

STARTERS

Soup of the Day 6

Cream of Wild Mushroom Soup 6

duck confit toast and thyme oil

Mixed Greens 7

crunchy sprouts, carrots, fennel, radish, herbs and green goddess dressing

Caesar Salad 7

hearts of romaine, garlic brioche croutons, shaved wisconsin parmesan, white anchovies and classic caesar dressing

Beet Salad 10

blue cheese popover, pear, watercress, toasted almonds, blue cheese, aged sherry vinaigrette

Butternut Squash Tart 11

arugula, speck, and pickled wild mushrooms

Warm Smoked Trout Crepes 11

Apple, fennel and celery root salad, herbs and caviar crème fraiche

Brick Oven Mussels 12

bell's seasonal beer, shallots, thyme garlic and toasted raisin fennel bread

Potted Chicken Liver Pate 9

house made peach mustard, arugula and brioche

Pan roasted Diver Scallops 13

yukon gold potato "vichyssoise", braised pork shoulder and spicy pickled red onions

Poached Farm Egg 10

warm smoked lamb tongue and fingerling potato salad, dijon mustard and frisee

Red Wine Braised Oxtails 11

stone ground polenta, parmesan, and swiss chard

American Artisanal Cheese plate 12

seasonal jam, local honey and toasted nuts

SIX DOLLAR SIDES

baked mac and cheese

potato puree

sautéed wild mushrooms

roasted fingerling potatoes

green beans

sautéed lacianto kale

MAIN COURSE

Brick Chicken 22

½ roasted amish chicken with arugula, fingerling potatoes, toasted hazelnuts, apple cider infused chicken jus

Pan Roasted Duck Breast 25

parsnip puree, cipolini onions, swiss chard and huckleberry jam

Pork Tenderloin 25

grilled with cheesy grits, crispy pork belly, wilted greens, cherries and a smoky pork reduction

Barramundi 24

pan roasted with kabocha squash puree, brussels sprouts, black trumpet mushrooms and a brown butter emulsion

Pacific White Sea Bass 25

maine pink shrimp, savoy cabbage, smoked oyster mushrooms and a meyer lemon cream

Pan Roasted Arctic Char 26

crispy pretzel dumplings, apple & heart of celery slaw, chervil and grain mustard vinaigrette

Grilled Bavette Steak 25

blue cheese custard potatoes, green beans, shallot confit and bordelaise sauce

Braised Beef Short Ribs 26

celery root puree, roasted carrots, marjoram and pearl onions

Braised Lamb Shank 26

slow cooked white bean and root vegetable stew, pea shoots and spiced yogurt

Gilled Iowa Venison 34

sweet potato puree, spinach, cranberry compote and a roasted chestnut emulsion

Ricotta Dumplings 18

house made ricotta, smoked eggplant puree, tuscan kale, garlic confit and carrot emulsion

Pappardale Pasta 19

red wine braised rabbit, wild mushrooms, fennel, toasted pine nuts and buttered parmesan bread crumbs

South Water Kitchen uses local and sustainable products whenever possible