syrup, orange bitters	6
LAVENDAR LATTE	5.5
espresso, steamed milk, housemade lavender syrup CARAMEL MACCHIATO	6
house-made vanilla bean syrup, espresso, milk, caramel	
STRAWBERRY SHORTCAKE ICED COFFEE espresso, hosemade vanilla bean syrup, brown sugar, strawberry syrup, half & half, whipped cream	
PECAN TOFFEE MOCHA espresso, Indulgence milk chocolate powder, steamed milk, housemade pecan toffee marshmallows	6.5
MEXICAN MOCHA Cocoa, Powdered Sugar, Cinnamon, Nutmeg, Pinch Cayenne Peppe Coffee, Steamed Milk, Whipped Cream, Cinnamon Stick	6 er,
TURTLE MOCHA espresso, steamed milk, Indulgence Chocolatiers cocoa, caramel, hazelnut, whipped cream	6
HOT CHOCOLATE Indulgence Chocolatiers Cocoa, steamed milk, whipped cream milk or dark chocolate sea salt	5

Our menu items are made from scratch using locally sourced /organic ingredients whenever possible. No additives or preservatives. We use whole meats and eggs from local farms with no hormones or antibiotics. Our whole meats are slow cooked in house not processed. When in season and available we use local organic and/or sustainably grown produce. We cook with 100% real clarified butter, olive oil & coconut oil . We make all of our breads/bakery/desserts from srcatch as well. We use plant based biodegradable and compostable to go containers & straws.

BEER

ROTATING DRAFT BEER	
GREEN 19 IPA Fitletown Brewing, Green Bay, WI	5
ESPRESSO STOUT Whole Hog Brewery, Stevens Point, WI	5
LOUIE'S DEMISE amber ale, MKE Brewing, Milwaukee, WI	5
BLUE MOON wheat ale	5
SPOTTED COW armhouse ale, New Glarus, WI	5
MILLER LITE	4
ROCKY'S REVENGE brown ale, Tyranena, Lake Mills, WI	5
CIDER BOYS FIRST PRESS	5
OOG FISH HEAD SEA QUENCH SOUR	5
HOP REFRESHER N/A, Lagunitas	4
MATILDA Belgian ale, Goose Island, Chicago, IL	6

WHITE WINE

SPINELLI PINOT GRIGIO ITALY	8.5, 32
TIEFENBRENNER PINOT GRIGIO ITALY	38
FRUITIERE CHARDONNAY FRANCE	8, 30
PONGA SAUVIGNON BLANC	8.5, 32
CLEAN SLATE RIESLING GERMANY	8.5, 32
VHINO VERDE PORTUGAL	28
HUBER SPARKING ROSE AUSTRIA	45
RED WINE	

ROOT ONE PINOT NOIR CHILE	9, 34
POINT NORTH PINOT NOIR OREGON	50
PUNTO FINAL ARGENTINA	8.5, 32
TILIA MERLOT ARGENTINA	8.5, 32
WATERBROOK MERLOT WASHINGTON	38
AUCTIONEER CABERNET NAPA VALLEY	75
DUORO RED PORTUGAL	39
CURATOR RED SOUTH AFRICA	38



