

## **BRUNCH** A FRESH START TO YOUR DAY

<b>buttermilk pancakes</b>	
with butter and vermont maple syrup	10
with warm seasonal fruit compote	12
<b>golden malted waffles</b>	12
with whipped crème fraiche and huckleberry compote	
<b>traditional eggs benedict</b>	12
with smoked ham, hollandaise sauce on a toasted english muffin with breakfast potatoes	
<b>not so traditional eggs benedict</b>	
<b>smoked beef brisket</b> with tabasco hollandaise sauce and breakfast potatoes	14
<b>house smoked salmon</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>	10
with a sunny side up egg on top and a greens salad	
<b>swk omelet</b>	11
with peppers, ham, onions, cheddar cheese, breakfast potatoes and toast	
<b>seasonal farmers market fritatta</b>	12
served with breakfast potatoes and toast	
<b>goat cheese and chive omelet</b>	12
breakfast potatoes and toast	
<b>egg white omelet</b>	11
with wild mushrooms, spinach, fruit and toast	
<b>house smoked salmon and bagel plate</b>	14
with dill cream cheese, tomato, red onion, capers and a mixed green salad	

<b>soup of the day</b>	6
<b>mixed greens</b>	7
crunchy sprouts, carrots, fennel, radish, and green goddess dressing	
<b>caesar salad</b>	7
hearts of romaine, garlic brioche croutons, shaved Wisconsin Parmesan, and classic caesar dressing	
<b>grilled chicken club</b>	13
with applewood smoked bacon, wisconsin cheddar, caramelized onion roll and hand cut fries	
<b>lemon and tarragon chicken salad sandwich</b>	11
with cucumber and toasted almonds on pane de mie, served with a mixed greens salad	
<b>smoked duck reuben</b>	15
with melted swiss cheese, sauerkraut, cherry mustard, garlic aioli, and sweet potato fries	
<b>nueske's smoked turkey wrap</b>	12
with wisconsin white cheddar, romaine lettuce, tomato, bacon, cranberry herb aioli and a mixed greens salad	
<b>seared ahi tuna</b>	16
with new potatoes, kalamata olives, hard boiled egg and meyer lemon vinaigrette	
<b>half pound grilled wisconsin cheddar cheeseburger</b>	9
on a brioche bun served with beer battered onion rings or hand cut fries	
with pan fried farm egg	12
<b>sautéed whitefish sandwich</b>	16
fennel and red onion salad, whole grain mustard and mixed greens, on a dill potato bun served with sweet potato fries	
<b>pressed cubano sandwich</b>	13
roasted pork belly, house made ham, pickles, swiss cheese and yellow mustard on a baguette served with sweet potato fries	

**EXECUTIVE CHEF Chris Lateano**

## SIDES

bagel and cream cheese	4
homemade smoked beef brisket hash	5
english muffin, white, wheat or rye toast	4
breakfast potatoes	4
apple wood smoked bacon	4
pork sausage patties	4
natural chicken breakfast sausage	5
smoked ham	4
vanilla yogurt parfait	9
assorted cereals	4
homemade granola	6
organic toasted steel cut oatmeal	9
assorted fresh fruit and berries	7
seasonal smoothie	6

## SPECIALITY DRINKS

<b>tomatillo bloody mary</b>	<b>9</b>
with jalapeno and cilantro infused ketel one vodka and house smoked tomatillos	
<b>summer sparkling cocktail</b>	<b>9</b>
kenwood sparkling wine, bacardi rum, muddled peaches and blueberries, white cranberry juice and a dash of limoncello	
<b>breakfast martini</b>	<b>10</b>
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	

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 hojicha - green tea
tropical green tea – green tea
chamomile citrus – herbal tea
organic mint verbena - herbal tea
organic rooibos – herbal tea