

## south water kitchen: dinner

### starters

Carrot Ginger Soup with Green Garlic Scallion Oil 6

Seasonal Soup of the Day 6

Deviled Eggs, Apple Smoked Bacon, Chives, Mustard Seed Caviar 7

Mixed Greens, English Cucumbers, Carrots, Radishes, Lemon Herb Vinaigrette 7

Red and Golden Beets, Blood Orange Honey, Frisee, Pistachios,  
Prairie Fruits Farm Goat Cheese 9

Spinach, Strawberries, Goat Cheese, Sliced Almonds, Champagne Vinaigrette 8

Domestic Charcuterie Plate, Blue Berry Thyme Jam, Whole Grain Baguette 14

Domestic Artisan Cheeses, Seasonal Jam, Local Honey, Toasted Nuts 15

### whole wheat flat breads

Spring Pea Puree, Smoked Ham, Crispy Onions, Gruyere Cheese 10

Smoked Salmon, Cream Cheese, Fresh Dill, Capers 10

Wild Mushroom, Goat Cheese, Spinach 10

Brick Oven Flatbread of the Day 10

### south water sides

Baked Mac and Cheese 7

Whipped Potatoes 5

Brown Butter Green Beans 6

Garlic Seared Swiss Chard 6

Sweet Corn Succotash 7



### main

Pan Seared Halibut, Fiddlehead Ferns, Wild Mushrooms, Sweet Onion Puree 28

Herb Roasted Chicken, Whipped Potatoes, Baby Carrots, Snow Peas, Fresh Herb Gravy 23

Lake Trout, Meyer Lemon Farro Risotto, Green Beans, Toasted Almonds 26

Gunthorp Farms Duck Breast, Pistachios, Apricot Quinoa, Apricot Glaze 27

Mushroom Ravioli, Sundried Tomato Pesto, Asparagus, Taragon Cream 19

Seared Sea Scallops, Yukon Potato and Bacon Hash, Cippolini Onions, Black Pepper Cream 27

Kansas City Strip Steak, Onion Bread Pudding, House Made Gardiniera, Oregano Demi 30

Grilled Rack of Lamb, Leek Gratin, Garlic Seared Chard, Roasted Shallot Demi 28

Grilled Coho Salmon, Sweet Corn Succotash, Watercress, Whole Grain Mustard Butter 27

Beer Braised Pork Belly, Grilled Grit Cake, Coriander Carrot Puree, Natural Jus 28

Wild Rice Stuffed Red Pepper, Sweet Corn, Cilantro, Smoked Tomatillo Salsa 20

## **Executive Chef Roger Waysok**

*Please advise your server of any food allergies prior to ordering. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have a medical condition.*

*18% gratuity applied to parties larger than six*



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