

# ON SWANN

## Fall Dinner Menu

### NIBBLES

marinated olives   orange   rosemary 7	zeppole   butternut squash   burnt honey   pepitas 9
pomme frites   rosemary   grana padano   harissa aioli 7	saffron arancini   chorizo   manchego 12
burrata   pesto   basil-lemon infused evoo   charred toast 10	foie gras   "butter"   port gelee   financiers 12

### SHARE BOARDS

Cheese	chef's selections of cheeses & accouterments 24
The Butcher	artisan selections of cured meats & accouterments 19
The Farm	assorted cheese   cured meats   country pate   foie   olives 40

### STARTERS

Carrot Ginger Soup	pea pesto   chives 8   10
Kale Salad	black quinoa   brussels sprouts   bacon   corn   tart cherries   pecans   ricotta salata 14
B&B Salad	bibb lettuce   beets   citrus   feta   raisins   almonds   honey vinaigrette 13
Oysters	sambal butter   citrus   chives   rock salt   pink peppercorn 14
Tuna Crudo	mustard seed   garlic chip   aji amarillo aioli   sea salt   evoo   caramel soy 19
Beef Carpaccio	arugula   pickled onions   aji amarillo aioli   parmesan   truffle oil 16
Hot Chicken	crispy tenders   spicy buttermilk   paprika honey butter   romesco aioli 12
Fig Tart	mascarpone cream   gorgonzola   caramelized onion   prosciutto 16
Lamb Meatballs	tomato-date sauce   anson mill grits   minted ricotta cheese 11
Mussels	coconut milk   green curry   coriander   garlic toast 16

### VEGETABLES & MORE

Roasted Corn	piquillo butter   ricotta salata 6
Cauliflower	toasted walnut crisp   capers   golden raisins   fried farm egg 9
Brussels Sprouts	sauteed   wine-soaked golden raisins   marcona almonds 7
Mushrooms	tartine   goat cheese   roasted wild mushroom   tarragon creme 10

### MAINS

Gnocchi	gorgonzola apple mornay   toasted walnut   fried sage 19
Short Rib	ragu   gemelli pasta   mirepoix   wild mushrooms   citrus pine nut crumb 22
Cobia	clams   chorizo   saffron nage   roasted piquillo 36
Roasted Chicken	airline chicken breast   juniper root vegetables   butternut polenta   chicken demi 25
Pork Chop	double chop   apple mostarda   green beans   anson mill cheddar grits 38
Steak Frites	hanger   bone marrow   chimichurri   shallots-cabernet butter   mixed greens 49
Burger	pimento cheese   bacon   pickled red onion   lettuce   b&b aioli 18
Ribeye	blackened   cajun butter   crushed potatoes   mushrooms   bourbon onions 130 (2-3ppl)

COCKTAILS

<b>Garden Social</b>	14
Wheatley Vodka   St. Germaine   Carpano Bianco   Cucumber   Basil   Lemon	
<b>Spring Awakening</b>	13
Peach & Honey Suckle Infused Brooklyn Gin   White Jasmine   Sage   Vanilla Essence   Lemon	
<b>Bees in the Trap</b>	14
EG Origin Rosemary and Lavender Vodka   Montenegro   Lemon   Honey Raisin	
<b>Mi Alma</b>	14
Corazon Blanco Tequila   Watermelon   Strawberry   Lemongrass   Lime	
<b>Jaded Lens</b>	14
Corazon Reposado Tequila   Ancho Reyes Chili   Ginger-Habanero Blend	
<b>Sunset Gun</b>	13
Basil infused 400 Coñejos Mezcal   Yellow Chartreuse   St. Germain Elderflower   Honey   Lemon   Habanero	
<b>Sloe Your Roll</b>	14
6 O'Clock Sloe Gin   Vya Dry Vermouth   Orange Bitters Strawberry Infused Aperol	
<b>Mob Tais</b>	14
Vanilla Infused Flor De Cana 4yr Rum   Coconut Cartel Rum   Tipplers Orange Liqueur   House Made Orgeat   Lime	
<b>Summer Breeze</b>	12
Brugal 1888 Rum   Strawberry & Meyer Lemon Liquor   Aquafaba   Lemon   Demerara	
<b>Walnut Maple Old Fashioned</b>	15
Benchmark Bourbon   Walnut Infused Maple   Angostura   Orange	
<b>Cinn City</b>	16
High West Double Rye   Evan Williams Bonded Bourbon   Foro Amaro   Hoodoo Chicory   Cinnamon   Bitters	

CRAFT SODA

<b>Blueberry- Vanilla</b>	7
Cinnamon   Lemon   London Essence Soda	
<b>Watermelon-Strawberry</b>	7
Lemon Grass   Lime   London Essence Soda	
<b>N/A</b>	
<b>Saratoga Sparkling</b>   NY	5
<b>London Essence Ginger Beer</b>   UK	4
<b>Sprecher Root Beer</b>   WI	5
<b>Sprecher Cream Soda</b>   WI	5

COFFEE | TEA

<b>Julius Meinl</b>   espresso	5
<b>Julius Meinl</b>   cappuccino	7
<b>Julius Meinl</b>   rotating iced tea	4
<b>Julius Meinl</b>   rotating hot tea	5

VINO

<b>Zonin</b>   Prosecco   187 ml	12
<b>Chandon</b>   Brut   187 ml	12
<b>Moet Imperial Rose</b>   Brut   187ml	24
<b>Joh. Jos. Prum</b>   Riesling   Mosel	17/68
<b>Maso Canali</b>   Pinot Grigio   Trentino-Alto Adige	10/40
<b>Solosole</b>   Vermentino   Tuscany	13/52
<b>Abadia De San Campos</b>   Albarino   Rias Baixas	13/52
<b>Saldo</b>   Chenin Blanc   California	16/64
<b>Framingham</b>   Sauvignon Blanc   Marlborough	12/48
<b>Cade</b>   Sauvignon Blanc   Napa Valley	17/68
<b>Domaine De Champarlan</b>   Sauvignon Blanc   Sancerre	20/80
<b>Maddalena</b>   Chardonnay   Monterey	12/48
<b>Diatom</b>   Chardonnay   Santa Barbara	15/60
<b>Louis Latour</b>   Chardonnay   Burgundy	20/80
<b>Fleur de Mer</b>   Rose   Provence	13/52
<b>Morgan</b>   Pinot Noir   Monterey	15/60
<b>Ken Wright Cellars</b>   Pinot Noir   Willamette	17/68
<b>Giant Steps</b>   Pinot Noir   Yarra Valley	20/80
<b>Dievole</b>   Sangiovese   Chianti Classico	15/60
<b>Orin Swift D66 Others</b>   GSM   France	15/60
<b>Lopez de Heredia 'Vina Cubillo'</b>   Tempranillo   Rioja	15/60
<b>Colome</b>   Malbec   Alta	15/60
<b>Ridge Three Valleys</b>   Zin Blend   Sonoma County	18/72
<b>Leviathan</b>   Red Blend   California	20/80
<b>Les Terrasses</b>   Merlot   Saint- Emilion Grand Cru	18/72
<b>Three Rivers</b>   Cab Sauv.   Columbia Valley	12/48
<b>Justin</b>   Cab Sauv.   Paso Robles	17/68
<b>Penfolds Bin. 704</b>   Cab Sauv.   Napa Valley	25/100

SUDS

<b>*Barriehaus 'Oktoberfest Marzen' Lager</b>   FL   5.8%	10
<b>Stella Artois</b>   BEL   5.2%   IBU 20	7
<b>Funky Buddah 'Vibin' Lager</b>   FL   5%   IBU 10	7
<b>Tank 'Freedom Tower' Amber Ale</b>   FL   6.5%   IBU 25	7
<b>Estrella 1906 Lager</b>   SP   6.5%   IBU 25	7
<b>CCB Jai Low IPA</b>   FL   4%   IBU 35	7
<b>CCB Fancy Papers Hazy IPA</b>   FL   4%   IBU 35	7
<b>*Tripping Animals Rotating Sour</b>   FL   5%+	10
<b>*Tripping Animals Rotating Lager</b>   FL   5%+	9
<b>*Tripping Animals Rotating DIPA</b>   FL   7%+	14

\*Allocated Beer Features

ON TAP

Rotating craft selections