



Did you hear?  
We're now the  
home of \$5.00  
Biscuits and Gravy

**Big Bear 96th**  
3905 E 96th Street,  
Indianapolis

**Big Bear Brownsburg**  
773 E Main Street, Brownsburg



## Biscuit Plates

### The Bears and the Bees – \$12.95

Four Biscuits served with butter, honey, raisins, nuts & choice of jam

### The Three Bear Sampler – \$14.95

One biscuits served with a flight of gravies  
Sausage ~ Sawmill ~ Mushroom

## Biscuits & Gravy

Sausage Gravy	\$5.00
Sawmill Gravy	\$5.00
Mushroom Gravy	\$5.95
Chicken Etouffee	\$7.45

## Breakfast Plates

### Full Breakfast

Choice of sausage or bacon with eggs your way, a side selection, and your choice of bread

\$11.95

### Biscuit Waffle

Biscuit battered waffle topped with whipped butter served with a seasonal fruit cup

Add Deep Fried Chicken Breast – \$2.00

\$8.95

### Phoenix Pancakes

Three fluffy pancakes with whipped butter served with fresh fruit cup

\$8.95

### French Beary Toast

Choice of sourdough, cinnamon raisin swirl, or lemon pound cake garnished with seasonal berries & whipped butter served with a fruit cup

\$9.95

### Fresh Avocado Toast

Sourdough bread topped with fresh smashed avocado, tomatoes and everything seasoning, served with two eggs your way

\$11.75

### Shrimp and Grits

Sauteed creole shrimp, chopped applewood smoked bacon, zucchini, green onion and spicy mushroom cream over pimento cheese grits

\$15.45

### Griffin's Grits (V)

Roasted tomatoes, goat cheese, zucchini, peppers & onions, with mushroom gravy served over pimento cheese grits

\$10.95

### Country Fried Steak

Hand battered deep fried sirloin, topped with sawmill gravy and pickled red onions with a choice of side

\$13.45

# Breakfast Biscuits

The Rise and Shine \$8.95

Soft folded egg, sliced cheddar cheese served with black pepper aioli  
Add protein for \$2.00

Bacon  
Sausage  
Canadian Bacon  
Sirloin \$3.95



Hibernator \$13.75

Fried chicken breast, bacon, cheddar cheese, topped with sausage gravy  
Sub sirloin for \$3.95

Douglas \$13.95

Deep-fried chicken breast topped with a fried egg, cheddar cheese, bacon jam & home fries topped with sausage gravy

Biscuit Benedict \$12.45

Canadian bacon, bacon jam, two poached eggs with hollandaise  
Add pan seared sirloin \$3.95

Petting Zoo (V) \$12.45

Biscuit topped with oven roasted tomatoes, sweet jalapeno jam, goat cheese, avocado slices, two poached eggs all covered in hollandaise

The Kodiak \$16.95

Bacon, sausage, and sliced sirloin topped with sausage gravy and mornay cheese



# Lunch Biscuits

\$11.45 Son of a Biscuit

Nashville hot chicken, pimento cheese, house-made pickles, with hot honey

\$10.95 Sweet & Savory

Korean BBQ glazed deep fried chicken and house-made pickles

\$10.95 Smokey

Applewood smoked bacon, Canadian bacon, sliced turkey, chopped lettuce & roasted tomatoes, with black pepper aioli

\$10.45 Yogi (V)

Sliced avocado, roasted tomato, cucumber, goat cheese, drizzled with hot honey

\$13.95 Hoosier Bear

Indiana sized hand breaded tenderloin deep fried with house-made pickles

\$10.95 Caprese Biscuit (V)

Fresh mozzarella, Roma tomatoes, basil and a balsamic drizzle

\$10.95 Alabama Biscuit

Fried green tomatoes, pimento cheese and bacon jam

\$15.95 Steak and Eggs Combo

Sirloin cooked to order, with black pepper aioli, pickled red onions, goat cheese, with two eggs a side of home fries



# Build Your Own

## Omelet or Sandwich

### \$10.95

Includes up to two toppings & one protein, served with a side

### Toppings

Shredded White Cheddar  
Sliced Cheddar  
Goat Cheese  
Mornay Sauce  
Korean BBQ  
Avocado  
Black Pepper Aioli  
Shiitake & Crimini Mushrooms  
Hollandaise  
Roasted Tomatoes  
Spinach  
Sautéed Peppers & Onions

### Breads

Buttermilk Biscuit  
Croissant  
Sourdough Toast  
Whole Wheat Toast  
Cinnamon Raisin Swirl Toast

### Proteins

Chicken Etouffee Gravy  
Mushroom Gravy  
Sausage Gravy  
Sawmill Gravy  
Applewood Smoked Bacon  
Canadian bacon  
Pork Sausage Patties  
Impossible Sausage  
Eggs  
Chicken Breast \$2.95  
Pan-Seared Sirloin \$3.95

### Sides

	ala carte
Home Fries	\$3.95
Stone Ground Grits	\$3.95
Seasonal Vegetables	\$3.95
Seasonal Fruit Cup	\$3.95
Pimento Cheese Grits	\$1.00 \$4.95
Loaded Home Fries	\$1.50 \$5.45
Mac & Cheese	\$1.50 \$5.45



## The Three Waffles

**\$10.95 with choice of side**

Hot Ham Waffle Sandwich  
Sliced Canadian bacon & cheddar cheese sandwiched between two quarters of a thick biscuit waffle

Sausage Waffle Sandwich  
Sausage patty, soft folded egg, cheddar cheese finished with apple butter

Turkey Waffle Sandwich  
Turkey and melted provolone, smeared with blackberry jam

## Skillets & Omelets

Skillets served over home fries  
Omelets served with choice of side

Big Bear – \$11.95

Two eggs, diced ham, applewood smoked bacon, andouille sausage, sautéed peppers & onions, white cheddar, smothered in sausage gravy

Cajun – \$14.95

Two eggs, creole shrimp, andouille sausage, sautéed peppers & onions and shredded white cheddar topped with chicken etouffee gravy

Garden (V) – \$11.45

Two eggs, roasted tomatoes, avocado, sautéed peppers & onion, zucchini, goat cheese, smothered in mushroom gravy



## From the Earth

### Chicken Club Salad – \$10.95

Grilled Chicken, hard boiled egg, onion, roasted tomatoes, on a bed of lettuce served with your choice of dressing

### Chef's Salad – \$11.95

Canadian bacon, turkey, crumbled bacon, onions, cucumbers, roasted tomatoes, shredded white cheddar, served with your selection of dressing

### Chicken & Dumplings – \$9.95

Creamy homestyle soup with carrots and peas roasted chicken and dumplings

### Caprese Salad – \$9.95

Roma tomatoes, fresh mozzarella, chopped basil on a bed of lettuce drizzled with a balsamic reduction

### Spinach Salad – \$10.95

Crumbled bacon, cucumber, sliced tomatoes, avocado, red onion, over spinach served with a hot bacon dressing

### Dressing Selections

Ranch, Bleu Cheese, Raspberry Vinaigrette, Hot Bacon Dressing, Balsamic Reduction

## Sweet Treats

### Beary Shortcake – \$4.45

Biscuit topped with strawberry compote, finished with a dollop of whipped topping and fresh berries

### Grizzly Roll – \$4.45

House made cinnamon rolls finished with scratch-made cream cheese icing

### Fox Biscuits – \$4.45

Fried mini biscuits, dusted with cinnamon sugar, served with your choice of jam, chocolate syrup, or apple butter



# Kids Eat Free on Mondays

## \$6.00 Kids Meals

Kids menu is reserved for those 12 and under

### Little Biscuit & Gravy

Half Biscuit with your choice of sawmill gravy or sausage gravy

### French Cub Toast

Sourdough French toast topped with fruit and a side of butter

### Little Bear Breakfast

One egg scrambled, home fries & your choice of applewood smoked bacon or pork sausage patty

### Bear Cakes

Three cub sized pancakes decorated with fresh fruit & a side of butter

# Bearista's Beverages

## Björn Latte

This caramel hazelnut blend named after the Norwegian word for bear is finished with cinnamon and allspice

## Chai Lavender Latte

Full floral notes and warming spices, this latte will give you the bear hug you need

## Honey Bear Latte

Luscious orange notes with subtle hints of honey straight from the hive

## The Italian Cold Brew

A house made cold brew with a swirl of light cream hazelnut, chocolate will take you to the pastry shops in Italy

## Maple Pecan Latte

Northern flavors of maple and pecan combine in this delectable morning bliss

## Panda Latte

What's black, white and chocolate-y all over? This sweet combination of nutty flavors and rich mocha

## Caramel Kiss Cold Brew

A house made cold brew with a kiss of sea salt and caramel married in perfect harmony with a rich cream

## Campfire Delight

Smokey the bear would say yes to this trio of chocolate, brûléed marshmallows and golden graham flavor

## Back to the Basics

### Lattes

Add your favorite flavors to your late today!

### White Chocolate Mocha

Latte blended with white chocolate syrup, steamed milk

### Mocha

Latte blended with chocolate syrup and steamed milk

### Cappuccino - \$4.45

Espresso-based coffee traditionally prepared with steamed milk foam

### Americano - \$4.45

Perfect blend of hot water and fresh espresso

## Lattes & Specialty Coffees

### Chilled on the glacier

20oz - \$4.95

### Warmed by the fire

10oz - \$3.95 In House Only

12oz - \$4.95

20oz - \$6.45

\$1.00 Drip Coffee Everyday!

## Beartender Beverages

### Mommosa Sampler

\$12.45

Mimosa flight served with assorted juices. Ask your server about our monthly pairings

### Classic Mimosa

\$6.95

A brunch classic! A bubbly prosecco & orange juice

### Peach Bellini

\$6.95

Peach nectar paired with prosecco

### Midori Sour

\$6.95

Lemon and lime with a twist of melon liqueur; perfectly fizzy, perfectly fresh

### Lavender Lemonade

\$9.95

Lemonade, lavender syrup, finished with prosecco

### Irish Coffee

\$7.95

Irish whiskey, smoothly blended with fresh roasted coffee, finished with a dollop of whipped topping

### Mimi Bear Bloody Mary

\$9.95

A glass rimmed with celery salt, vodka, Bloody Mary mix, garnished with cheese cubes, Canadian bacon, house-made pickles, celery and a lime wedge.

### Nutty Irishman

\$9.95

A delightful double shot of espresso with Irish whiskey and hazelnut syrup finished with whipped topping