

## **BREAKFAST ENTREES**

add a mini yogurt parfait to any entrée for \$3

<b>buttermilk pancakes</b>	
with butter and Indiana maple syrup	10
with warm apple compote	12
<b>golden malted waffles</b>	12
with whipped cream, toasted almonds, strawberries	
<b>challah french toast</b>	12
stuffed with lemon cream cheese and blue berries	
<b>traditional eggs benedict</b>	12
with smoked ham, hollandaise sauce and breakfast potatoes	
<b>house smoked salmon benedict</b>	
with lemon and fine herbs hollandaise sauce on toasted brioche with breakfast potatoes	15
<b>two eggs any style</b>	
with breakfast potatoes, toast and choice of sausage, bacon or ham	11
with grilled hanger steak	16
<b>smoked ham and gouda panini</b>	11
with sunny side up eggs on top and a greens salad	
<b>swk omelet</b>	11
with peppers, ham, onions, cheddar cheese, breakfast potatoes and toast	
<b>asparagus and mushroom frittata</b>	12
served with breakfast potatoes and toast	
<b>goat cheese and chive omelet</b>	12
with breakfast potatoes and toast	
<b>egg white omelet</b>	11
with tomatoes, spinach, fruit and toast	
<b>house smoked salmon and bagel plate</b>	14
with cream cheese, tomato, red onion, capers and a mixed green salad	
<b>chilaquiles</b>	12
with house made chorizo, three chili salsa, local farmers cheese, sour cream, green onions and 2 eggs	

## **ON THE LIGHTER SIDE/SIDES**

<b>vanilla yogurt parfait</b>	8
with granola and berries	
<b>homemade granola</b>	6
with pecans, dried fruit and milk	
<b>organic toasted steel cut oatmeal</b>	9
with apple compote, brown sugar and toasted almonds	
<b>assorted fresh fruit and berries</b>	7
<b>strawberry banana smoothie</b>	6
<b>bagel and cream cheese</b>	4
<b>english muffin, sourdough, wheat or rye toast</b>	4
<b>breakfast potatoes</b>	4
<b>apple wood smoked bacon</b>	4
<b>pork sausage</b>	4
<b>smoked ham</b>	4

**south water kitchen proudly serves locally roasted direct trade and organic coffee from intelligentsia coffee company**

<b>cappuccino</b>	4
<b>latte</b>	4
<b>espresso</b>	4
<b>double shot espresso</b>	6
<b>fresh brewed coffee</b>	3
<b>**all coffee products available decaffeinated</b>	

### **loose leaf mighty leaf teas**

<b>organic english breakfast</b> - black tea	
<b>organic earl grey</b> - black tea	
<b>organic karigane</b> - green tea	
<b>tropical green tea</b> - green tea	
<b>chamomile citrus</b> - herbal tea	
<b>organic mint verbena</b> - herbal tea	
<b>organic berry spice</b> - herbal tea	
<b>each</b>	4

*please advise your server of any food allergies prior to ordering*

**Kid's Menu**  
**\$5**

Sue's Dino Egg |  
scrambled with bacon or sausage, and toast

White Sox Waffle |  
topped with strawberries whipped cream

Second City Cereal |  
house-made granola served with milk

Cubbie Fruit Cup |  
Fresh cut fruit, melon, and berries

Derrick Rose PB&J |  
peanut butter and house-made jam on sourdough toast

Water Tower Parfait |  
house-made granola topped with fresh fruit and yogurt

**All served with choice of OJ or Milk**



# Breakfast



Monday through Friday  
6:30AM-10:30AM

**Executive Chef Roger Waysok**