BRUNCH A FRESH START TO YOUR DAY

add a mini yogurt parfait to any entrée for $3

buttermilk pancakes
with butter and indiana maple syrup **10**
add warm apple compote **12**

golden malted waffles 12
with whipped cream, toasted almonds, strawberries

challah french toast 12
stuffed with lemon cream cheese and blueberries

traditional eggs benedict 12
with smoked ham, hollandaise sauce and breakfast potatoes

house smoked salmon benedict 15
with lemon and fine herbs hollandaise sauce
on toasted brioche with breakfast potatoes

two eggs any style
with breakfast potatoes**,** toast and choice of
sausage, bacon or ham **11**
with grilled hanger steak **16**

smoked ham and gouda panini 11
with sunny side up eggs on top and a greens salad

swk omelet 11
with peppers, ham, onions, cheddar cheese,
breakfast potatoes and toast

asparagus and mushroom frittata 12
served with breakfast potatoes and toast

goat cheese and chive omelet 12
with breakfast potatoes and toast

egg white omelet 11
with tomatoes, spinach, fruit and toast

house smoked salmon and bagel plate 14
with dill cream cheese, tomato, red onion, capers
and a mixed green salad

chilaquiles 11
with house made chorizo, three chili salsa,
local farmers cheese, sour cream, green onions and 2 eggs

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mixed greens 7
crunchy sprouts, carrots, radish and citrus vinaigrette

grilled steak salad 16
roasted red peppers, pickled red onions, blue cheese
and shallot vinaigrette

caesar salad 7
hearts of romaine, garlic brioche croutons, shaved wisconsin parmesan
and classic caesar dressing
add chicken **13**

chicken cobb salad 15
with avocado, tomato, bacon, blue cheese and buttermilk-dill dressing

grilled chicken club 13
with applewood smoked bacon, wisconsin cheddar and avocado aioli
on a brioche roll served with hand cut fries

turkey burger 11
tomato marmalade, smoked gouda, arugula, herb aioli
served with sweet potato fries

meatloaf sandwich 12
chipotle ketchup glazed meatloaf, wild mushrooms, mashed potatoes

seared yellowfin tuna 17
with new potatoes, kalamata olive tapenade, green beans, cherry
tomatoes, white anchovies, hard boiled egg and meyer lemon vinaigrette

half pound grilled wisconsin cheddar cheeseburger 10
on a brioche bun served with beer battered onion rings or hand cut fries
add pan fried farm egg **13**

seared walleye sandwich 16
lettuce, tomato, red onion, and tartar sauce served with sweet potato fries

pressed cubano sandwich 13
slow roasted pork belly, smoke ham, pickles, swiss cheese and yellow
mustard on a baguette served with kettle chips

pulled pork sandwich 13
house smoked pork with bourbon barbeque sauce, hand-cut fries and tangy
coleslaw

Executive Chef Roger Waysok

SIDES

soup of the day 6
bagel and cream cheese 4
english muffin, sourdough, wheat or rye toast 4
breakfast potatoes 4
apple wood smoked bacon 4
pork sausage 4
smoked ham 4
vanilla yogurt parfait 9
homemade granola 6
organic toasted steel cut oatmeal 9
assorted fresh fruit and berries 7
strawberry banana smoothie 6

south water kitchen proudly serves locally roasted organic coffee from intelligentsia coffee company

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

loose leaf mighty leaf tea 4

organic english breakfast - black tea
organic earl grey - black tea
organic karigane - green tea
tropical green tea – green tea
chamomile citrus – herbal tea
organic mint verbena - herbal tea
organic berry spice – herbal tea

SOUTH WATER KITCHEN

SPECIALITY BRUNCH DRINKS

tomatillo bloody mary 10
with jalapeno and cilantro infused ketel one vodka and house smoked tomatillos

south water kitchen summer mimosa 11
gruet with raspberry and blueberry puree, st. germain, and finished with fresh berries

breakfast martini 12
chopin potato vodka infused with house-smoked pancetta, a dash of real maple syrup, garnished with a pickled quail egg and a slice of bacon

SUMMER THIRST QUENCHERS 3.50

melon soda
honey dew, cantaloupe, honey syrup, and sprite

green palmer
green tea, lemons, and simple syrup

pineapple spritzer
pineapple, pineapple juice, fresh lime juice, mint, and soda

berry limeade
raspberry and blueberry reduction, fresh limes, and lime syrup

SUMMER WINE SPECIAL

votre "santé", chardonnay, sonoma coast, 2007
$13 glass $50 bottle

ask your server about the chef's $4.00 sweet treat

please advise your server of any food allergies prior to ordering