



Fall 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

*Classic Benedict

Two poached eggs nestled on Canadian bacon and toasted English muffin dressed with hollandaise 14.95

*Eggs Sardou

Poached eggs on croissant with artichokes, spinach, mozzarella, parmesan cheese and Creole hollandaise 14.95

Breakfast Tacos

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

*Andouille Sausage and Grits

Two poached eggs over creamy cheddar polenta with andouille sausage, trinity vegetables, Swiss chard & kale, Creole hollandaise 14.95 GF

* Zaatar Tofu Scramble

Zaatar spiced tofu, sweet potato and maple tahini puree, mushrooms, baby spinach, roasted butternut squash, green onion on grilled Turkey Red Sourdough, topped with two eggs any style 14.95 VEG (V w/o egg)

*Roasted Turkey and Brussels Sprouts Hash

Roasted turkey breast, roasted seasonal squash, brussels sprouts, sweet potato, caramelized onions, Simple potatoes, brown butter, roasted pine nuts, gruyere topped with two eggs any style 15.95 np GFCT

Seasonal Harvest Frittata

Eggs, Swiss chard & kale, caramelized onion, roasted 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, Swiss chard and Kale, mozzarella, tomato basil mayo on toasted sourdough bread 14.95 VEG

Mushroom Omelet

Shiitake, cremini and button mushrooms, shallots, fresh thyme and gruyère 14.95 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/ brussels sprouts) 14.95 np GFCT

Chicken Chorizo Chili Omelet

Chicken and Chorizo chili, cheddar cheese, green onion, sour cream 14.95 GFCT

Simple Granola

Almond milk, apples, Simple Granola (oats, almonds, coconut, pumpkin, sesame, flax & sunflower seeds, raisins, dried cranberries) 9.95 VEG np

Wheat Berry Breakfast Bowl

Heritage wheat berries, maple oat milk, poached pears, dried cranberries, gingerbread streusel 10.95 VEG

Simple Egg Platters

*Two eggs any style and choice of our locally sourced meats, includes Simple potatoes and choice of toast 10.95 (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 ~ Seasonal Squash ~ Red Onion
Roasted Red Pepper ~ Kimchi
Oven Roasted Tomato ~ Fresh Tomato
Swiss Chard & Kale ~ Mushrooms ~ Green Onion
Caramelized Onions ~ Broccoli ~ Mashed Potatoes
Gruyère Cheese ~ Sharp Cheddar ~ Gouda
Mozzarella ~ Goat Cheese

*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 & 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 13.95 np VEG

Pumpkin Pancakes

Buttermilk pumpkin pancakes, topped w/ toasted pumpkin seed crumble, pumpkin custard and cinnamon powdered sugar 11.95 np VEG

Simple Pancakes

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

525 Broad Street | Lake Geneva, Wisconsin | (262) 248-3556
simplelakegeneva.com



*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- 2.25/ 4.25

Side Potatoes / Loaded Potatoes- 3.95 / 5.95

Short Stack- 4.50

Hollandaise / Creole Hollandaise- 2.25 / 2.50

Avocado- 2.25

Salsa Roja / Salsa Aguacate - 1.95

Lunch

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

V=Vegan / GF=Gluten Free / VEG=Vegetarian /

GFCT=Gluten Free Corn Tortillas / np= No Side Potatoes

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 chicken \$2.50) **np**

BBQ Chicken Sandwich

Smoked pulled chicken, cheddar, cider apple cabbage slaw, honey bbq sauce, pickled red onion served on toasted ciabatta 15.95

Grilled Portobello Sandwich

Grilled portobello mushrooms, spring mix, grilled red onion, goat cheese, tomato mayo, on toasted ciabatta 14.95 **VEG**

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**

*Black and Bleu Burger

Grass fed burger, blackening seasoning, bleu cheese, sautéed spinach, caramelized onion, horseradish aioli, sesame potato bun 15.95

Grilled Cheese & Tomato Soup

Thick cut multi-grain bread, choice of cheese served with Simple house tomato soup 10.95 **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, sweet potato, red onion, toasted pumpkin seeds, tossed in Simple house dressing 15.95 **np GFCT**

Simple Tomato Soup

cup 4.95/bowl 5.95 **VEG GFCT**

Chicken and Chorizo Chili

cup 4.95/bowl 7.95 **V GFCT**

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 **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 **V GFCT**

Kids Egg Platter

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

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

**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.*