



BEAR
& the
Butcher

BRUNCH

HAPPY
HOUR
DAILY 4PM-6PM

In the Heart of Chevy Chase Since 2017

STARTERS

BREAKFAST NACHOS

B&B Kettle Chips, Scrambled Eggs, Chorizo, Pickled Jalapeños, Bacon, Monterey Jack, & Green Onions
Served with a Side of Salsa | 12

AVOCADO TOAST

Sourdough Toast, Mashed Avocado, Cherry Tomatoes, Pickled Red Onions, Cucumbers, & Goat Cheese Crema | 12 | v
Add Egg +2 Add Grilled Salmon +9

BEIGNETS

Deep Fried and Tossed in Cinnamon Sugar
Topped with Powdered Sugar and
Served with Caramel | 10 | v

B&B DEVILED EGGS

(3) Pepperoni, Tomato, & Banana Pepper
(3) Cucumber, Asiago, Romano, & Dill | 11

HANDHELDS

Your Choice of Battered Breakfast Potatoes, Fries, Tots, or Mixed Greens

BURRITO DORADO

Flour Tortilla, Scrambled Eggs, Chorizo, Potatoes, Monterey Jack, Cholula, & Topped with Pickled Red Onions
Served with Side of Salsa & Sour Cream | 15

DOUBLE CHEVY BURGER

Smashed Double Angus Burger, Onions, American Cheese, & Bear's Secret Sauce | 15
Impossible Burger Available

THE BEAST BURGER

1/2 lb. Premium Patty of Wagyu, Wild Boar, Bison, & Venison, Bacon, White Cheddar, Lettuce, Tomato, Onion Ring, Smoked Pepper BBQ Slaw, and B&B Pickles on a Grilled Onion Bun | 24

FRIED CHICKEN SANDWICH

Buttermilk Brined Fried Chicken, Bacon, Jalapeños, B&B Pimento Cheese, & Honey Mustard | 15

SRIRACHA SHRIMP TACOS

(3) Asian Slaw, Creamy Sriracha Mayo, & Green Onions | 15

BOWLS

Served with a Homemade Biscuit, Butter, & Jam

CLASSIC BOWL

Scrambled Eggs, Potatoes, Monterey Jack, Bacon, Sausage Gravy, & Green Onions | 15

CHORIZO BOWL

Potatoes, Chorizo, Scrambled Eggs, Cotija Cheese, Hollandaise, & Cilantro | 15

VEGGIE BOWL

Potatoes, Hollandaise, Scrambled Eggs, Goat Cheese, Avocado, Tomatoes, & Greens | 15

PLATES

BLUEGRASS BREAKFAST

Scrambled Eggs, Bacon, Sausage Links, Breakfast Potatoes, Homemade Biscuit, & Sausage Gravy | 17

PADDINGTON'S FRENCH TOAST

French Toast, Marmalade, & Mascarpone Whipped Cream with Thick-Cut Bacon | 15

SMOKEY BEAR

Pulled Smoked Brisket, Egg, & Cheddar Cheese, on a Homemade Biscuit Topped with Cholula Hollandaise, Pickled Red Onions and Jalapeños
Served with Breakfast Potatoes | 19

CHICKEN BISCUIT DELUXE

Homemade Biscuit, Buttermilk Brined Fried Chicken, Bacon, & American Cheese
Topped with Sausage Gravy
Served with Breakfast Potatoes | 16

NASHVILLE HOT CHICKEN & WAFFLES

Buttermilk Brined Fried Chicken, Nashville Hot Sauce, Green Onions, Waffle, & Honey | 16

STEAK & EGGS

10oz Sirloin, Two Eggs, Cholula Hollandaise, & Green Onions
Served with Breakfast Potatoes | 28

BREAKFAST CHEESESTEAK

Sliced Ribeye, Scrambled Eggs, American & Provolone Cheeses, Peppers, Onions, & Salsa in a Grilled Hoagie | 18

HOUSE SALAD

Mixed Greens, Cherry Tomatoes, Red Onions, Cucumbers, & Croutons
Served with a Side of Lime Vinaigrette | 6 / 13 | v
Add • Chicken+5 Salmon+9 Steak +12

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness.

gf • Gluten Free v • Vegetarian B&B • House Made



BEAR
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BRUNCH

Home of the
BOTTOMLESS
Mimosas \$18

In the Heart of Chevy Chase Since 2017

FAMOUS HOUSE SMOKED JUMBO CHICKEN WINGS

6 FOR 13 • 12 FOR 22 • ADD FRIES +3

Dry Rub • Buffalo • Carolina Gold BBQ
Smoked Pepper BBQ • Stingin' Honey Garlic
Nashville Hot • Bourbon Glaze • Garlic Parm

1 Sauce and Dressing Per 6

Extra Sauce or Dressing 25¢ | Celery +1 | gf on request

BLOODIES

MADE WITH OUR

HOUSE BLOODY MARY MIX

BUTCHER'S BLOODY MARY | 15 (IT'S A MEAL!)

Wheatley Vodka, XL Skewer LOADED with
Assorted Meats, Cheeses, Pickles, Olives,
Onions, & Celery

B&B BASIC BLOODY MARY | 11

Tito's Vodka, Skewered Lime, Olive, & Celery

KY BLOODY MARY | 12

Bourbon & Smoked Pepper BBQ Sauce
Skewered House Pickles, Bacon, & Salt Rim

BLOODY MARIA | 12

Smokey! Mezcal & Cholula
Skewered Lime, House Pickles, & Chili Lime Rim

BEER COCKTAILS

BEERMOSA | 7

Belgian-Style Wheat Beer & Orange Juice

MICHELADA (B&B STYLE) | 10

Bear's Brew House Lager, Lime, Liquid Smoke,
Cholula, & Chili Lime Rim

HOP COLLINS | 11

Gin, Lemon Juice, & Ethereal Wanderland IPA

COCKTAILS

MIMOSA | 7

Orange, Grapefruit, Cranberry, Pineapple,
Apple Cider, or Blueberry Açaí

BOTTOMLESS MIMOSAS | 18

Same as a Mimosa but Bottomless.
Meal purchase is required. Served for 2 hours.
Please be responsible!

COCOA BEAR | 12

Nate's Cold Brew, Tito's, Demerara,
Coffee, & Irish Cream Liqueur

PRICKLY PEAR BELLINI | 10

Kirk & Sweeney 12 Year Rum, Nutmeg Simple
Syrup, Prickly Pear Purée, & Prosecco

MAPLE BOURBON SOUR | 10

Bourbon, Maple Syrup, Egg White,
Lemon Juice, & Angostura Bitters

COFFEE & OTHERS

Add Bourbon Cream +\$4

NATE'S YO! WAKE UP! | 3

Local Roaster - This Blend of Organic Mexican &
Guatemalan Beans Offers a Clean Cup to Help
Get You Moving!

BUTCHER'S BLEND FRENCH PRESS | 8

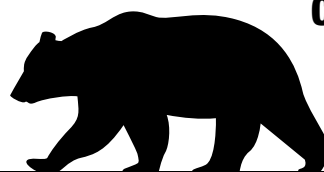
Ground to Order French Press Coffee with
Demerara Sugar Cubes & Cream.

S'MORES MILK | 10

Milk, Chocolate Syrup, Vanilla, Dutch Chocolate,
Marshmallow Creme, Graham Cracker,
& Cocoa Powder

BEAR CUBS

With Mixed Greens, Fries or Tots | 7



CHICKEN TENDERS
CHEESEBURGER
GRILLED CHEESE

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shellfish, or eggs may increase your risk for foodborne illness.*

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