



Summer Menu 2021

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

Breakfast

All items served with Simple potatoes unless otherwise stated (np = No Potatoes). Breakfast served all day.

V=Vegan / GF=Gluten Free / VEG=Vegetarian / GFCT=Gluten Free Corn Tortillas

*Quinoa Grilled Corn Fritters

Quinoa, grilled corn, green onion, roasted sweet potato, gruyere fritters, topped with diced tomato, avocado, cilantro, two eggs over easy, and chipotle cilantro cream sauce 14.95 GF

*Classic Benedict

Two poached eggs nestled on Canadian bacon and toasted English muffin dressed with hollandaise 13.95

Breakfast Tacos

Corn tortillas, chorizo, eggs, pepper jack, pickled red onion, salsa aguacate, cilantro, shaved radish 13.95 GF

*Tofu Scramble

Curried tofu scramble, mushrooms, baby spinach, zucchini, summer squash, roasted garlic hummus on grilled Turkey Red Rustic topped with green onions and two eggs any style 13.95 np V

*Turkey Roasted Sweet Corn Hash

House roasted turkey, zucchini, roasted sweet corn, Swiss chard & kale, Simple potatoes, green onion, pepper jack cheese, chipotle cilantro cream sauce, topped with diced tomato & two eggs any style 14.95 GFCT np

Seasonal Harvest Frittata

Swiss chard & kale, caramelized onion, summer squash, tomato, roasted red pepper, zucchini, topped with goat cheese, salsa roja and avocado, corn tortillas 13.95 VEG GF

* Simple Breakfast Sandwich

Eggs, roasted red peppers, caramelized onion, tomatoes, baby spinach, mozzarella, tomato basil mayo on toasted sourdough bread 13.95 VEG

Chicken & Roasted Sweet Corn Omelet

Grilled chicken, roasted sweet corn, caramelized onion, black beans, green onion and pepper jack cheese, topped with fresh tomatoes, avocado and chipotle cilantro cream sauce 14.95 GFCT

Mushroom Omelet

Shiitake, cremini and button mushrooms, shallots, fresh thyme and gruyère 13.95 VEG GFCT

Garden Egg White Omelet

Egg whites, baby spinach, mixed mushrooms, roasted red pepper, diced tomatoes, low fat mozzarella (served w/ seasonal fruit) 14.95 np VEG GFCT

Mashed Potato Omelet

Creamy mashed potato, fruitwood smoked bacon, green onion, topped with Creole hollandaise (served w/ sliced tomatoes) 13.95 np GFCT

Simple Granola

House-made almond milk, blueberries, Simple Granola (oats, almonds, coconut, pumpkin, sesame, flax & sunflower seeds, raisins, dried cranberries) 9.95 VEG np

Simple Egg Platters

*Two eggs any style and choice of our locally sourced meats, includes Simple potatoes and choice of toast 9.95 (substitute short stack for 3.50)
Fruitwood Smoked Bacon ~ Smoked Ham
Andouille Sausage ~ Canadian Bacon
Chicken Sausage ~ Pork Sausage Links GFCT

Designer Omelets

Choice of three items 13.95 GFCT
Fruitwood Smoked Bacon ~ Smoked Ham
Pork Sausage Links ~ Chicken Sausage ~ Andouille
Chorizo ~ Baby Spinach ~ Mixed Bell Peppers
Summer Squash ~ Red Onion ~ Roasted Red Pepper
Zucchini ~ Kimchi ~ Fresh Tomato
Swiss Chard & Kale ~ Mushrooms ~ Green Onion
Caramelized Onions Broccoli~ Mashed Potatoes
Gruyère Cheese ~ Sharp Cheddar ~ Mozzarella
Goat Cheese ~ Pepper Jack Cheese

*Corned Beef Hash

Corned beef, caramelized onions, bell peppers, Simple potatoes topped with melted gruyère and two eggs any style 14.95 GFCT

*Korean BBQ Breakfast Bowl

Korean BBQ braised pork shoulder, brown rice, mushrooms, broccoli, Swiss chard & Kale, sliced radish, green onion, marinated soy beans, kimchi topped with an over easy egg 14.95 np

Apple Crumble French Toast

Brioche French toast topped with cinnamon apples and crisp crumble 11.95 np VEG

Blueberry Pancakes

Buttermilk pancakes loaded with blueberries served with butter and blueberry lemon syrup 11.95 VEG

Simple Pancakes

Full stack of fluffy buttermilk pancakes served with butter and syrup 9.95 np VEG

Simple Sides

Meats

Bacon, Pork Sausage, Ham, Candian Bacon, Chicken Sausage, Andouille Sausage, 3 oz Chorizo

Side of Corned Beef Hash- 7.95

1 Egg/ 2 Eggs- 1.95/ 3-75

Side Potatoes / Loaded Potatoes- 3.95 / 5.95

Short Stack- 4.50

Hollandaise / Creole Hollandaise- 1.75 / 2

Smoked Tomato Onion Jam- 2.50

Salsa Roja / Salsa Aguacate - 1.75

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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.

Lunch

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

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Pesto Grilled Chicken Sandwich

Grilled chicken, basil pesto aioli, fresh mozzarella, tomato and mixed greens served on toasted Ciabatta 14.95

Open Faced Roast Beef Sandwich

Shaved house roasted roast beef in herb jus, brioche, mushrooms, caramelized onion, mozzarella, hot giardiniera smoked tomato jam 14.95

Garden Burger

Walnuts, brown rice, roasted garlic hummus, panko, caramelized onion, black beans, mushrooms, green onion, tomato basil mayo, mixed greens, roasted red pepper on a brioche bun 13.95 **VEG**

Smoked Portobello Sandwich

Smoked portobello, grilled red onion, tomato, mixed greens, goat cheese and tomato basil mayo served on toasted ciabatta 13.95 **VEG**

Panang Vegetable Curry

Coconut milk, coconut cream, panang curry paste (dried chili peppers, galangal, lemongrass, makrut lime zest, coriander root, coriander seeds, cumin seeds, garlic, shallot, shrimp paste, salt and peanuts), assorted summer vegetables, palm sugar, fish sauce, peanut butter, makrut lime leaves, sliced red pepper and basil served over brown rice 13.95 (add chicken \$2.50)

Bacon Cheddar Burger

Grass fed burger, cheddar, bacon, sliced tomato, mixed greens, grilled red onion, chive aioli, potato bun 14.95

Grilled Cheese & Tomato Soup

Thick cut multi-grain bread, choice of cheese served with Simple house tomato soup 9.95 **VEG** (add sliced tomato \$1/ bacon, ham, or chicken sausage patty \$2)

Salads & Soups

Simple Chopped Chicken Salad

Grilled chicken, sweet corn, quinoa, tomato, green onions, black beans, cucumber, romaine, bleu cheese, grapes, toasted sunflower seeds, red onion, tossed in Simple house dressing 13.95 **GFCT**

Rice Noodle Sliced Beef Salad

Rice noodles, shaved beef, carrots, romaine, cucumber, red onion, mint, basil, cilantro nuoc cham dressing 14.95

Simple Tomato Soup

cup 3.95/bowl 5.95 **VEG GFCT**

Gazpacho

cup 3.95/bowl 5.95 **VEG GFCT**

Beverages

Hot 2.95

Colectivo Coffee (Regular/Decaf)

Anthology Black Tea
Piccadilly Earl Grey Tea
Revv Citrus Ginger Tea
Mystic Green Tea
Pure Mint Tea

Cold

House-made Lemonade 3.95
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
Rishi Patagonia Maqui 4.95
Rishi Black Lemon 4.95

Juice 2.95

Orange Juice
Grapefruit juice
Apple Juice
Tomato Juice
Cranberry Juice

Simple for Kids

Served with choice of small orange/apple juice or milk 5.95

Kid's Mashed Potato Bowl

Mashed potatoes, chicken, broccoli, bacon, cheddar cheese

Kids Simple Grilled Cheese

Golden toasted white bread and cheddar cheese, Simple potatoes **VEG**

Kids Pancakes

Three kid-sized Simple buttermilk pancakes, Simple potatoes **VEG**

Kids Cheese Omelet

Two egg omelet with cheddar cheese, Simple potatoes **V GFCT**

Kids Egg Platter

1 egg any style, 1 piece bacon or sausage, 1 pancake and Simple potatoes

Ask your server about hosting a private event with Simple Cafe or email events@simplefoodgroup.com for more information

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