



Winter Menu 2019

We are committed to building lasting relationships with our customers, farmers, growers and producers.

Breakfast

All items served with Simple potatoes unless otherwise stated. Breakfast served all day.

*Cauliflower Benedict

Cauliflower English muffin, avocado, Swiss chard & kale, two soft poached eggs, dressed with red pepper coulis 9.95

*Classic Benedict

Two poached eggs and Canadian bacon on toasted English muffin dressed with hollandaise 9.95

Egg Sardou

Poached eggs on croissant with artichokes, mozzarella, parmesan cheese, dressed with creole hollandaise 9.95

Breakfast Burrito

Eggs, chorizo, black beans, pickled red onion, spinach, pepper jack, green onion, tomatillo salsa served with a side of escabeche vegetables 10.95

Scrambled Egg Sandwich

Creamy scrambled eggs, American cheese, brioche 8.95 (add bacon or shaved ham 1.50)

Chilaquiles

Tortillas, Guajillo salsa, two eggs over easy, mozzarella, avocado, crema, pickled red onion, black beans (no potatoes) 10.95

Seasonal Harvest Frittata

Roasted butternut squash & sweet potato, mushrooms, caramelized onion, baby spinach, zucchini, Swiss chard & kale, topped with goat cheese, salsa and avocado, served with corn tortillas 10.95

Simple Egg Platters

*Two eggs any style and choice of our locally sourced meats, includes Simple potatoes and choice of toast 8.95

(substitute short stack for 2.50)

Fruitwood Smoked Bacon ~ Smoked Ham
Andouille Sausage ~ Canadian Bacon
Chicken Sausage ~ Pork Sausage Links

Simple Granola, Apples, Oat Milk

House-made oat milk and apples over Simple Granola (oats, almonds, coconut, pumpkin, sesame, flax & sunflower seeds, raisins, dried cranberries) 8.95

Chicken Chorizo Chili Omelet

Chicken chorizo chili, pepper jack, green onion, sour cream 9.95

Mushroom Omelet

Shiitake, cremini and button mushrooms, shallots, fresh thyme and gruyère 9.50

Garden Egg White Omelet

Egg whites, baby spinach, mixed mushrooms, roasted red pepper, overnight oven roasted tomatoes, low fat mozzarella (served w/ seasonal fruit) 10.50

Mashed Potato Omelet

Creamy mashed potato, fruitwood smoked bacon, green onion, topped with creole hollandaise (served with mixed green salad) 9.95

Designer Omelets

Choice of three items 9.95

Fruitwood Smoked Bacon ~ Smoked Ham
Andouille Sausage ~ Canadian Bacon
Chicken Sausage ~ Pork Sausage Links
Roasted Sweet Potato ~ Roasted Butternut Squash ~ Baby Spinach ~ Zucchini ~ Red Onion
Swiss Chard & Kale ~ Oven Roasted Tomato
Mushrooms ~ Green Onion ~ Sweet Potato
Brussels Sprouts ~ Caramelized Onions
Broccoli ~ Mashed Potatoes
Gruyère Cheese ~ Sharp Cheddar ~ Mozzarella
Goat Cheese ~ Pepper Jack Cheese

Tofu Hash

Roasted sweet potato & butternut squash, baby spinach, marinated tofu, zucchini, grilled red onion, hummus, topped with two eggs any style, served with a side of fruit 9.95

*Corned Beef Hash

Corned beef, caramelized onions, bell peppers, Simple potatoes topped with melted gruyère and two eggs any style 10.95

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*Whether dining out or preparing food at home, consuming raw or undercooked meats, poultry or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

***Turkey, Butternut Squash,
Brussels Sprouts Hash**

House roasted turkey, butternut squash, Brussels sprouts, sweet potato, caramelized onions, brown butter, roasted pine nuts, topped with melted gruyère and two eggs any style 10.95

***Korean BBQ Breakfast Bowl**

Korean BBQ braised pork shoulder, brown rice, mushrooms, broccoli, marinated soybean sprouts, baby spinach, sliced radish, green onion, kimchi topped with an over easy egg (no potatoes) 10.95

Apple Crumble French Toast

Brioche French toast topped with cinnamon baked apples and crisp crumble 9.95

Lemon Curd Cranberry Pancakes

Buttermilk pancakes, lemon curd, cranberry compote 8.95

Simple Pancake

Full stack of fluffy buttermilk pancakes served with butter and syrup 7.75

Lunch

Sandwiches served with side of Simple potatoes. Served after 11:00 a.m.

Mazemen Ramen

Temomi ramen, braised pork, Swiss chard & kale, squash, mushrooms, green onion, soft boiled egg, nori, toasted sesame seeds 10.95

Blackened Chicken Avocado Sandwich

Blackened chicken, avocado, grilled red onions, mozzarella, mixed greens, cilantro lime aioli served on toasted ciabatta 10.95

Reuben

Corned beef, gruyère, sauerkraut, Russian dressing on rye 10.95

Bourbon BBQ Candied Bacon Burger

Seasoned grass-fed ground beef, gruyère, cheddar, candied bacon, mixed greens, caramelized onion, bourbon BBQ sauce on a brioche bun 10.95

Garden Burger

Walnuts, brown rice, roasted garlic hummus, panko, caramelized onion, black beans, mushrooms, green onion, oven roasted tomato mayo, mixed greens, roasted red pepper on a brioche bun 9.95

Grilled Cheese & Tomato Soup

Thick cut multi-grain bread, choice of cheese served with Simple house tomato soup 7.95 (add bacon, ham, or chicken sausage patty 2)

Turkey Burger

Seasoned 1/3 pound all-natural ground turkey, caramelized onion, mixed greens, shaved radish, pepper jack cheese, honey mustard on a brioche bun 10.50

Soup & Salads

Chopped Chicken Salad

Grilled chicken, quinoa, tomato, green onions, cucumber, dried cranberries, romaine, bleu cheese, bacon, red onion, toasted pumpkin seeds, tossed in Simple house dressing 9.95

Beet and Grain Salad

Roasted beets, squash & apples, crispy chick peas, wheat berries, quinoa, grilled red onion, baby spinach with tahini honey dressing 9.95

Simple Tomato Soup

cup 3.95/bowl 4.95

Chicken Chorizo Chili

cup 4.95/bowl 5.95

Butternut Squash Soup

cup 3.95/bowl 4.95

Beverages

Hot 2.95

Colectivo Coffee
(Regular/Decaf)
Letterbox Teas:
Anthology Black Tea
Piccadilly Earl Grey
Revv Citrus Ginger
Mystic Green
Pure Mint Tea

Cold

Sprecher Root Beer 2.95
Coke 2.00
Diet Coke 2.00
Sprite 2.00
Unsweetened Iced Tea 2.95
Citrus Ginger Iced Tea 2.95

Juice

Large 2.95/Small 2.45
Orange Juice
Grapefruit juice
Apple Juice
Tomato Juice
Cranberry Juice

Ask your server about hosting a private event or catering with Simple Cafe

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