



Easter Brunch Menu

- Maple Glazed Donut Bites bacon crumbles 8 **GF***
- Cinnamon Sugar Donuts Bites vanilla bourbon glaze 7.5 **GF***
- Jumbo Cinnamon Morning Buns 4 **GF***
- Cinnamon Coffee Cake vanilla bourbon glaze 5
- Cream of Crab & Asparagus 6 cup 11 bowl **GF***

- Morning Bun French Toast whipped mascarpone-honey-cream cheese, toasted pecans 13.5 **V**
- Blueberry Baked Oatmeal pecans, vegan lemon cream 13 **GF*, VEG**
- Ricotta & Four Berry Crepes lemon cream 12 **GF*, V**
- Crab & Asparagus Crepes lump crab, asparagus, green onion, mornay sauce 17 **GF*, V**

- Lox Salmon & Eggs* lox style salmon, potato pancakes, boursin-habanero cream cheese, poached eggs 21 **GF*, V**
- Blue Bear Benedict* deep fried poached eggs, Berkshire ham, potato pancakes, gouda cream sauce, caramelized onions 14 **GF*, K**
- Smoked Pork Hash* house smoked, red potatoes, Peruvian green sauce, local farm eggs, pickled red onion, toast 16 **GF*, KETO**
- The Garbage Pile Sandwich scrambled eggs, white cheddar, ham, bacon, hash browns, hollandaise, butter croissant 15
- Steak & Hash Skillet grilled Niman Ranch grass-fed skirt steak, asada style marinade, roasted red potatoes, peppers & onions, farm fresh eggs, toast, chimichrri sauce 26

- Asparagus, Carmelized Onion & Goat Cheese Tart (choose 1) hash browns, rosemary potatoes, fruit, side salad 14 **V**
- Avocado & Lox Toast house multi-seed bread, red onion, arugula, beet pickled egg, heirloom tomatoes 15
- Breakfast Power Bowl* kale pesto, mushrooms, tomato, onion, quinoa, chicken sausage, eggs 13 **GF*, V, KETO**
sub vegan sausage & avocado 2 = VEG
- Breakfast Burrito southwest black beans, potatoes, peppers, onions, avocado cilantro sauce, roasted tomato salsa 11.5 **VEG**
egg 2 bacon/chorizo 2 cheese 1 vegan cheese 2
- Turmeric Mushroom Bowl* crispy portabella mushroom, sauteed kale, avocado, pickled red onion, tempeh "bacon", turmeric tahini dressing 15 **VEG, GF***

*All omelets served with rosemary breakfast potatoes or hash browns and French or wheat toast. Sub Cheesy Hash 2
 Sub marble rye, Gluten-free bread 2 Asiago-cheddar bread 1.5 House corn bread (GF) or buttermilk biscuit 2*
Make Any Egg Dish Keto – Sub Roasted Cauliflower & House Made Keto Bread 4

- Mushroom, Bacon, & Goat Cheese Omelet house made chive-basil pesto 13 **GF*, V, KETO** **V=NO BACON**
- Chihuahua Cheese, Chorizo & Avocado Omelet roasted tomato salsa 13.5 **GF*, KETO**
- Berkshire Ham & Cheddar Omelet caramelized onions 13 **GF*, KETO**

Add Farm Fresh Chicken to any salad 3

- Berry & Walnut Salad Milaeger’s greens, Rothcase buttermilk blue, toasted walnuts, balsamic vin. 14 **GF*, V, VEG=No Cheese**
- Marinated Beet & Goat Cheee Salad golden beets, lemon honey vinaigrette, organic seed "granola", herbed fried goat cheese 13.5
GF*, V, VEG=No Cheese

Sandwiches served with house chips. Fresh fruit 3 / green salad 4. Gluten free bread 3 Keto=house keto bread & kale chips 4

- Egg & Avocado Salad Sandwich local greens, house multi-seed bread 11 **GF*, KETO**
- Caprese Panini heirloom tomatoes, vegan Mozzarella, kale pesto, carmelized onions, peasant bread 12 **VEG, GF***
- Grass Fed Burger* 2 patties, crispy onions, tomato jam, house dill pickle, Brioche bun, Gouda cheese 15
bacon 2 avocado 1.5 fried egg 1.5 **GF*, KETO**

***GF = ITEM IS OR CAN BE PREPARED GLUTEN FREE UPON REQUEST. PLEASE NOTIFY YOUR SERVER.**

V= VEGETARIAN OR CAN BE VEG= VEGAN OR CAN BE KETO= CAN BE MADE KETO

Please notify your server of any food allergies!!

**Consuming raw/partially cooked meat, eggs, poultry & seafood may increase risk of food borne illness. Please no substitutions.
 \$3 split plate charge. 18% gratuity added to parties of 6 or more. No split checks during peak service times.*



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blue bear