

STARTERS

Soup of the Day	6
Cucumber Gazpacho with Smoked Scallops	8
Mixed Greens crunchy sprouts, carrots, radish, and citrus vinaigrette	7
Watermelon Salad butter lettuce, feta cheese, mint, lime vinaigrette	9
Arugula Salad almonds, goat cheese, blackberry balsamic vinaigrette	9
BLT Tuna Tartar apple smoked bacon, avocado aioli, toasted brioche	9
Brick Oven Mussels wheat ale, thyme, shallots, whole grain baguette	11
Deviled Eggs bacon, chives, mustard caviar	7
Brick Oven Flatbread of the Day selection varies daily	9
BBQ Shrimp Flatbread chipotle bbq, white cheddar, green onions	10
Mushroom Flatbread goat cheese, spinach, garlic oil	8
Heirloom Tomato Flatbread basil pesto, toasted pine nuts, fresh mozzarella	9

South Water Kitchen uses local and sustainable products whenever possible

SANDWICHES

Turkey Club Wrap smoked turkey, lettuce, tomato, bacon, white cheddar, avocado aioli	12
Turducken Burger ground turkey, chicken liver mousse, fried duck egg, sweet potato fries	16
Pulled Pork Sandwich house smoked pork, barbecue sauce, hand cut fries and tangy coleslaw	12
Chicken Sandwich caramelized onions, wild mushrooms, swiss cheese, bourbon mustard on an onion roll served with hand cut fries	13
Grilled Cheese Sandwich tomato, avocado, watercress, sourdough, potato chips	10
Seared Walleye Sandwich lettuce, tomato, red onion, and tartar sauce served with sweet potato fries	16
Cubano Sandwich slow roasted pork belly, smoked ham, pickles, swiss cheese and yellow mustard on a baguette served with kettle chips	13
Half Pound Grilled Wisconsin Cheddar Cheeseburger served on a challah bun with beer battered onion rings or hand cut fries with pan fried farm egg	10
Half Pound Grilled Wisconsin Cheddar Cheeseburger served on a challah bun with beer battered onion rings or hand cut fries with pan fried farm egg	13

FIVE DOLLAR SIDES

white cheddar mac and cheese
beer battered onion rings
mashed potatoes
hand cut fries
sea salt kettle chips
tangy coleslaw
sweet potato fries

Executive Chef Roger Waysok

BIG SALADS

Chicken Cobb Salad 15
avocado, tomato, bacon, blue cheese and buttermilk-dill dressing

Grilled Steak Salad 16
roasted red peppers, pickled red onions,
blue cheese and roasted shallot vinaigrette

Seared Yellowfin Tuna 16
new potato, kalamata olive tapenade, green beans, cherry tomatoes,
white anchovies, hard boiled egg and lemon vinaigrette

Grilled Chicken Caesar 13
hearts of romaine, garlic brioche croutons, shaved wisconsin parmesan
and classic caesar dressing

Peach and Jicama Salad 15
bourbon braised pork belly, red onion, mint vinaigrette

MAIN COURSE

Roasted All Natural Chicken 22
corn soufflé, wilted spinach, green garlic reduction

Grilled Salmon 27
sweet corn succotash, soy beans, brown ale butter

Grilled Hanger Steak 23
veal demi, and hand cut fries

Vegetable Stuffed Red Pepper 21
squash, asparagus, zucchini, soy beans, goat cheese

Executive Chef Roger Waysok



Lunch Prix Fixe Menu
\$22 per person |

Starters |

Watermelon Salad | butter lettuce, feta cheese, mint, lime vinaigrette

Cucumber Gazpacho with Smoked Scallops |

White Cheddar Mac and Cheese |

Entrees |

Turkey Club Wrap | smoked turkey, lettuce, tomato, bacon,
white cheddar, avocado aioli

Pulled Pork Sandwich | house smoked pork, barbecue sauce,
hand cut fries, tangy coleslaw

Chicken Caesar Salad | hearts of romaine, garlic brioche croutons,
shaved wisconsin parmesan and classic caesar dressing

Desserts |

Seasonal Gelato of the Day |

Lemon Pound Cake | lemon curd, white chocolate, blueberry thyme chutney