

# BRUNCH MENU

## APPETIZERS

DAILY OYSTER | 3 EA

Pink Peppercorn Granita

DEVILED RANCH EGGS | 3 PER EGG

Smoked Guajillo ☆ Bacon Lardon  
or Classic

PARKER RANCH CHILI | 10

Cheddar ☆ Chives

CRISPY BRUSSELS SPROUTS | 9

Pomegranate ☆ Molasses  
Parmesan Cheese

SOUP OF THE DAY | 6

## SALADS

SALAD FROM THE FARM | 11

Crispy Quinoa ☆ Goat Cheese ☆  
Pomegranate

SMOKED CHICKEN "COBB" SALAD | 16

Farm Egg ☆ Bacon Lardon ☆ Bleu Cheese

## ENTREES

HUEVOS RANCHEROS | 14

House Made Chorizo ☆ Salsa Verde  
Pinto Beans

JOHNNY CAKE | 14

House Cured Ham ☆ Maple Syrup  
Fried Duck Egg

GRILLED WAGYU BURGER | 17

Cheddar ☆ Smoked Tomato ☆  
Butter Pickles ☆ Aioli

CRISPY CATFISH AND CHIPS | 17

Ranch Fries ☆ Remoulade ☆ Slaw

TEXAS STYLE SMOKED BRISKET & EGGS | 21

Ranch Fries

JALAPENO CHEESE GRITS | 16

Poached Eggs

VEGGIE BOWL | 14

Farm Eggs ☆ Spinach ☆ Potatoes  
☆ Cheddar ☆ Tomatillo Salsa

½ RACK RIBS | 14

Coleslaw ☆ Pinto Beans

# APRIL 2018

## THE BEAR AND STAR

(805) 686-1359 ☆ 2860 GRAND AVE, LOS OLIVOS, CA 93441

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## SIDES

2 FARM EGGS 5

CORN BREAD 5

RANCH FRIES 6

CHARRED POBLANO MAC & CHEESE 9