

# ON SWANN

Fall Lunch Menu

## NIBBLES

Marinated Olives | orange | rosemary 6

Pomme Frites | rosemary | grana padano | harissa aioli 7

Burrata | pesto | basil-lemon infused evoo | charred toast 9

Zeppole | whipped ricotta | sweet corn | paprika 8

Saffron Arancini | chorizo | manchego 10

## SHARE BOARDS

Cheese

The Butcher

Mediterranean

chef's selections of cheeses & accoutrements 24

artisan selections of cured meats & accoutrements 19

roasted corn dip | green olive feta dip | wild mushroom mousse | hummus 18

## STARTERS

Tomato Bisque

Carrot Ginger Soup

Chicken Salad

B&B Salad

Kale Salad

Pizzette

Mussels

crispy chickpeas | fresh herbs | harissa cream 4 | 7

pea pesto | crouton 8 | 10

romaine | tomato | bacon | corn | avocado | farm egg | radish | green goddess 15

bibb lettuce | beets | citrus | feta | raisins | almonds | honey vinaigrette 13

black quinoa | brussel sprout | bacon | corn | tart cherries | pecans | ricotta salata 14

spicy picante | mozzarella | honey chili | garlic butter crust | parmesan 13

coconut milk | green curry | coriander | garlic toast 16

## VEGETABLES & MORE

Cauliflower

Brussels Sprouts

Roasted Corn

toasted walnut crisp | golden raisin | capers | fried farm egg 9

wine-soaked golden raisins | marcona almonds 7

piquillo butter | ricotta salatta 6

## MAINS

Gemelli Pasta

BLT

Grilled Cheese

Black Bean Burger

Chicken

Salmon

Sirloin Burger

Steak Frites

tomato sauce | garlic | evoo | fresh mozzarella 15

heirloom tomatoes | double smoked bacon | frisée | basil mayo | brioche 13

prosciutto | taleggio | fontina | provolone | fig jam | sour dough 14

romaine lettuce | tomato | roasted corn hummus | avocado | harissa aioli 15

spicy buttermilk chicken | celery root slaw | honey butter | dill pickles | brioche bun 15

carrot yogurt puree | israeli couscous | balsamic mustard glaze 28

dry-aged | pimento cheese | bacon | pickled red onion | lettuce | b&b aioli 18

hanger | house-soy marinade | cabernet shallot butter | mixed greens 37

COCKTAILS

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

CRAFT SODA

<b>Blueberry- Vanilla</b>	7
Cinnamon   Lemon   London Essence Soda	
<b>Watermelon-Strawberry</b>	7
Lemon Grass   Lime   London Essence Soda	

N/A

<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 Valley	17/68
<b>Giant Steps</b>   Pinot Noir   Yarra Valley	20/80
<b>Lopez de Heredia 'Vina Cubillo'</b>   Tempranillo   Rioja	15/60
<b>Dievole</b>   Sangiovese   Chianti Classico	15/60
<b>Colome</b>   Malbec   Alta	15/60
<b>Orin Swift D66 Others</b>   GSM   France	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   St. 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>Funky Buddah 'Vibin' Lager</b>   FL   5%   IBU 10	7
<b>Stella Artois</b>   BEL   5.2%   IBU 20	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   6.5%   IBU 45	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%+   IBU N/A	14

\*Allocated Beer Features

ON TAP

Rotating craft selections