

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 | pistachios | peach mostarda | prosciutto 16

SHARE BOARDS

Cheese

chef's selections of cheeses & accouterments 28

The Butcher

artisan selections of cured meats & accouterments 22

The Farm

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

STARTERS

White Asparagus Soup

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

Kale Salad

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

Zucchini Salad

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

Lamb Meatballs

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

Pork Belly

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

Tuna Crudo

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

Oysters

sambal butter | citrus | chives | rock salt | pink peppercorn 15

Beef Carpaccio

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

Hot Chicken

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

Mussels

coconut milk | green curry | coriander | garlic toast 18

VEGETABLES & MORE

Cauliflower

toasted walnut crisp | golden raisin | fried farm egg 11

Brussels Sprouts

bacon | parmesan | piquillo pepper | lemon aioli 8

Mushrooms

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

MAINS

Shrimp & Grits

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

Short Rib

ragu | gemelli pasta | mirepoix | wild mushrooms | citrus pine nut crumb 26

Miso Cod

miso marinated cod | sake butter sauce | zucchini | pickled mushrooms 38

Scallops

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

Roasted Chicken

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

Pork Chop

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

Steak Frites

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

Burger

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

Prime Ribeye

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

COCKTAILS

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

CRAFT SODA

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

COFFEE | TEA

Julius Meinl espresso	5
Julius Meinl cappuccino	7
Julius Meinl rotating iced tea	4
Julius Meinl rotating hot tea	4

VINO

Baron d' Arignac Blanc de Blancs France	12
Casa Canevel Prosecco DOC Brut 187ml	13
Moet Rose Brut 187ml	24
Fleur de Mer Rosé Provence	15 59
Bieler Pere & Fils Rosé Provence	13 51
Maso Canali Pinot Grigio Trentino-Alto Adige	13 46
Solitaire Blanc White Blend Côtes du Rhône	14 55
Terras Gauda Albarino Rias Baixas	14 55
Babich Sauvignon Blanc Marlborough	14 55
Sancerre Sauvignon Blanc Loire Valley	22 78
King Estate Sauvignon Blanc Oregon	13 51
Harken Chardonnay California	14 55
La Chablisienne Chablis France	19 75
Diatom Chardonnay Santa Barbara	15 59
Marc Bredif Vouvray Chenin Blanc Loire Valley	16 63
O.P.P. Pinot Noir Willamette Valley	15 59
Alta Vista Malbec Argentina	14 55
Opolo GSC Paso Robles	16 63
San Polo Sangiovese Tuscany	14 55
Termes Tempranillo Spain	15 59
Pervale Super Tuscan Tuscany	23 79
Château Quintus Merlot Saint-Emilion	20 79
Robert Hall Cab Sauv. Paso Robles	15 59
Katherine Goldschmidt Cab Sauv Stonemason Hill	17 67
Powers Champoux Vineyard Cab Sauv Horse Heaven Hills	20 79

SUDS

Motorworks Longboat Light FL 4.5%	7
Miller Lite WI 4.2%	7
Stella Artois BEL 5.2%	7
Magnanimous Helles Lager FL 4.5%	10
Original Sin Black Widow Cider FL 6%	7
Magnanimous Berry Yourself Alive Sour FL 8.0%	12
Tepache Sazón Fruited Beer MEX 7%	10
Tank 'Freedom Tower' Amber Ale FL 6.5%	7
Coppertail Unholy American Trippel Ale FL 9.2%	9
King State Tropunk IPA FL 6.3%	12
Woven Water Lucid Blurry IPA FL 6.4%	12
*Tripping Animals Rotating Lager FL 5%+	9
*Tripping Animals Rotating Sour FL 5%+	10
*Tripping Animals Rotating IPA FL	12
N/A Big Drop Mexi Style Lager MX 0%	8

ON TAP

Rotating craft selections

*Alternate N/A Options

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