

ON SWANN

Brunch Menu

NIBBLES

italian doughnuts chocolate sauce 7	saffron arancini chorizo manchego 10
croissant citrus honey butter orange marmalade 7	cinnamon roll bourbon caramel candied pecans 9
burrata pesto basil-lemon infused evoo charred toast 10	pomme frites rosemary grana padano harissa aioli 7

SHARE BOARDS

Cheese	chef's selections of cheeses & accoutrements 23
The Butcher	artisan selections of cured meats & accoutrements 19
Mediterranean	roasted corn dip green olive feta dip wild mushroom mousse hummus 18

SOUPS & LIGHTS

Tomato Bisque	crispy chickpeas fresh herbs harissa cream 4 7
Carrot Ginger Soup	pea pesto crouton 5 8
Acai Bowl	acai puree mixed berries bananas granola toasted coconut chia seeds 12
Avocado Toast	crushed avocado spread cherry tomatoes slivered radish farm egg sourdough 15
Mussels	garlic white wine garlic toast 16

SALADS & SANDWICHES

Kale Salad	quinoa brussels sprouts bacon corn tart cherries pecans ricotta salata 14
Chicken Salad	romaine tomato bacon corn avocado farm egg radish green goddess 15
BLT	heirloom tomatoes double smoked bacon frisée basil mayo challah bread 13
Black Bean	burger romaine lettuce tomato roasted corn hummus avocado harissa aioli 15
Chicken	spicy buttermilk chicken celery root slaw honey butter dill pickles brioche bun 15
Sirloin Burger	dry-aged pimento cheese bacon pickled red onion lettuce b&b aioli 18

MAINS & BRUNCH

Moroccan Egg	baked egg lamb sausage tomato date sauce greek yogurt pita 13
Mushroom Toast	fried eggs tarragon cream goat cheese mousse sourdough toast 14
Egg White Frittata	cacio e pepe crispy prosciutto roasted tomatoes garlic potatoes frisée salad 15
Omelette	chef's choice crushed yukons sourdough toast 16
French Toast	macerated strawberries whipped mascarpone toasted almonds lemon maple syrup 14
Smoked Salmon	tartine cream cheese mousse heirloom tomato pickled red onion capers 16
Gemelli Pasta	tomato sauce garlic evoo fresh mozzarella 15
Salmon	carrot yogurt puree Israeli couscous balsamic mustard glaze 28
Steak & Eggs	hanger fried eggs chimichurri crushed potatoes fresh baked biscuit 37

COCKTAILS

Passionfruit Spritzer	12
Vieve De Vernay Sparkling Wine Passionfruit Lemon Lime Orange	
Swanngría	12
Red or White Apricot Cinnamon Raynal VSOP	
Spring Awakening	13
Peach & Honey Suckle Infused Brooklyn Gin White Jasmine Sage Vanilla Essence Lemon	
Bees in the Trap	14
EG Origin Rosemary and Lavender Vodka Montenegro Lemon Honey Raisin	
Garden Social	14
Wheatley Vodka St. Germain Carpano Bianco Cucumber Basil Lemon	
Sunset Gun	13
Basil infused El Silencio Mezcal Yellow Chartreuse St. Germain Elderflower Honey Lemon Habanero	
Mi Alma	14
Corazon Blanco Tequila Watermelon Strawberry Lime	
Mob Tais	14
Vanilla Infused Flor De Cana 4yr Coconut Cartel Rum Tipplers Orange Liqueur House Made Orgeat Lime	
Summer Breeze	12
Brugal 1888 Rum Strawberry & Meyer Lemon Liqueur Aquafaba Lemon Demerara	
Walnut Maple Old Fashioned	15
Benchmark Bourbon Walnut Infused Maple Angostura Orange	

CRAFT SODA

Watermelon- Strawberry	7
Lemon Grass Lime London Essence Soda	
Blueberry- Vanilla	7
Cinnamon Lemon London Essence Soda	

N/A

Saratoga Sparkling NY	5
London Essence Ginger Beer UK	4
Sprecher Root Beer WI	5
Sprecher Cream Soda WI	5

COFFEE | TEA

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

VINO

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

SUDS

*BarrieHaus 'Oktoberfest Marzen' Lager FL 5.8%	10
Funky Buddah 'Vibin' Lager FL 5% IBU 10	7
Stella Artois BEL 5.2% IBU 20	7
Tank 'Freedom Tower' Amber Ale FL 6.5% IBU 25	7
Estrella 1906 Lager SP 6.5% IBU 25	7
CCB Jai Low IPA FL 4% IBU 35	7
CCB Fancy Papers Hazy IPA FL 6.5% IBU 45	7
*Tripping Animals Rotating Sour FL 5%+	10
*Tripping Animals Rotating DIPa FL 7%+ IBU N/A	14

*Allocated Beer Features

ON TAP

Rotating craft selections