

# ON SWANN

Spring Lunch Menu

## NIBBLES

marinated olives | orange | rosemary 7

saffron arancini | chorizo | manchego 12

pomme frites | rosemary | grana padano | harissa aioli 8

pimento cheese | lavash 7

zeppole | whipped corn ricotta dip 10

burrata | pistachios | peach mostarda | prosciutto 16

## 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

## STARTERS

Tomato Bisque Soup

crispy chickpeas | fresh herbs | harissa cream 5 | 7

White Asparagus Soup

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

Chicken Salad

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

Zucchini Salad

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

Kale Salad

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

Fried green tomatoes

fried green tomatoes | pimento cheese | pepper jam 11

Pizzette

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

Mussels

coconut milk | green curry | coriander | garlic toast 17

## VEGETABLES & MORE

Cauliflower

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

Brussels Sprouts

bacon | parmesan | piquillo pepper | lemon aioli 8

Green Beans

bacon | hazelnut butter 7

## MAINS

Gemelli Pasta

tomato sauce | garlic | evoo | fresh mozzarella 15

BLT

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

Grilled Cheese

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

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

Salmon

carrot yogurt puree | israeli couscous | balsamic mustard glaze 28

Sirloin Burger

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

Steak Frites

hanger | house-soy marinade | cabernet shallot butter | little gem caesar 39

COCKTAILS

<b>Passionfruit Spritzer</b>	14
Vueve De Vernay Sparkling Wine   Passionfruit   Lemon   Lime   Orange	
<b>Swanngría</b>	14
White or Red   Apricot   Cinnamon   St. Remy VSOP	
<b>Garden Social**</b>	15
New Amsterdam Vodka   St. Germaine   Carpano Bianco   Cucumber   Basil   Lemon	
<b>Bees in the Trap*</b>	15
EG Origin Rosemary and Lavender Vodka   Melletti Amaro   Lemon   Honey Raisin	
<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  FeverTree Soda	
<b>Honeydew- Agave</b>	8
Honeydew   Lemon  Fever Tree Soda	
<b><u>N/A</u></b>	
<b>Seedlip Expressions*</b>	14
<b>Saratoga Sparkling</b>   NY	7
<b>London Essence Ginger Beer</b>   UK	5
<b>Boylan Cream Soda</b>	6
<b>Boylan Root Beer</b>	6

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	4

VINO

<b>Baron d' Arignac</b>   Blanc de Blancs   France	12
<b>Casa Canevel Prosecco DOC</b>   Brut   187ml	13
<b>Moet Rose</b>   Brut   187ml	24
<b>Fleur de Mer</b>   Rosé   Provence	15 59
<b>Bieler Pere &amp; Fils</b>   Rosé   Provence	13 51
<b>Nortico</b>   Alvarinho   Portugal	14 55
<b>Maso Canali</b>   Pinot Grigio   Trentino-Alto Adige	13 46
<b>Solitaire Blanc</b>   White Blend   Côtes du Rhône	14 55
<b>Malvasia Bianca</b>   Malvasia   Salento	15 59
<b>Babich</b>   Sauvignon Blanc   Marlborough	14 55
<b>Sancerre</b>   Sauvignon Blanc   Loire Valley	22 78
<b>King Estate</b>   Sauvignon Blanc  Oregon	13 51
<b>Harken</b>   Chardonnay   California	14 55
<b>La Chablisienne</b>   Chablis   France	19 75
<b>Diatom</b>   Chardonnay   Santa Barbara	15 59
<b>Manoella</b>   Portuguese Blend   Douro	17 67
<b>More</b>   Negroamaro   Italy	15 59
<b>Siduri</b>   Pinot Noir   Santa Barbara	16 63
<b>O.P.P.</b>   Pinot Noir   Willamette Valley	15 59
<b>Alta Vista</b>   Malbec   Argentina	14 55
<b>Opolo</b>   GSC   Paso Robles	16 63
<b>Pervale</b>   Super Tuscan   Tuscany	23 79
<b>Robert Hall</b>   Cab Sauv.   Paso Robles	15 59
<b>Katherine Goldschmidt</b>   Cab Sauv   Stonemason Hill	17 67
<b>Powers Champoux Vineyard</b>   Cab Sauv   Horse Heaven Hills	20 79

SUDS

<b>Motorworks Longboat Light</b>   FL  4.5%	7
<b>Miller Lite</b>   WI   4.2%	7
<b>Stella Artois</b>   BEL   5.2%	7
<b>Estrella 1906 Lager</b>   SP   6.5%	7
<b>Magnanimous Helles Lager</b>   FL   4.5%	10
<b>Kronenburg 1664 Blanc Pale Lager</b>   France   5%	7
<b>Original Sin Black Widow Cider</b>   FL   6%	7
<b>Magnanimous Berry Yourself Alive Sour</b>   FL   8.0%	12
<b>Tepache Sazón Fruited Beer</b>   MEX   7%	10
<b>Hitachino Nest White Ale</b>   JPN   5.5%	10
<b>Coppertail Unholy American Trippel Ale</b>   FL   9.2%	9
<b>King State Tropunk IPA</b>   FL   6.3%	12
<b>Woven Water Lucid Blurry IPA</b>   FL   6.4%	12
<b>*Tripping Animals Rotating Lager</b>   FL   5%+	9
<b>*Tripping Animals Rotating Sour</b>   FL   5%+	10
<b>*Tripping Animals Rotating IPA</b>   FL	12
<b>N/A Big Drop Mexi Style Lager</b>   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