

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 JUICE	3
POMEGRANATE JUICE	5
POINT ROOT BEER	3.75
SASSY COW MILK	2.5
SASSY COW CHOCOLATE MILK	3.5

BRUNCH DRINKS

SMIRNOFF BLOODY MARY bacon, cheese, pickle, celery, olive, pepperoncini, lemon	9
JUMBO BLOODY MARY bacon, cheese, pickle, celery, olive, pepperoncini, lemon	12
VEGAN BLOODY MARY pickle, celery, pepperoncini, pickled brussel sprout & asparagus, olive	10
JUMBO VEGAN BLOODY MARY pickle, celery, pepperoncini, pickled brussel sprout & asparagus, olive	13
THE SMOKEY BEAR jumbo Smirnoff bloody, house smoked kielbasa, brisket & pork belly, HSK bacon, smoked Gouda cheese, pickle, celery, pepperoncini, olive	20
MIMOSA	7.5
BLUE BEAR MIMOSA blueberry syrup, lemonade, sparkling wine, lemon & blueberry garnish	8
BEERMOSA	7.5

KETO DRINKS

KETO COFFEE grass fed butter, coconut oil, coffee	6.5
KETO HOT CHOCOLATE house made keto chocolate sauce, heavy cream, unsweetened whipped cream	6.5
KETO MOCHA epresso, heavy cream, house made keto chocolate sauce, whipped cream	8.5
KETO CUCUMBER LEMONADE fresh lemon juice, stevia, mint, cucumbers, seltzer	7
KETO MARGARITA tequila, fresh lime juice, orange extract, stevia, seltzer, fresh lime, salt	10
KETO CUCUMBER COOLER Effen cucumber vodka, fresh lemon juice, stevia, mint, cucumbers, seltzer	10
KETO COCKTAIL blueberry vodka, fresh lemon juice, stevia, swerve, seltzer	9

TEA

RISHI ORGANIC ICED TEA	3
RISHI ORGANIC HIBISCUS ICED TEA	4
RISHI ORGANIC CHAI LATTE hot or iced	5
RISHI HOT TEA Jade Cloud, Earl Grey, Peppermint, Tangerine Ginger	3.5

COFFEE & ESPRESSO (can be made hot or iced) Almond Milk 1 / Oat Milk 1.5

ORGANIC COFFEE Valentine Roasters Bali	3.5
ESPRESSO	3
AMERICANO	3.5
LATTE	4.5
MOCHA Indulgence Chocolatiers cocoa, espresso, milk milk or dark chocolate sea salt	5.5
CAPPUCCINO	4
BLUE BEAR COFFEE espresso, milk, house blueberry sauce, vanilla, whipped cream	5.5
PUMPKIN LATTE house-made pumpkin syrup, espresso, milk	6
CARDAMOM ICED COFFEE Cardmom, oat milk, honey, iced Valentine coffee	5
MAPLE CINNAMON LATTE 100% maple syrup, cinnamon, milk, espresso	5.5
CARAMEL MACCHIATO house-made vanilla bean syrup, espresso, milk, caramel	5
MEXICAN MOCHA Cocoa, Powdered Sugar, Cinnamon, Nutmeg, Pinch Cayenne Pepper, Coffee, Steamed Milk, Whipped Cream, Cinnamon Stick	5.5
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	4.5
HOT APPLE CIDER Brightonwood's Orchards Cider	5
CARAMEL APPLE CIDER Brightonwood's Orchards Cider, caramel sauce, whipped cream, cinnamon stick	6.5

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 srctach as well. We use plant based biodegradable and compostable to go containers & straws.

BEER

ROTATING DRAFT BEER	
ROTATING CIDER	
GREEN 19 IPA Tittletown Brewing, Green Bay, WI	5
ESPRESSO STOUT Whole Hog Brewery, Steven's Point, WI	5
LOUIE'S DEMISE amber ale, MKE Brewing, Milwaukee, WI	5
BLUE MOON wheat ale	5
SPOTTED COW farmhouse ale, New Glarus, WI	5
MILLER LITE	3.5
ROCKY'S REVENGE brown ale, Tyranaena, Lake Mills, WI	5
CIDER BOYS FIRST PRESS	5
DOG FISH HEAD SEA QUENCH SOUR	5
HOP REFRESHER N/A, Lauganitas	4

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

BENEDICTS & BOWLS

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

BLUE BEAR BENEDICT* **GF** **KETO** 15

deep fried poached eggs, Berkshire ham, potato pancakes, Gouda cream sauce, caramelized onions.

SMOKED SALMON BENEDICT* **GF** **KETO** 21

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

EGGS FLORENTINE **GF** **KETO** 14

bechamel sauce, leeks, garlic confit, spinach, poached eggs, crispy prosciutto, crispy vegetable fritters

SWEET POTATO HASH **GF** **VG** 12

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

Make Vegan = sub avocado for egg

BIRRIA HASH **GF** **KETO** 17

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

RANCHEROS EGG BOWL **GF** 12

Yuppie Hill Farms eggs, stewed black beans, chihuahua cheese, crema, crispy tortilla, ranchero sauce, house salsa, corn bread, chipotle honey butter

BREAKFAST POWER BOWL **GF** **VG** **KETO** 14

kale pesto, roasted seasonal vegetables, onion, red peppers, organic buckwheat, organic tri-color quinoa, chicken sausage, Yuppie Hill Farms eggs

Make Vegan = sub tempe bacon and avocado

TUMERIC MUSHROOM BOWL **GF** **VG** **KETO** 13

crispy Wild River Ranch portabella mushroom, arugula, avocado, pickled red onion, tempe "bacon", sprouted organic buckwheat, organic tri-color quinoa, tahini turmeric dressing

Add fried egg 1.5

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* **GF** **KETO** 11

Yuppie Hill farm eggs, bacon or ham, potatoes, house made toast. Sub tempeh bacon, chicken sausage or chorizo +\$1

BERKSHIRE HAM, KINDRED CREAMERY CHEDDAR, CARAMELIZED ONION OMELET **GF** **KETO** 13

choice of house made toast and potatoes

MUSHROOM, BACON & CHEVRE OMELET **GF** **KETO** 14

basil chive pesto, choice of house made toast and potatoes

QUICHE OF THE DAY 12

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 11

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

Plain Buttermilk Pancakes 9

CARROT CAKE PANCAKES **VG** 13

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

MORNING BUN FRENCH TOAST 14

cinnamon apples, maple butter, vanilla whipped cream

SEASONAL OATMEAL BAKE **GF** **VG** 13

gluten-free oats, walnuts, pumpkin, spiced vegan cream

GRIDDLED BANANA BREAD **GF** **VG** 13

Our vegan banana bread, loaded with cranberries, coconut whipped cream, toasted nuts, and caramelized bananas

BREAKFAST BURRITO **GF** **VG** 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

BLUE BEAR STRATA **GF** 13

layered and baked dish of potato, eggs, onions, and herbs. served with cream fraiche, red pepper sauce and smoked paprika

THE GARBAGE PILE SANDWICH 16

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

SHRIMP & GRITS **GF** 16

Creole-inspired sauce, butterflied shrimp, crispy grit cakes

BISCUITS GRAVY & EGGS 12

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

OUR LOCAL FARMS & VENDORS

WASEDA FARMS, DE PERE, WI
MILEAGARS, RACINE, WI
HOMETOWN SAUSAGE KITCHEN, EAST TROY, WI
YUPPIE HILL, 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
BRIGHTONWOODS, BURLINGTON, 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

SALADS & SANDWICHES

BEET SALAD **GF** **VG** 13

roasted beets, herbed goat cheese vinaigrette, Brightonwood's Orchard Apples

TAYLOR AVENUE CHOPPED SALAD **GF** **KETO** 14

carrot, red onion, 8 minute egg, bacon, roasted tomato, avocado, sharp cheddar, buttermilk herb dressing

GRASS FED BURGER **GF** **KETO** 15

Waseda Farms grass fed beef, haystack onions, tomato jam, house dill pickle, smoked gouda, brioche bun

add bacon//avocado//fried egg 2 each

REUBEN **GF** **KETO** 12

corned beef, house 1,000 island, Swiss, sauerkraut, house marble rye

GRILLED CHEESE **GF** **KETO** 11

Kindred Creamery Sharp Cheddar, smoked Gouda, chive basil pesto, roasted tomato, house made sourdough

add bacon 2, avocado 2. fried egg 2

PORTABELLO FRENCH DIP **GF** **VG** **KETO** 11

sliced marinated mushrooms, vegan mozzarella, caramelized onions, baguette with a vegan au jus for dipping

A LA CARTE

DOUGHNUT BITES **GF** 8

MAPLE GLAZED--OR--CINNAMON SUGAR

MORNING BUN 5

JALAPENO CHEDDAR BISCUIT 5

BACON//CHICKEN SAUSAGE//CHORIZO **GF** **KETO** 4 5 5

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

house gouda sauce, cheddar

DUCK FAT FRIES / SWEET POTATO FRIES 4

HASH BROWNS 4

TRI-COLORED ROSEMARY POTATOES 4

BOWL OF FRUIT 4

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.