



Summer Menu 2022

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

*Quinoa Corn Fritters

Quinoa, roasted 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 VEG**

*Classic Benedict

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

*Eggs Sardou

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

Breakfast Tacos

Corn tortillas, chorizo, eggs, mozzarella, pickled red onion, salsa verde, cilantro, shaved radish 14.95 **GF**

* Zaatar Tofu Scramble

Zaatar spiced tofu, roasted sweet potatoes, mushrooms, baby spinach, zucchini and summer squash, roasted sweet corn, maple tahini dressing on grilled Turkey Red sourdough with two eggs any style 14.95 **VEG**

*Turkey & Roasted Sweet Corn Hash

House roasted turkey, roasted sweet corn, kale/chard, caramelized onions, summer squash, zucchini, basil pesto, Simple potatoes, mozzarella, topped with two eggs any style 15.95 **GFCT**

Seasonal Harvest Frittata

Eggs, Swiss chard and kale, roasted red onion, summer squash and zucchini, tomatoes, roasted red peppers, mushrooms, topped with goat cheese, salsa roja, avocado, corn tortillas 14.95 **VEG GF**

* Simple Breakfast Sandwich

Eggs, roasted red peppers, caramelized onion, oven roasted tomatoes, Swiss chard and kale, mozzarella, tomato basil mayo on toasted sourdough bread 13.95 **VEG**

Mushroom Omelet

Button, oyster, and cremini mushrooms, shallots, fresh thyme and gruyère 13.95 **VEG GFCT**

Garden Egg White Omelet

Egg whites, baby spinach, mixed mushrooms, roasted red pepper, oven roasted 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 tomato) 13.95 np **GFCT**

Chicken & Roasted Sweet Corn Omelet

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

Fruitwood Smoked Bacon ~ Smoked Ham

Pork Sausage Links ~ Chicken Sausage ~ Andouille

Chorizo ~ Baby Spinach ~ Mixed Bell Peppers

Roasted Sweet Corn ~ Red Onion

Roasted Red Pepper ~ Kimchi ~ Oven Roasted Tomato

Mushrooms ~ Zucchini/Squash ~ Chard/Kale

Green Onion ~ Fresh Tomato ~ Caramelized Onions

Broccoli ~ Mashed Potatoes ~ Gruyère Cheese

Sharp Cheddar ~ Mozzarella ~ Goat Cheese ~ Gouda

*Corned Beef Hash

Corned beef, caramelized onions, bell peppers, Simple potatoes topped with melted gruyère and two eggs any style 15.95 **GFCT**

*Korean BBQ Breakfast Bowl

Korean BBQ braised pork shoulder, brown rice, mushrooms, broccoli, Swiss chard and kale, sliced radish, green onion, marinated soy beans, kimchi topped with an over easy egg 15.95 np

Apple Crumble French Toast

Brioche French toast topped with cinnamon apples and crisp crumble 12.95 np **VEG**

Simple Pancakes

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

Blueberry Pancakes

Buttermilk pancakes loaded with blueberries served with butter and blueberry lemon syrup 11.95 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, Canadian Bacon,
Chicken Sausage, Andouille Sausage, 3 oz Chorizo
-3.95

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 / Salsa Aguacate - 1.75

Avocado- 2.25

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 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) np

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 14.95 **VEG**

Blackened Chicken Avocado Sandwich

Blackened chicken, avocado, grilled red onions, gouda, mixed greens, Chipotle cilantro cream sauce served on toasted ciabatta 15.95

***Caprese Burger**

Grass fed burger, basil pesto, tomato mayo, sliced tomato, mozzarella, balsamic reduction, mixed greens, on a toasted sesame potato bun 15.95

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

Summer Chopped Chicken Salad

Grilled chicken, sweet corn, quinoa, tomato, green onions, cucumber, mixed bell peppers, romaine, bleu cheese, grapes, toasted sunflower seeds, red onion, tossed in Simple house dressing 15.95np **GFCT**

Gazpacho

cup 4.95/bowl 6.95 **V GFCT**

Simple Tomato Soup

cup 4.95/bowl 6.95 **VEG GFCT**

Simple for Kids

Served with choice of small orange/apple juice or milk 6.95

Kid's Mashed Potato Bowl

Mashed potatoes, chicken, broccoli, bacon, cheddar cheese **GF**

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 **VEG GF**

Kids Egg Platter

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

Kids Quinoa Grilled Corn Fritters

Quinoa, roasted corn, green onion, roasted sweet potato, gruyere fritters, topped with tomato and scrambled egg **GF VEG**

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

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

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