



Fall 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 / np=No Side Potatoes

*Chicken Tinga Tostada

Braised chicken, onions, tomato, chipotle, garlic, black beans, crispy corn tortilla, two eggs over easy, cilantro, pickled red onion and sour cream 14.95 GF

*Classic Benedict

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

*Eggs Sardou

Two poached eggs on croissant with artichokes, spinach, mozzarella, parmesan cheese and Creole hollandaise 14.95 VEG

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, seasonal squash, roasted garlic hummus on grilled Turkey Red Rustic bread topped with green onions and two eggs any style 13.95 np V

*Turkey Brussels Sprouts Hash

House roasted turkey, roasted seasonal squash, Brussels sprouts, sweet potato, caramelized onions, brown butter, roasted pine nuts, gruyere topped with two eggs any style 14.95 np GFT

Seasonal Harvest Frittata

Eggs, Swiss chard & kale, caramelized onion, seasonal squash, oven roasted tomato, grilled red onion, topped with goat cheese, salsa roja and avocado, corn tortillas 14.95 VEG GF

Simple Breakfast Sandwich

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

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/ Brussels Sprouts) 13.95 np GFCT

Chili Omelet

Chorizo and chicken sausage chili, pepperjack, sour cream and green onions 14.95 GFCT

Simple Granola

House-made almond milk, apples, 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
Seasonal Squash ~ Red Onion ~ Roasted Red Pepper
Kimchi ~ Oven Roasted 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

* Pulled Pork and Cheddar Grits

Creamy cheddar grits, pulled pork, kale, over easy egg, Creole gravy, green onions 14.95 np GF

Apple Crumble French Toast

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

Pumpkin Pancakes

Buttermilk pumpkin pancakes, pumpkin custard, topped w/ toasted pumpkin seed crumble and cinnamon powdered sugar 10.50 np VEG

Simple Pancakes

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

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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.

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

Salsa Roja - 1.75

Salsa Verde Aguacate - 1.75

Lunch

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

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Panang 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 fall vegetables, palm sugar, fish sauce, peanut butter, makrut lime leaves, sliced red pepper and basil, served over brown rice 13.95 (add pulled chicken \$2.50)

BBQ Chicken Sandwich

BBQ pulled chicken, pepper jack, cider apple cabbage slaw, honey bbq sauce served on toasted ciabatta 14.95

Roast Beef Banh Mi Sandwich

Shaved roast beef, pickled carrot & daikon radish (do chua), cucumber, cilantro, basil, garlic aioli, on French roll 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**

*Mushroom Gruyère Burger

Grass fed burger, sautéed assorted mushrooms, gruyère, grilled red onion, mixed greens, garlic aioli, brioche 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 bacon, ham, or chicken sausage patty \$2)

Salad & Soups

Simple Chopped Chicken Salad

Chopped pulled chicken, quinoa, tomato, green onions, cucumber, dried cranberries, romaine, bleu cheese, seasonal squash, red onion, toasted pumpkin seeds, tossed in Simple house dressing 13.95 **GFCT**

Simple Tomato Soup

cup 3.95/bowl 5.95 **VEG GFCT**

Butternut Squash Soup

cup 3.95/bowl 5.95 **VEG GFCT**

Chorizo Chicken Chili

cup 5.95/bowl 7.95

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

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 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 6.95

Kid's Mashed Potato Bowl

Mashed potatoes, chicken, Brussels sprouts, 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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