

A FEE APPLIES FOR PLATE SPLITTING AND *5 FOR EXTRA PLATES, EXCEPT FOR CHILDREN UNDER 4. CARRY OUT ORDERS COST *1 EXTRA PER BREAKFAST BOX. 3% FEE ON ALL CARD TRANSACTIONS.

LITE LOGGER

All egg plates come with your choice of either White, Wheat, or Rye toast. For an additional 50¢ you can have an English Muffin or Sourdough toast.

EGGS & TOAST *

2 eggs with your choice of toast

\$5

POTATOES & EGGS *

Your choice of hashbrowns, rosemary reds, or American fries with 2 eggs and toast

1/2 \$6
FULL \$9

MEAT & EGGS *

Either bacon, links, or sausage patties with 2 eggs and toast.

1/2 \$6
FULL \$9

HAM STEAK & EGGS *

Ham steak with 2 eggs and toast.

1/2 \$8
FULL \$12

HUNGRY LOGGER

MEAT, EGGS, & POTATOES *

Your choice of bacon, sausage links, or sausage patties with your choice of potatoes and toast

1/2 \$9
FULL \$14

HAM STEAK, EGGS & POTATOES *

Enjoy our 8-10 ounce hickory smoked slab of ham your choice of potatoes and toast

1/2 \$12
FULL \$17



Tuesday-Sunday
6 AM-1 PM

PHONE
715-350-3939

Renee Hernandez, Restaurant Manager

THE STORY OF KARLA'S KITCHEN

In 1971, Alvin and Muriel Holz, residents of Black Creek, Wisconsin, founded Karla's Kitchen. The restaurant was named after their daughter, marking the start of a legacy rooted in family and tradition.

PASSING THE TORCH: RICK AND CARLA

In 1976, shortly after their marriage, Rick surprised Carla with the news that they would be taking over the family restaurant. The announcement came on Valentine's Day, marking a significant new chapter for both the family and Karla's Kitchen.

A NEW GENERATION: KEVIN AND KELLY

In the fall of 2015, Rick and Carla's son Kevin and Kelly married and embarked on their honeymoon. During this special time, Kelly surprised Kevin with the idea of taking over the restaurant. Kelly, having worked as a chef in Milwaukee for seven years, was ready to fulfill her dream of owning her own restaurant. Kevin, who worked as a civil engineer technician for the Port of Milwaukee, continued his role there for over a year after assuming ownership of Karla's Kitchen.

CONTINUING THE LEGACY

Since 2016, Kevin and Kelly, as third-generation owners, have dedicated themselves to carrying on the family tradition. As they raise their two sons, Henry and Wade, they strive to uphold the values and legacy of Karla's Kitchen, ensuring the restaurant remains a cherished family institution.



OMELETTES

All omelettes are made with 2 farm fresh eggs. Make it a 3 egg omelette for an additional \$2

BASIC OMELETTE *

Our basic meat omelette comes with your choice of one meat, cheese and toast

\$10

VEGETABLE OMELETTE *

Our garden fresh vegetable omelette is filled with fresh cut peppers, onions, mushrooms, and tomatoes. Add your choice of cheese and a side of toast

\$11

MEAT LOVERS *

Our omelette is filled with our famous ham, sausage links, and bacon. Add your choice of cheese and toast.

\$17

EXTRAS

Price Per Item

Diced Bacon, Sausage, or Ham	\$3
Mushrooms, Onions, Peppers, Tomatoes or Asparagus	\$1
American, Cheddar, Pepperjack, or Swiss	\$1
White, Wheat, or Rye Toast	\$1
English Muffin or Sour Dough Toast	\$1.50

* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

FRENCH TOAST

CLASSIC FRENCH TOAST *

Hand dipped in our famous sweet egg and Mexican vanilla batter

•••
•••
•••

\$2

SMOTHERED *

Our classic French toast smothered with either strawberries and cream or blueberries and cream

\$3

EXTRAS *

Side of bacon, links, sausage patties, or potatoes (hashbrowns, american fries, rosemary reds)

1/2 \$3
FULL \$6

Ham steak

1/2 \$4
FULL \$8

PANCAKES

CLASSIC BUTTERMILK CAKE

Perfect plate size pancake cooked until golden brown served with butter

\$3

FILLED CAKES

Our fluffy plate size pancake filled with blueberries or chocolate chips with butter

\$4

SMOTHERED CAKES

Our classic plate size pancake smothered with either strawberries, blueberries, or chocolate chips & cream

\$5

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BREAKFAST SANDWICHES *

\$9

Build your own sandwich with either bacon, sausage patty, or ham with your choice of egg, cheese, on a toasted ciabatta bun with a half order of potatoes of your choice.

THE SPICY PIG *

\$12

Kevin's version of a delicious southern sandwich with two sausage patties, your choice of egg, pepper jack, whipped cream cheese, and siracha honey on a toasted ciabatta with a half order of your choice of potatoes.

BREAKFAST CUBANO *

\$14

Sliced house marinated citrus pork tenderloin cooked to perfection stacked with our famous pit ham, swiss cheese, sweet pickles, and house made citrus mustard in between a toasted ciabatta bun, your choice of egg, with a half order of your choice of potatoes.

HEARTY LOGGER

SKILLET *

Fresh cut asparagus, onions, mushrooms, house chopped bacon, sautéed with rosemary reds, topped with your choice of eggs, cheese and toast.

1/2 \$10
FULL \$14

SIRLOIN STEAK *

Our 6 oz top butt sirloin cooked to perfection and served with your choice of 2 farm fresh eggs and toast.

\$15

SIRLOIN STEAK AND POTATOES *

Our 6 oz top butt sirloin served with your choice of hashbrowns, American fries, or rosemary reds with 2 farm fresh eggs and toast.

\$21

1/2 order of potatoes \$18

HOT DRINKS

COFFEE

Regular or Decaf

25¢

HOT TEA

Black or Green Tea

\$1

HOT COCOA

\$3

FRENCH VANILLA CAPPUCCINO

\$3

COLD DRINKS

LARGE \$3 / SMALL \$2

- Diet Cola
- Regular Cola
- Citrus 7 Fizz
- Kilowatt Mountain
- Root Beer
- Iced Tea
- Flavored Ice Tea
- Lemonade
- White Milk
- Chocolate Milk
- Apple Juice
- Orange Juice
- Cranberry Juice
- Tomato Juice



Arty's Classic Bloody Mary
Arty's Bold Bloody Mary

\$7

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CARRY OUT ORDERS COST \$1 EXTRA PER LUNCH BOX. 3% FEE ON ALL CARD TRANSACTIONS.

LUNCH MENU

Items include (1) Choice of:

Hash Browns	Cottage Cheese
American Fries	Apple Sauce
Rosemary Red Potatoes	Salad

GRILLED CHEESE \$7

A timeless comfort classic — your choice of cheese, griddled to golden melty perfection on hearty sourdough bread

B.L.T. \$8

Crispy smoked bacon, fresh lettuce, ripe tomato, and mayo stacked high on toasted sourdough bread

GRILLED HAM & CHEESE \$10

Savory hickory-smoked ham meets your perfect cheese, pressed to golden perfection on griddled sourdough bread

PATTYMELT * \$10

Our hand-pattied beef and caramelized fried onions smothered with your favorite cheese on hearty griddled rye

HAMBURGER * \$9

A hand-pattied burger griddled to juicy perfection and served on a warm brioche bun
(add lettuce, tomato, mayo, fried or raw onion for \$1.00 each)



Tuesday-Sunday
6 AM-1 PM

PHONE
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Renee Hernandez, Restaurant Manager

CHEESEBURGER * \$10

All the juicy, hand-pattied goodness of our classic burger, crowned with your favorite melted cheese and served on a griddled brioche bun
(add lettuce, tomato, mayo, fried or raw onion for \$1.00 each)

GRILLED CHICKEN SANDWICH * \$10

Tender, juicy white chicken breast grilled and served on your choice of griddled brioche bun or ciabatta bun
(comes with lettuce, tomato, mayo; add cheese for \$1.00 extra)

CUBAN SANDWICH * \$13

A bold, zesty taste of Havana — citrus-marinated pork and smoked ham pressed with Swiss cheese, pickles, and our house-made citrus mustard between a toasted ciabatta bun

STEAK SANDWICH * \$16

A premium 6oz. top butt sirloin, griddled and served on a buttery brioche bun
(add cheese, fried or raw onion for \$1.00 each)

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CATERING MENU

phone: (715) 276-7480

e-mail: karlaskountrykitchen@gmail.com

APPETIZERS

- VEGGIE BITES** (flat bread, garden cream cheese, cheddar, veggies)
- HERB MEATBALLS** (Italian meatballs in herb gravy or BBQ style)
- ORANGE OR SESAME CHICKEN** (crispy coated chicken, scallions, sesame seeds)
- COCKTAIL SKEWERS** (anti-pasta, caprese, pesto tortellini, Greek, watermelon)
- LEMON CRAB BITES** (cheesy crab and lemon herb filled phyllo cups)
- BABY BACK RIBS** (jerk, BBQ, curry)

SALADS

CLASSICS

- GARDEN** (spring mix, cucumber, tomato, 3 cheese blend)
- CAESAR** (romaine, 3 cheese blend, crouton, Caesar dressing)
- GREEK** (cucumbers, cherry tomatoes, red onion, kalamata olives, feta)
- COBB** (mixed greens, eggs, bacon, bleu cheese, tomatoes, cucumbers)

SPECIALTY

- WEDGE** (iceberg, bacon, tomato, red onion, cheddar, choice of dressing)
- WATERMELON** (watermelon chunks, mint, feta, balsamic reduction)
- APPLE & ARUGULA** (apple, spiced nuts, raisins, feta, poppy dressing)
- CRUNCHY THAI** (cabbage blend & spring mix, bean sprouts, sweet peppers, carrot, green onion, peanuts, creamy sesame & peanut dressing)
- ROASTED BEET** (roasted beet and butternut, red onion, pepitas, balsamic vinaigrette)

ENTREES

BEEF

- TENDERLOIN MEDALLIONS** (blend of mushrooms, rich beef gravy)
- TENDERLOIN TIPS** (blend of mushrooms, rich beef & herb gravy)
- BEEF BRISKET** (slow smoked, served with BBQ sauce on the side)

CHICKEN- (WHOLE OR SHREDDED)

- BAKED** (quarters baked until tender, herb gravy)
- BBQ** (quarters smoked and coated in BBQ)
- JERK** (quarters marinated and seasoned with mild jerk seasonings, curry BBQ)

PORK

- OVEN ROASTED LOIN** (sliced in herb gravy)
- BONE IN SMOKED LOIN** (sliced in a bourbon Dijon sauce)
- SHREDDED CUBAN PORK** (marinated & smoked, shredded with a citrus mustard & pickle sauce on the side)
- BBQ SHREDDED PORK** (slow smoked pork shredded, BBQ on side)

COLD SIDES

FRUIT SALADS

- MIXED FRUIT** (cubed fresh fruit, berries, and grapes)
- WALDORF** (grapes, walnuts, brown sugar, cream cheese dressing)
- WATERMELON** (cubed watermelon, feta, mint, balsamic reduction)

FAVORITE SALADS

- AMERICAN POTATO** (classic potato salad)
- BROCCOLI & CAULIFLOWER** (raisins, bacon, red onion, creamy dressing)
- DILL PICKLE** (pasta, ham, pickle, cheddar, fresh dill, red onion, creamy dressing)
- CHICKEN RANCH** (pasta, chicken, bacon, cheddar, creamy ranch dressing)
- VEGGIE** (pasta, assortment of seasonal vegetables, creamy dill dressing or vinaigrette)

SPECIALTY COLD PASTA SALADS

- ITALIAN** (sundried tomatoes, pesto, mozzarella, salami, parmesan)
- GREEK** (cherry tomatoes, cucumbers, red onion, kalamata olives, vinaigrette)
- THAI** (rice noodles, cabbage, carrots, peppers, red onion, peanut and sesame sauce)
- SEAFOOD** (mixed seafood, celery, peas, cucumber, peppers, creamy dill dressing)

COLESLAWS

- (classic, broccoli, Asian/ramen, jalapeno)

HOT SIDES

VEGETABLES

- GREEN BEANS** (blanched beans, bacon, garlic)
- ROASTED VEGGIES** (mixed seasonal vegetables)
- STEAMED VEG** (choice of corn, broccoli & cauliflower, or California)
- LOADED BAKED BEANS** (cooked with extra bacon and pulled pork)

STARCH

- BABY BAKERS** (seasoned mini baked potatoes w/ sour cream on side)
- HERB REDS** (rosemary, butter, bacon fat)
- MAC'N'CHEESE** (cavatappi pasta, homemade cheese sauce, cheddar & ritz crumbs)
- Additional:* (chicken/pork/bacon/gourmet cheeses, seafood)
- RICE** (white or wild rice blend)

SOUPS

- CREAM/CHEESE** (broccoli, potato bacon, wild rice, asparagus, mushroom)
- CHICKEN** (noodle, tortilla, southwest, dumpling)
- BEEF** (barley, dumpling, Autumn)
- HAM** (split pea, vegetable, navy bean)



LUNCH GRAB & GO

SUBS

HAM & SWISS (black forest ham, baby swiss, cream cheese & mayo, leaf lettuce, pickles)

CHICKEN SALAD (craisin, granny smith, walnuts, leaf lettuce)

TURKEY ARUGULA (smoked turkey, bacon, havarti, cranberry orange marmalade)

ITALIAN (pastrami, salami, capicola, lettuce, tomato, red onion, sundried tomato mayo and pesto)

ROAST BEEF (sliced beef, pickled red onion, arugula, truffle peppercorn mayo)

CUBAN (slow cooked citrus marinated pork, black forest ham, swiss, pickles, citrus mustard)

MEATLOVERS (ham, turkey, pastrami, beef, leaf lettuce, red onion, Dijon mayo)

WRAPS

TURKEY (smoked turkey, bib cabbage & lettuce, marmalade, craisins, havarti)

CHICKEN CAESAR (grilled chicken, romaine, 3 cheese blend, Caesar dressing)

HUMMAS & VEGGIE (cucumber, spinach, tomato, bean sprouts, peppers, hummus)

SAVORY HAM (black forest ham, prosciutto, havarti, arugula, honey mustard)

SALADS

PROTEIN OPTIONS: chicken, turkey, tenderloin, shrimp, salmon

GARDEN (spring mix, cucumber, tomato, 3 cheese blend)

CAESAR (romaine, 3 cheese blend, crouton, Caesar dressing)

GREEK (cucumbers, cherry tomatoes, red onion, kalamata olives, feta)

COBB (mixed greens, eggs, bacon, bleu cheese, tomatoes, cucumbers)

APPLE & ARUGULA (apple, spiced nuts, craisins, feta, poppy vinaigrette)

CRUNCHY THAI (cabbage blend & spring mix, bean sprouts, sweet peppers, carrot, green onion, peanuts, creamy sesame & peanut dressing)

ROASTED BEET (roasted beet and butternut, red onion, pepitas, balsamic vinaigrette)

BREADS

CORN BREAD (with cinnamon maple butter)

DINNER ROLLS (butter cups)

FRENCH BREAD (garlic butter)

ARTISAN BREAD (garlic herb butter)

SANDWICH BUNS (butter cups)

TRAYS

DIPS/SALSAS

(spinach & artichoke, queso, taco, cowboy caviar, bruschetta, pico de gallo, guacamole, pineapple & mango, crab cocktail & cream cheese)

RELISH TRAY (pickles, olives, pickled brussels, celery, carrots, radishes, peppers, cured meats)

FRUIT TRAY (assorted fresh fruit and berries)

VEGETABLE TRAY (assorted fresh vegetables & dip)

ASSORTED CHEESE (assorted cheeses & crackers)

ASSORTED SAUSAGE (assorted sausages & snack sticks)

SHRIMP COCKTAIL (house boiled, lemons, homemade cocktail sauce)

DESSERTS

COOKIES

(milk chocolate, semi-sweet, dark, espresso, white chocolate chip)

(chocolate pecan, white choc. macadamia nut, caramel pecan)

(red velvet, triple chocolate, cranberry pistachio & oatmeal, espresso white chocolate, maple bacon butter pecan)

BROWNIES

(chocolate or blondies)

(red velvet, white chocolate macadamia craisin, caramel peanut butter truffle, Mexican chocolate & Flan)

KEY LIME OR LEMON BARS

(key lime-graham cracker crust, key lime filling, whipped cream)

(lemon bar- cookie like crust, lemon filling, powdered sugar)

CHEESECAKE BARS

(plain cheesecake with caramel, chocolate, fruit sauce)

(red velvet, turtle, snickers, strawberry, oreo, blueberry/raspberry crumb cheesecake)

CUPCAKES

Pick your cake: white, chocolate, red velvet, spiced)

Pick your frosting: white, chocolate, cream cheese whipped cream)

(red velvet, snickers, triple chocolate, salted caramel, lemon & lavender, strawberry angel food, blueberry lemon, pumpkin pecan, coconut, blackberry coconut)