

ON SWANN

Spring Brunch Menu

NIBBLES

italian doughnuts | chocolate sauce 7

croissant | citrus honey butter | orange marmalade 7

saffron arancini | chorizo | manchego 12

pimento cheese | lavash 7

cinnamon roll | bourbon caramel | candied pecans 9

pomme frites | rosemary | grana padano | harissa aioli 8

SHARE BOARDS

Cheese

chef's selections of cheeses & accoutrements 28

The Butcher

artisan selections of cured meats & accoutrements 22

Mediterranean

roasted corn dip | green olive feta dip | white bean almond piquillo dip | hummus 18

SOUPS & LIGHTS

Tomato Bisque

crispy chickpeas | fresh herbs | harissa cream 7 | 9

White Asparagus Soup

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

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

Fried Green Tomatoes

fried green tomatoes | pimento cheese | pepper jam 11

Mussels

coconut milk | green curry | coriander | garlic toast 18

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 16

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 14

Mushroom Toast

fried eggs | tarragon cream | goat cheese mousse | sourdough toast 14

Shrimp & Grits

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

Omelette

chef's choice | crushed yukons | sourdough toast 16

French Toast

macerated strawberries | whipped mascarpone | toasted almonds | lemon maple syrup 16

Smoked Salmon

tartine | cream cheese mousse | heirloom tomato | pickled red onion | capers 18

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 | buttermilk biscuit 42

COCKTAILS

Passionfruit Spritzer	14
Vueve De Vernay Sparkling Wine Passionfruit Lemon Lime Orange	
Swanngrria	14
White or Red Apricot Cinnamon St. Remy VSOP	
Bees in the Trap*	15
EG Origin Rosemary and Lavender Vodka Meletti Amaro Lemon Honey Raisin	
Garden Social**	15
New Amsterdam Vodka St. Germain Carpano Bianco Cucumber Basil Lemon	
Life Gives You Lemons	15
Tinkerman's Citrus Gin House Made Limoncello Rocky's Botanical Liqueur 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	
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	
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	
N/A	
Seedlip Expressions*	14
Saratoga Sparkling NY	7
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
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
Estrella 1906 Lager SP 6.5%	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
Hitachino Nest White Ale JPN 5.5%	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

*Completely N/A Options

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