

BRUNCH

MENU


BLUE WING
BREAKFAST DISHES

Italian Doughnut Holes five served with fruit compote	5
Bernie's Omelet bacon, tomatoes, caramelized onions, cheese, avocado	15
Eggs Benedict black forest ham, poached eggs, English muffin, hollandaise	15
Crab Cake Benedict Dungeness crab cake, poached eggs, hollandaise	17
Grilled Steak & Eggs 6oz hanger steak, two eggs any style, roasted tomato, sautéed greens, smoked cheddar grits	17
Greens, Eggs & Grits two eggs any style, sautéed greens, roasted tomato, smoked cheddar grits	14
French Toast with seasonal fruit, pure maple syrup, pork sausage	14
Avocado Toast pickled fennel & onions, Chacewater lemon olive oil, black pepper, Maldon sea salt	10

LUNCH DISHES

Fried Green Beans chipotle aioli	8
Blue Wings chicken wings, hot sauce, blue cheese crumbles	13
Salt & Pepper Calamari lemon garlic aioli	11
Caesar Salad hearts of romaine, toasted croutons, shaved parmesan (add chicken 4, shrimp 6)	10
Roasted Beet Salad oranges, goat cheese, greens, hazelnuts, pickled fennel	12
Pimento Grilled Cheese sharp cheddar, Monterey jack, roasted red peppers, chives	13
Fish & Chips two/three beer battered rock cod filets, coleslaw, fries	12/14
Bucket of House Fries	6
Garlic or Sweet Potato Fries	7

BURGERS

Served with lettuce, tomato, onion and house fries or salad
Substitute sweet potato or garlic fries \$1

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

Blue Wing Classic cheddar cheese	14	The Outlaw bacon, cheddar cheese, bbq sauce	16
The Prohibition mushrooms, gryere cheese	16	Black & Blue bacon, blackening spices, blue cheese	16

The Mendocino Veggie Burger 12

made with brown rice, chickpeas, golden beets, mushrooms, herbs

Elk/Wagyu Beef Burger 20

chipotle aioli, smoked cheddar cheese

Add a fried egg to any burger \$2

KIDS BRUNCH

Cheese Omelet	6	French Toast	6
with fresh fruit and juice or milk		with fresh fruit and juice or milk	

SIDES

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

BEVERAGES

Iced Teas & Sodas	3	Bundaberg Ginger Beer	5
free refills		Selection of Hot Teas	3
Fruit Juices	3	Black Oak Coffee	3
Fresh Squeezed Lemonade	4	free refills	
Pellegrino Sparkling Water	5	Iced Coffee	3
500 ml		The B.W.B.	12
Pear Mimosa	8	Hetchy vodka, house-made bloody mary mix, blue cheese olives, bacon	

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

Water served on request



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

**Maximum 2 credit cards per group. 18% Gratuity
applied to tables of 6 or more. 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