

# ON SWANN

## Spring Dinner Menu

### NIBBLES

marinated olives | orange | rosemary 7

pomme frites | rosemary | grana padano | harissa aioli 8

saffron arancini | chorizo | Manchego 12

pimento cheese | lavash 7

zeppole | whipped corn ricotta dip 10

burrata | almonds | balsamic roasted strawberries | herbs 16

### SHARE BOARDS

Cheese

The Butcher

The Farm

chef's selections of cheeses & accouterments 28

artisan selections of cured meats & accouterments 22

assorted cheese | cured meats | country pate | foie | olives 42

### STARTERS

White Asparagus Soup

Kale Salad

Zucchini Salad

Lamb Meatballs

Pork Belly

Tuna Crudo

East Coast Oysters

Beef Carpaccio

Hot Chicken

Mussels

mint-pea pesto | parmesan croutons | chives 8 | 10

black quinoa | brussels sprouts | bacon | corn | tart cherries | pecans | ricotta salata 14

zucchini | arugula | heirloom tomatoes | lemon infused evoo | goat cheese crumble 16

tomato-date sauce | anson mill grits | minted ricotta cheese 12

coconut orange grits | bourbon soy glaze | pickled shitake mushroom 17

mustard seed | garlic chip | aji amarillo aioli | sea salt | evoo | caramel soy 19

blue point | half dozen | red wine mignonette 18

arugula | pickled onions | aji amarillo aioli | parmesan | truffle oil 18

crispy tenders | spicy buttermilk | paprika honey butter | romesco aioli 13

coconut milk | green curry | coriander | garlic toast 17

### VEGETABLES & MORE

Cauliflower

Brussels Sprouts

Mushrooms

toasted walnut crisp | golden raisin | fried farm egg 11

bacon | parmesan | piquillo pepper | lemon aioli 8

tartine | goat cheese | roasted wild mushroom | tarragon creme 10

### MAINS

Shrimp & Grits

Short Rib

Striped Bass

Scallops

Roasted Chicken

Pork Chop

Steak Frites

Burger

Prime Ribeye

herb marinated shrimp | roasted heirloom tomatoes | anson mills grits | creole sauce 25

ragu | gemelli pasta | mirepoix | wild mushrooms | citrus pine nut crumb 25

miso marinated striped bass | sake butter sauce | zucchini | pickled mushrooms 45

curried-carrot puree | bacon aioli | brussels sprouts | marcona almonds | tuscan kale 35

half chicken | maple glazed carrots | yukon potatoes | red bell pepper chimichurri 28

double chop | apple mostarda | green beans | anson mill cheddar grits 39

hanger | bone marrow | chimichurri | shallots-cabernet butter | little gem caesar 54

prime | pimento cheese | bacon | pickled red onion | lettuce | b&b aioli 18

blackened | cajun butter | crushed potatoes | mushrooms | bourbon onions 130 (2-3ppl)

## COCKTAILS

<b>Garden Social**</b>	15
New Amsterdam Vodka   St. Germaine   Carpano Bianco   Cucumber   Basil   Lemon	
<b>Bees in the Trap*</b>	15
EG Origin Rosemary and Lavender Vodka   Melletti Amaro   Lemon   Honey Raisin	
<b>Life Gives You Lemons</b>	15
Tinkerman's Citrus Gin   House Made Limoncello   Rocky's Botanical Liquor   Ginger   Lemon	
<b>Mi Alma*</b>	15
Corazon Blanco Tequila   Watermelon   Strawberry   Lemongrass   Lime	
<b>Jaded Lens**</b>	15
Corazon Reposado Tequila   Ancho Reyes Chili   Ginger-Habanero Blend	
<b>Walnut Maple Old Fashioned</b>	16
Benchmark Bourbon   Walnut Infused Maple   Angostura   Orange	
<b>Swann Air</b>	17
Castle & Key Rise Gin infused with Lemon Myrtle and Vanilla Bean   Leopold Maraschino   UME Plum Liqueur   Lemon, Earl Grey & Lavender   Lemon Air	
<b>Weedon Island</b>	17
400 Conejos Mezcal infused with Cilantro and Coriander   Honeydew Agave   Washed Shishito Oil   Cointreau   Lime   Saline foam	
<b>Yip Yip!</b>	17
Bison Tallow Washed High West Double Rye   Yuzuri   Strega   Lemongrass   Lemon   Fever Tree Soda	
<b>Straw-Nana Vice</b>	18
Coconut Cartel & Bacardi 8 year   Ginger Infused Montenegro Amaro   Straw-Nana Syrup   Lemon	
<b>The French Hibis-Kiss</b>	20
Remy 1738   Cointreau Infused Hibiscus   Rose Water   Amaro Nonino   Hibiscus Agave   peche liqueur   Lemon	

## CRAFT SODA

<b>Blueberry- Vanilla</b>	8
Cinnamon  Lemon   Fever Tree Soda	
<b>Watermelon-Strawberry</b>	8
Lemon Grass   Lime   Fever Tree Soda	
<b>Honeydew- Agave</b>	8
Honeydew   Lemon  Fever Tree Soda	
<b>N/A</b>	
<b>Seedlip Expressions*</b>	14
<b>Saratoga Sparkling   NY</b>	7
<b>Saratoga Sparkling   NY  12 fl. oz</b>	5
<b>Fever Tree Ginger Beer   UK</b>	5
<b>Boylan Cream Soda  </b>	6
<b>Boylan Root Beer  </b>	6

## COFFEE | TEA

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

## VINO

<b>Baron d' Arignac   Blanc de Blancs   France</b>	12
<b>Casa Canevel Prosecco DOC   Brut   187ml</b>	13
<b>Moet Rose   Brut   187ml</b>	24
<b>Fleur de Mer   Rosé   Provence</b>	15 59
<b>Bieler Pere &amp; Fils   Rosé   Provence</b>	13 51
<b>Nortico   Alvarinho   Portugal</b>	14 55
<b>Maso Canali   Pinot Grigio   Trentino-Alto Adige</b>	13 46
<b>Solitaire Blanc  White Blend   Côtes du Rhône</b>	14 55
<b>Malvasia Bianca   Malvasia   Salento</b>	15 59
<b>Babich   Sauvignon Blanc   Marlborough</b>	14 55
<b>Sancerre   Sauvignon Blanc   Loire Valley</b>	22 78
<b>King Estate   Sauvignon Blanc  Oregon</b>	13 51
<b>Harken  Chardonnay   California</b>	14 55
<b>La Chablisienne   Chablis   France</b>	19 75
<b>Diatom   Chardonnay   Santa Barbara</b>	15 59
<b>Manoella  Portuguese Blend   Douro</b>	17 67
<b>More  Negroamaro   Italy</b>	15 59
<b>Siduri   Pinot Noir   Santa Barbara</b>	16 63
<b>O.P.P.  Pinot Noir   Willamette Valley</b>	15 59
<b>Alta Vista   Malbec   Argentina</b>	14 55
<b>Opolo  GSC   Paso Robles</b>	16 63
<b>Pervale   Super Tuscan   Tuscany</b>	23 79
<b>Robert Hall   Cab Sauv.   Paso Robles</b>	15 59
<b>Katherine Goldschmidt   Cab Sauv   Stonemason Hill</b>	17 67
<b>Powers Champoux Vineyard   Cab Sauv   Horse Heaven Hills</b>	20 79

## SUDS

<b>Motorworks Longboat Light   FL  4.5%</b>	7
<b>Miller Lite   WI   4.2%</b>	7
<b>Estrella 1906 Lager   SP   6.5%</b>	7
<b>Magnanimous Helles Lager  FL   4.5%</b>	10
<b>Kronenburg 1664 Blanc Pale Lager   France   5%</b>	7
<b>Original Sin Black Widow Cider   FL   6%</b>	7
<b>Magnanimous Berry Yourself Alive Sour   FL   8.0%</b>	12
<b>Tepache Sazón Fruited Beer   MEX   7%</b>	10
<b>Hitachino Nest White Ale   JPN   5.5%</b>	10
<b>Tank 'Freedom Tower' Amber Ale   FL   6.5%</b>	7
<b>Coppertail Unholy American Trippel Ale   FL   9.2%</b>	9
<b>King State Tropunk IPA   FL   6.3%</b>	12
<b>Woven Water Lucid Blurry IPA   FL   6.4%</b>	12
<b>*Tripping Animals Rotating Lager   FL   5%+</b>	9
<b>*Tripping Animals Rotating Sour   FL   5%+</b>	10
<b>*Tripping Animals Rotating IPA   FL</b>	12
<b>N/A Big Drop Mexi Style Lager   MX   0%</b>	8

## ON TAP

Rotating craft selections

\*Alternate N/A Options

\*\* In House Syrups Fortified with Alcohol Containing less than .5% Alcohol Content Per Cocktail