

morning

mon-sat
7am-11am

bagel melt (\$4.50)

choose:

- 1) bagel (everything, asiago cheese, whole-grain flax seed, cran-cinnamon-currant)
- 2) cheese (aged cheddar, smoked provolone, or gruyere)
- 3) meat or vege (ham, bacon, turkey, or roasted red pepper)
(on a croissant, add \$1)

quiche (\$6.75)

ask for daily selection. served w/greens

breakfast wrap (\$6.50)

a quiche & cheese wrapped up in a organic, wheat tortilla. *served w/greens*

parfait cup (\$4)

Sugar River Dairy yogurt, Oly's Oats granola, fresh fruit

crunchable oatmeal (\$4)

Oly's Oats granola, cinnamon, cream, fresh fruit

bacon (\$1.75)

toast & jam (or pb) (\$2.25)

choose 2 slices from our rustic white, old world sourdough, cran-walnut, or seedy multigrain

toasted bagel (\$2; spread \$.25)

choose from our asiago cheese, everything, whole grain c3, or whole grain flax

hot drinks

valentine coffee roasters coffee
rishi tea (*ask for flavors*)
hot cocoa, chai steamer
mocha, latte, cappuccino, espresso

cold drinks

elderflower water
just pik'd oj
unsweetened rishi lemon iced tea
organic lemonade
italian soda (*see flavor list*)
iced chai, coffee, latte, mocha
real fruit smoothies (*ask what fruit we have*)
local & specialty juices & sodas

sunday morning
brunch &
expanded
breakfast menu

sit, relax, enjoy the space, savor the food..

about us

we started water house foods in august 2008 as wholesale suppliers and as farmers market vendors while we worked on other careers. we moved into this space in december 2008 and have evolved from bakery to café, and now, to future restaurant. we love creating food that you need to savor; with each bite, we want new flavors to come alive, all of which make eating an experience as well as a treat.



open mic
1st & 3rd thurs
music & dinner
sat nights

**parties – showers –
meetings**
rent the café
let us cater your event
baker's dozen deals

local farm & suppliers

we are connected, sustainable, transparent:
we know where our foods come from (line-of-sight sourcing)
we produce; we know our ingredients & farmers & producers
we have seasonal offerings
we openly & proudly share where our foods come from:

flours:

great river organic mill, fountain city, wi

grass-fed ham:

reugsegger farms, blanchardville, wi

dry-cured salami :

bolzano's meats, milwaukee, wi

milk:

sassy cow creamery, columbus, wi

cheeses:

roth kase, monroe, wi

carr valley cheese, la valle, wi

saxon homestead creamery, cleveland, wi

la belle cheese, plain, wi

tortillas & greens:

gitto family farm, watertown, wi

herbs:

thymley herbal, grafton, wi

eggs:

jrs country acres, lake mills, wi

butter:

grassland dairy, greenwood, wi

coffee:

valentine coffee co, milwaukee, wi

teas:

rishi tea, milwaukee, wi

honey:

jenks honey, lake mills

granola:

oly's oats granola, elm grove, wi

local farms:

high meadow farms, johnson creek, wi

jenehr family farms, sun prairie, wi

fiedler's organics, watertown, wi

& many other specialty local products to take home!



open seven days • mon open at 7am • **tues-fri** open at 6am • **sat & sun** open at 8am

cafe: 132 e. lake st., lake mills • ph: 920-945-0660 • web: www.waterhousefoods.com • email: info@waterhousefoods.com

sandwiches • soups • salads • wine • beer • brunch • breads • scones • cookies • coffee • teas • local specialties • events • music

eat, relax, play...nourish your soul ...foster growth