



BREAKFAST

EARLY STARTS

Granola Parfait
Berry and Stone Fruit Confit, Vanilla and Lime Greek Yogurt 17

Fresh Fruit Plate (GF)
Greek Yogurt and Greek Island Honey, Fresh Honeycomb 25

Catsmo New York Smoked Salmon*
Cream Cheese, New York Bagel, Tomato, Caper, Onion, Crumbled Egg 38

Basket of Breakfast Pastries and Fresh Scone
Assorted Jams and Jellies 18

Overnight Oats v
Date, Prune, Fig, Sesame, Pumpkin Seed, Fresh Berries 18

Breakfast Trio
Overnight Oats, Fresh Fruit Bowl, Yogurt Parfait 26

Assorted Cereal and Milk
Special K, Raisin Bran, Cheerios, Froot Loops 14
Add Fresh Berries +7

ON TOAST

Swift's Crushed Avocado on Toasted Nine Grain v
Radish, Arugula, Heirloom Tomato 28
Add Two Eggs* any style +14

Hot Smoked Salmon* and Scrambled Egg on Toasted Brioche
Asparagus, Lemon Hollandaise 32

Gratitude Farm Wild Mushrooms on Toast, Sunny Up Egg
Rosemary, Sage, Spinach, Parmesan 28

BEVERAGES

Natalie's® Fresh Squeezed Orange or Grapefruit Juice 14

Juice Press® Raw Cold Pressed Juice 16 v
GLO: Grapefruit, Lemon, Orange
Love Me: Green Apple, Spinach, Kale, Lemon
Doctor Green Juice: Apple, Kale, Pineapple, Lemon, Ginger
Mother Earth: Kale, Cucumber, Celery, Swiss Chard, Dandelion, Lemon, Ginger

Assorted Juices 9
Cranberry, Apple, Pineapple, V8, Tomato

Floridian Pink Paradise Pot of Coffee
Small 12 | Large 24

Café Latte 14 | Cappuccino 14 | Espresso 13

Smoothies 22
Lean and Green
Berry Beachy
Citrus Blast
goop's Chocolate Smoothie: goop Wellness Metabolism-Boosting Superpowder, Strawberries, Avocado, Almond Milk, Water, Pinch of Pink Himalayan Salt

Harney & Sons Tea 10
Black Teas: Darjeeling, English Breakfast, Decaf Ceylon, Chai, Earl Grey Supreme, Jasmine
Green Teas: Gunpowder Green, Organic Green with Citrus and Ginkgo
Herbal Teas: Chamomile, Organic Rooibos, Peppermint

SWIFTY'S SPECIALS

The Benedicts*
Hollandaise, Triple Cooked Breakfast Potatoes, Watercress Salad
Nueske's Canadian Bacon 34
Catsmo Smoked Salmon* Dill and Shallot Hollandaise 38

Blue Crab, Corn and Sweet Potato Skillet Hash, Poached Eggs (GF)
Corn Puree, Pepper Jam, Mustard, Hollandaise 44

The Colony Breakfast
Two Eggs* any style, Pork Sausage, Bacon, Mushroom, Grilled Tomato and Triple Cooked Breakfast Potatoes
Choice of Toast (White, Wheat, Nine Grain, Rye, Bagel, English Muffin) 38

The Full Vegan Colony Breakfast v
Vegan Scramble, Torched Avocado, Grilled Asparagus, Tomato, Mushrooms
and Triple Cooked Breakfast Potatoes, Yami's Salsa, Toasted Nine Grain Bread 39

Build Your Own Omelet (GF)
Watercress, Triple Cooked Breakfast Potatoes;
Choice of Toast (White, Wheat, Nine Grain, Rye, Bagel, English Muffin) 39

Huevos Rancheros (GF)
Warm Corn Tortilla, Two Sunnyside Eggs*, Chorizo, Yami's Salsa, Black Beans, Avocado, Cheese 38

Cereal Crusted French Toast
Caramelized Banana, Pecan Maple Syrup 29

Strawberry Shortcake Short Stack
Vanilla Pancakes, Macerated Strawberries, Cream Cheese, White Chocolate Feuilletine, Maple Syrup 29

BREAKFAST MEATS 14

Pork Sausage (3)
Hickory Smoked Bacon (6)
Nueske's Canadian Bacon (4)
Catsmo Smoked Salmon* +17

SIDES 12

Fresh Fruit | Triple Cooked Breakfast Potatoes | Toast: White, Wheat, Nine Grain or Rye | Croissant

New York Bagel with Cream Cheese | English Muffin | Assorted Muffins | Coffee Crumb Cake



BRUNCH

TABLE SHARES

- Swiftys Crushed Avocado v**
Tortilla Chips, Agave and Espelette, Pico de Gallo, Yami's Salsa 28
- Crudite of Local Vegetables v**
Muhammara, Baba Ganoush, Toasted Almonds, Sesame Bread Sticks 32
- Swiftys Cheese and Charcuterie Board for Two**
Pomegranate Fig Jam, Olives, Cracker, Assorted Artisanal Cheese and Cured Meats 42

STARTERS

- Poached Key West Pink Shrimp (4) (GF)**
Horseradish Cocktail Sauce, Marie Rose, Lemon 32
- Chilled Globe Artichoke with Swiftys House Vinaigrette (GF)**
Our Famous Artichoke, Poached in Citrus, Served Cold with House Vinaigrette 26
- Chicken Liver Pâté**
Cornichon, Red Onion Jam, Baby Radish, Mustard, Grilled Bread 26
- Overnight Oats v**
Date, Prune, Fig, Sesame, Pumpkin Seed, Fresh Berries 18
- Catsmo New York Smoked Salmon***
Cream Cheese, New York Bagel, Tomato, Caper, Onion, Crumbled Egg 38
- goop Green Gazpacho (GF) v**
Chilled with Cucumber, Melon and Mint, Toasted Pumpkin Seed, Sesame Crumble, Chili Salsa 18
- Fresh Fruit Plate (GF)**
Greek Yogurt and Greek Island Honey, Fresh Honeycomb 25
- Chickpea, Jalapeño and Cilantro Fritters (5) (GF) v**
Crispy Cauliflower, Chermoula, Baba Ganoush, Pomegranate 22

SALADS

- Sweet Gem Caesar Salad**
Garlic Croûtes, Anchovy, Parmesan, Black Pepper 22
Add: Shrimp (4) 16 | Chicken Breast 17 | 6 oz Salmon 22
- Swiftys Original Recipe Cobb Salad (GF)**
Chicken, Bacon, Stilton Blue, Avocado, Egg 33
- Curried Chicken Salad (GF)**
Toasted Almond, Bacon, Banana, Avocado, Pickled Green Tomato, Mango Chutney 32
- Marinated Feta and Watermelon (GF)**
Pumpkin Seed, Beet, Red Onion, Black Olive and Balsamic Vinaigrette 28

ON TOAST

- Swiftys Crushed Avocado on Toasted Nine Grain v**
Radish, Arugula, Heirloom Tomato 28
Add Two Eggs* any style +14
- Hot Smoked Salmon* and Scrambled Egg on Toasted Brioche**
Asparagus, Lemon Hollandaise 32

ENTRÉES

- The Benedicts***
Hollandaise, Triple Cooked Breakfast Potatoes, Watercress Salad
Nueske's Canadian Bacon 34
Catsmo Smoked Salmon* Dill and Shallot Hollandaise 38
- The Colony Breakfast**
Two Eggs* any style, Pork Sausage, Bacon, Mushroom, Grilled Tomato and Triple Cooked Breakfast Potatoes
Choice of Toast (White, Wheat, Nine Grain, Rye, Bagel, English Muffin) 38
- Cereal Crusted French Toast**
Caramelized Banana, Pecan Maple Syrup 29
- The Full Vegan Colony Breakfast v**
Vegan Scramble, Torched Avocado, Grilled Asparagus, Tomato, Mushrooms and
Triple Cooked Breakfast Potatoes, Yami's Salsa, Toasted Nine Grain Bread 39
- Colony Club**
Cooked Prosciutto Ham, Turkey Breast, Bacon, Swiss, Avocado, Heirloom Tomato 30
- Heirloom Cherry Tomato and Sweet Basil Dolce & Gabbana Pasta**
Parmesan, Olive Oil 32
Add: Shrimp (4) 16 | Chicken Breast 17 | 6 oz Salmon 22
- Swiftys 1/2 Pound Burger***
Cheddar, Red Onion Jam, Tomato, Lettuce, Pickle 30
Add: Fried Egg 6 | Billionaires Bacon 8 | Avocado 8
- Florida Fish Sandwich**
Fennel Salad, Citrus Aioli, Toasted Brioche, Tomato 36
- Baby Corn Tacos v**
Cabbage, Almond, Aji Amarillo, Avocado, Radish and Red Pepper Relish 27
- The Darling Chicken Stack**
Grilled Chicken, Pepperjack, Bacon, Avocado, Truffle Ranch and Fried Onions 32

SIDES 16

- Fries (Add Truffle & Parmesan 3) | Crispy Brussels Sprouts | Grilled Asparagus
Creamed Spinach | Sauteed Wild Mushrooms | Fresh Fruit | Side Salad or Side Caesar
Roasted Farm Carrots, Chermoula and Pomegranate Molasses



LUNCH

TABLE SHARES

- Swiftyp's Crushed Avocado** ✓
Tortilla Chips, Agave and Espelette, Pico de Gallo, Yami's Salsa 28
- Crudite of Local Vegetables** ✓
Muhammara, Baba Ganoush, Toasted Almonds, Sesame Bread Sticks 32
- Swiftyp's Cheese and Charcuterie Board for Two**
Pomegranate Fig Jam, Olives, Cracker, Assorted Artisanal Cheese and Cured Meats 42

STARTERS

- Poached Key West Pink Shrimp (4)** (GF)
Horseradish Cocktail Sauce, Marie Rose, Lemon 32
- Chilled Globe Artichoke with Swiftyp's House Vinaigrette** (GF)
Our Famous Artichoke, Poached in Citrus, Served Cold with House Vinaigrette 26
- Scottish Salmon Tartare**
Avocado, Wonton, Radish, Cucumber, Basil, Tamari and Sesame 28
- Chicken Liver Pâté**
Cornichon, Red Onion Jam, Baby Radish, Mustard, Grilled Bread 26
- goop Green Gazpacho** (GF) ✓
Chilled with Cucumber, Melon and Mint, Toasted Pumpkin Seed, Sesame Crumble, Chili Salsa 18
- Chickpea, Jalapeño and Cilantro Fritters (5)** (GF) ✓
Crispy Cauliflower, Chermoula, Baba Ganoush, Pomegranate 22

SALADS

- Sweet Gem Caesar Salad**
Garlic Croûtes, Anchovy, Parmesan, Black Pepper 22
Add: Shrimp (4) 16 | Chicken Breast 17 | 6 oz Salmon 22
- Swiftyp's Original Recipe Cobb Salad** (GF)
Chicken, Bacon, Stilton Blue, Avocado, Egg 33
- Curried Chicken Salad** (GF)
Toasted Almond, Bacon, Banana, Avocado, Pickled Green Tomato, Mango Chutney 32
- Marinated Feta and Watermelon** (GF)
Pumpkin Seed, Beet, Red Onion, Black Olive and Balsamic Vinaigrette 28
- Swiftyp's Waldorf Salad** (GF)
Stilton, Candied Walnut, Celery, Apple, Grape, Pickled Shallot, Fennel, Local Greens 26

HAND HELDS

- Arrives with choice of Fries, Swiftyp's Slaw or Fruit
- Swiftyp's 1/2 Pound Burger***
Cheddar, Red Onion Jam, Tomato, Lettuce, Pickle 30
Add: Fried Egg 6 | Billionaires Bacon 8 | Avocado 8
- Scottish Salmon* Burger over Toasted Brioche**
Fennel, Dill Cream Cheese, Cucumber 34
- Blackened Mahi Tacos (2)**
Cabbage, Radish, Cucumber, Avocado, Chipotle, Pineapple 36
- Baby Corn Tacos** ✓
Cabbage, Almond, Aji Amarillo, Avocado, Radish and Red Pepper Relish 27
- Colony Club**
Cooked Prosciutto Ham, Turkey Breast, Bacon, Swiss, Avocado, Heirloom Tomato 30
- The Darling Chicken Stack**
Grilled Chicken, Pepperjack, Bacon, Avocado, Truffle Ranch and Fried Onions 32
- Florida Fish Sandwich**
Fennel Salad, Citrus Aioli, Toasted Brioche, Tomato 36

LIGHTER FARE

- Murray's Organic Chicken Paillard, Lemon and Butter** (GF)
Arugula, Marinated Heirloom Cherry Tomatoes, Parmesan, House Vinaigrette 34
- Grilled Florida Catch with Salsa Verde** (GF)
Paprika Roasted Cauliflower, Marinated Tomato, Lemon, Asparagus MKT

ENTRÉES

- Swiftyp's Jumbo Lump Maryland Crab Cake**
Creamed Spinach, Lyonnaise Potatoes, Tartar Sauce 49
- Beer Battered Atlantic Cod**
Swiftyp Fries, Crushed Peas, Slaw, Tartar, Lemon, Malt Vinegar 39
- Heirloom Cherry Tomato and Sweet Basil Dolce & Gabbana Pasta**
Parmesan, Olive Oil 32
Add: Shrimp (4) 16 | Chicken Breast 17 | 6 oz Salmon 22

SIDES 16

- Fries (Add Truffle & Parmesan 3) | Crispy Brussels Sprouts | Grilled Asparagus
Creamed Spinach | Sauteed Wild Mushrooms | Fresh Fruit | Side Salad or Side Caesar
Roasted Farm Carrots, Chermoula and Pomegranate Molasses



DINNER

TABLE SHARES

Parmesan and Rosemary Cheese Scone
Strawberry and Truffle Jam, House Butter 18

Swift's Crushed Avocado v
Tortilla Chips, Agave and Espelette, Pico de Gallo, Yami's Salsa 28

Crudite of Local Vegetables v
Muhammara, Baba Ganoush, Toasted Almonds, Sesame Bread Sticks 32

Swift's Cheese and Charcuterie Board for Two
Pomegranate Fig Jam, Olives, Cracker, Assorted Artisanal Cheese and Cured Meats 42

STARTERS

Poached Key West Pink Shrimp (4) (GF)
Horseradish Cocktail Sauce, Marie Rose, Lemon 32

East Coast Oysters (GF)
Champagne and Pineapple Mignonette, House Hot Sauce, Lemon 34

Scottish Salmon Tartare
Avocado, Wonton, Radish, Cucumber, Basil, Tamari and Sesame 28

Sweetcorn Fritter
1 oz Polish Siberian Caviar, Crème Fraîche, Lemon, Green Onion, Radish 95

Chicken Liver Pâté
Cornichon, Red Onion Jam, Baby Radish, Mustard, Grilled Bread 26

Salt and Pepper Calamari
Sweet Peppers, Green Onion, Sweet Chili, Chipotle Aioli 28

goop Green Gazpacho (GF) v
Chilled with Cucumber, Melon and Mint, Toasted Pumpkin Seed, Sesame Crumble, Chili Salsa 18

Chilled Globe Artichoke with Swift's House Vinaigrette (GF)
Our Famous Artichoke, Poached in Citrus, Served Cold with House Vinaigrette 26

Sweet Gem Caesar Salad
Garlic Croûtes, Anchovy, Parmesan, Black Pepper 16 | 22

Marinated Feta and Watermelon (GF)
Pumpkin Seed, Beet, Red Onion, Black Olive and Balsamic Vinaigrette 19 | 28

Swift's Waldorf Salad (GF)
Stilton, Candied Walnut, Celery, Apple, Grape, Pickled Shallot, Fennel, Local Greens 18 | 26

Prosciutto and Celery Root Remoulade (GF)
Red Wine Prunes, Crisp Parsley 32

Chickpea, Jalapeño and Cilantro Fritters (5) (GF) v
Crispy Cauliflower, Chermoula, Baba Ganoush, Pomegranate 22

Chopped Iceberg and Kale Salad (GF)
Stilton Blue, Onion Jam, Billionaires Bacon, Marinated Tomatoes, Capers 18 | 26

ENTRÉES

Vitello Tonnato (GF)
Poached Veal Tenderloin, Confit Tuna Sauce, Arugula, Heirloom Cherry Tomato, Capers and Anchovy 52

Roast Cauliflower, Coconut and Pepper Curry (GF) v
Raisin Basmati Rice, Tamarind, Toasted Almonds 34

Swift's Jumbo Lump Maryland Crab Cake
Creamed Spinach, Lyonnaise Potatoes, Tartar Sauce 49

Beer Battered Atlantic Cod
Swift Fries, Crushed Peas, Slaw, Tartar, Lemon, Malt Vinegar 39

Peppered Loch Duart Salmon (GF)
Leaf Spinach, Lyonnaise Potatoes, Cauliflower Puree 42
Choice of Peppercorn Sauce or Bearnaise Beurre Blanc

Bacon Wrapped Designer Meatloaf and Gravy
Mashed Potato, Roast Carrots and Leaf Spinach 39

Fettuccine al Limone
Pea, Asparagus, Parmesan, Radicchio, Pistachio 34

Heirloom Cherry Tomato and Sweet Basil Dolce & Gabbana Pasta
Parmesan, Olive Oil 32

Butternut Squash, Sage and Pecorino Risotto (GF)
Pumpkin Seed, Mascarpone, Brown Butter, Roasted Pear 32

FROM THE GRILL

14 oz Dry Aged Black Diamond Prime Striploin 95 (GF)

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8 oz Black Diamond Filet Mignon 65 (GF)

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Swift's Fries, Grilled Tomato and Asparagus, Confit Garlic
Choice of Peppercorn Sauce or Truffle Butter

Cheshire Farm Pork Chop and Boudin Blanc
Choucroute, Mustard, Apple, Pommies Puree, Charcuterie Sauce 48

LIGHTER FARE

Murray's Organic Chicken Paillard, Lemon and Butter (GF)
Arugula, Marinated Heirloom Cherry Tomatoes, Parmesan, House Vinaigrette 34

Grilled Branzino with Salsa Verde (GF)
Paprika Roasted Cauliflower, Marinated Tomato, Lemon 58

Catch of The Day
Ask your server about our daily feature MKT

SIDES 16

Roasted Farm Carrots, Chermoula and Pomegranate Molasses | Choucroute

Loaded Swift Fries Chipotle, Green Onion, and Crispy Bacon | Sautéed Wild Mushrooms

Baby Corn, Truffle, Parmesan and Rosemary | Crispy Brussels, Espelette and Agave

Loaded Creamed Spinach, Bacon, Comté, Toasted Bread Crumb | Mashed Potato