

# ON SWANN

## Spring Brunch Menu

### NIBBLES

italian doughnuts   chocolate sauce 7	pimento cheese   lavash 7
croissant   citrus honey butter   orange marmalade 7	cinnamon roll   bourbon caramel   candied pecans 9
saffron arancini   chorizo   manchego 12	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 4   7
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 17

### 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

<b>Passionfruit Spritzer</b>	14
Vueve De Vernay Sparkling Wine   Passionfruit   Lemon   Lime   Orange	
<b>Swanngrria</b>	14
White or Red   Apricot   Cinnamon   St. Remy VSOP	
<b>Bees in the Trap*</b>	15
EG Origin Rosemary and Lavender Vodka   Meletti Amaro Lemon   Honey Raisin	
<b>Garden Social**</b>	15
New Amsterdam Vodka   St. Germain   Carpano Bianco   Cucumber   Basil   Lemon	
<b>Life Gives You Lemons</b>	15
Tinkerman's Citrus Gin   House Made Limoncello   Rocky's Botanical Liqueur   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>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>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>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

\*Completely N/A Options

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

## 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>Maso Canali   Pinot Grigio   Trentino-Alto Adige</b>	13 46
<b>Solitaire Blanc  White Blend   Côtes du Rhône</b>	14 55
<b>Terras Gauda   Albarino   Rias Baixas</b>	14 55
<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>Marc Bredif Vouvray  Chenin Blanc  Loire Valley</b>	16 63
<b>Manoella  Portuguese Blend   Douro</b>	17 67
<b>San Polo  Sangiovese   Tuscany</b>	14 55
<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>Termes   Tempranillo   Spain</b>	15 59
<b>Pervale   Super Tuscan   Tuscany</b>	23 79
<b>Château Quintus   Merlot   Saint-Emilion</b>	20 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>Stella Artois   BEL   5.2%</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 16oz   France   5%</b>	10
<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