

BRUNCH

MENU


 BLUE WING

SAMPLE - CHANGES SEASONALLY

BREAKFAST DISHES

Bernie's Omelet bacon, tomatoes, caramelized onions, cheese, avocado	15
Veggie Omelet gruyere cheese, mushrooms, spinach	14
Eggs Benedict black forest ham, poached eggs, English muffin, hollandaise	15
Florentine Benedict tomato, spinach, poached eggs, English muffin, hollandaise	14
Huevos Rancheros poached eggs, black beans, avocado, feta, tortillas, ranchero sauce	15
Bananas Foster French Toast with bacon, pure maple syrup	14
Italian Doughnut Holes five or eight served with fruit compote	5/8

LUNCH DISHES

Caesar Salad hearts of romaine, toasted croutons, shaved parmesan (additions: ask your server)	10
Roasted Beet Salad oranges, goat cheese, greens, hazelnuts, seasoned crackers	12
Wilted Kale Salad shaved brussels sprouts, apples, pancetta, almonds, parmesan	12
Fish & Chips two/three beer battered rock cod filets, coleslaw, fries	12/14
Blue Wings chicken wings, hot sauce, blue cheese crumbles	12
Salt & Pepper Calamari roasted garlic & ranchero aioli	11
House Fries	6
Garlic or Sweet Potato Fries	8

BURGERS—Beef or J-S Ranch Bison Burgers (add \$2 for bison)

Blue Wing Classic cheddar cheese	12	The Outlaw bacon, cheddar cheese, bbq sauce	14
The Prohibition mushrooms, gruyere cheese	14	Black & Blue bacon, blackening spices, blue cheese	14

House-Made Veggie Burger 12

made with barley, risotto, chickpeas, golden beets, mushrooms

Add a fried egg to any burger \$2

SIDES

Pork Sausage	4	Two Eggs any style	6
Thick-cut Bacon	3	Potatoes	3
Fresh Fruit	3	English Muffin	3

KIDS BRUNCH

Cheese Omelet 6
with fresh fruit and juice or milk

French Toast 6
with fresh fruit and juice or milk

SIDES

Pork Sausage 4
Thick-cut Bacon 3
Fresh Fruit 3

Two Eggs any style 6
Potatoes 3
English Muffin 3

BEVERAGES

Iced Teas & Sodas 3
free refills

Bundaberg Ginger Beer 5

Fruit Juices 3

Selection of Hot Teas 3

Fresh Squeezed Lemonade 4

Black Oak Coffee 3
free refills

Pellegrino Sparkling Water 5
500 ml

Iced Coffee 3

**Ask your server for our extensive list of beers,
specialty cocktails and Lake County wines.**

Water served on request



\$15 corkage. \$3 “cakeage” fee per plate.

Maximum 2 credit cards per group. No checks please.

State Mandated Statement: Rare and under cooked food can result in possible food-borne illness. Please inform us of any food allergies. We will disclose ingredients upon request. Cross contact of food items can occur.