

BRUNCH A FRESH START TO YOUR DAY

buttermilk pancakes	
with butter and indianat maple syrup	10
with warm seasonal fruit compote	12
golden malted waffles	12
with whipped crème fraiche and huckleberry compote	
traditional eggs benedict	12
with smoked ham, hollandaise sauce and breakfast potatoes	
house smoked salmon benedict with lemon and fine herbs hollandaise sauce on toasted brioche with breakfast potatoes	15
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	
seasonal farmers market fritatta	12
served with breakfast potatoes and toast	
goat cheese and chive omelet	12
with breakfast potatoes and toast	
egg white omelet	11
with wild mushrooms, spinach, fruit and toast	
house smoked salmon and bagel plate	14
with dill cream cheese, tomato, red onion, capers and a mixed green salad	
challah french toast	10
stuffed with maple cream cheese and roasted pears	
chilaquiles	11
with house made chorizo, three chili salsa, local farmers cheese and 2 eggs	

EXECUTIVE CHEF Chris Lateano

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mixed greens	7
crunchy sprouts, carrots, fennel, radish and green goddess dressing	
grilled steak salad	16
watercress, roasted beets, grilled red onions, local goat cheese and balsamic 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 herb aioli pm a caramelized onion roll and hand cut fries	
“waldorf” chicken salad sandwich	11
With apple, celery and toasted walnuts on raisin brioche served with a mixed greens salad	
smoked duck reuben	15
with melted swiss cheese, sauerkraut, cherry mustard, garlic aioli, and sweet potato fries	
seared yellowfin tuna	16
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	
with pan fried farm egg	13
sautéed arctic char sandwich	16
fennel and red onion salad, whole grain mustard and mixed greens, on a dill potato bun served with sweet potato fries	
pressed cubano sandwich	13
roasted pork belly, house made ham, pickles, swiss cheese and yellow mustard on a baguette served with sweet potato fries	
pulled pork sandwich	12
with house made apple cider barbeque sauce, hand-cut fries and and tangy coleslaw	
braised short rib “dip”	16
rosemary roasted onions, horseradish crème fraiche, brie cheese and short rib jus on a toasted baguette with house made potato chips	

SIDES

soup of the day	6
bagel and cream cheese	4
english muffin, white, wheat or rye toast	4
breakfast potatoes	4
apple wood smoked bacon	4
pork sausage	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

tomatillo bloody mary	9
with jalapeno and cilantro infused ketel one vodka and house smoked tomatillos	
south water cider	9
vanilla bean infused maker's mark bourbon with sweet quince nectar and apple cider served up with a caramel apple skewer	
breakfast martini	10
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