



## BREAKFAST

### FOR THE TABLE

Fresh Fruit Plate <sup>(GF)</sup>  
Greek Yogurt and Greek Island Honey, Fresh Honeycomb 25

A Selection of Organic Gluten Free Muffins <sup>(GF)</sup>  
Brown Butter Toasted Coconut, Keto Lemon Blueberry, Banana Dark Chocolate,  
Vegan Triple Chocolate with Coconut Cream Ganache 30

Basket of Breakfast Pastries and Fresh Scone  
Assorted Jams and Jellies 22

### EARLY STARTS

Granola Parfait  
Berry and Stone Fruit Confit, Vanilla and Lime Greek Yogurt 18

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

Overnight Oats <sup>v</sup>  
Date, Prune, Fig, Sesame, Pumpkin Seed, Fresh Berries 18

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

Steel Cut Irish Oatmeal  
Brown Sugar, Fresh Blueberries 18

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

### ON TOAST

Swiftly's Crushed Avocado on Toasted Nine Grain <sup>v</sup>  
Radish, Arugula, Heirloom Tomato 28  
Add Two Eggs\* any style +14

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

Crispy Parma Ham, Tomato Cream Cheese on a Grilled Popup Bagel  
Two Eggs\* over medium, Crunchy Chili Oil 28

### BEVERAGES

Kennesaw® Fresh Squeezed Orange or Grapefruit Juice 14

Juice Press® Raw Cold Pressed Juice 18 <sup>v</sup>  
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  
Johnnie Brown  
Berry Beachy  
Tropical Wave

Harney & Sons Tea 10  
Black Teas: Darjeeling, English Breakfast, Decaf Ceylon, Earl Grey Supreme  
Green Teas: Organic Green with Citrus & Gingko  
Herbal Teas: Chamomile, Peppermint

### SWIFTY'S SPECIALS

The Benedicts\*  
Two Poached Eggs\*, Hollandaise, Triple Cooked Breakfast Potatoes, Watercress Salad  
Nueske's Canadian Bacon 35  
Catsmo Smoked Salmon\* Dill and Shallot Hollandaise 39

Swiftly's Shakshuka  
Two Eggs\* Poached in a North African Sauce of Spiced Tomatoes and Peppers,  
Crumbled Feta, Cilantro and Grilled Olive Oil and Rosemary Bread 39

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, Popup Bagel, English Muffin) 39

The Full Vegan Colony Breakfast <sup>v</sup>  
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 <sup>(GF)</sup>  
Watercress, Triple Cooked Breakfast Potatoes  
Choice of Toast (White, Wheat, Nine Grain, Rye, Popup Bagel, English Muffin) 39

Huevos Rancheros <sup>(GF)</sup>  
Warm Corn Tortilla, Two Sunnyside Eggs\*, Chorizo, Black Beans, Avocado, Cheese 38

Colony Cereal Crusted French Toast  
Caramelized Banana, Pecan Maple Syrup 30  
Add: Bacon (2) +8 | Sausage (2) +10

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

Croque Madame  
Brioche, Prosciutto Cotto Cooked Ham, Comte Cheese, Rosemary and Mustard Mornay, Sunny Up Egg\*, Petite Salad 36

### 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 | English Muffin | Breakfast Muffin (1) | Coffee Crumb Cake

Popup Bagel (2) with Cream Cheese: Arrives Sliced and Toasted 16



## BRUNCH

### FOR THE TABLE

Swiftyp's Crushed Avocado v  
Tortilla Chips, Agave and Espelette, Pico de Gallo, Yami's Salsa 35

Crudite of Local Vegetables v  
Muhammara, Baba Ganoush, Toasted Almonds, Sesame Bread Sticks 35

Swiftyp's Cheese and Charcuterie Board for Two  
Pomegranate Fig Jam, Olives, Cracker, Assorted Artisanal Cheese and Cured Meats 54

### STARTERS

Poached Key West Pink Shrimp (4) (GF)  
Horseradish Cocktail Sauce, Marie Rose, Lemon 39

Chilled Globe Artichoke with Swiftyp's House Vinaigrette (GF)  
Our Famous Artichoke, Poached in Citrus, Served Cold with House Vinaigrette 30

Chilled Tomato Gazpacho  
Red Pepper Relish, Toasted Sunflower Seed, Basil Oil 20

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

Chicken Liver Pâté  
Cornichon, Red Onion Jam, Baby Radish, Mustard, Grilled Bread 27

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

Chickpea, Jalapeño and Cilantro Fritters (6) (GF) v  
Crispy Cauliflower, Chermoula, Baba Ganoush, Pomegranate 29

Sushi Grade Yellowfin Tuna Tartare  
Caper, Ginger, Scallion, Avocado, Wasabi, Yuzu Aioli, Togarashi, Honey Fried Wonton 39

Burrata and Prosciutto di Parma  
Swank Farm Tomatoes, Pear Mostarda, Aged Balsamic 36



Popup Bagel Tower  
Six (6) Assorted "Not Famous But Known" Popup Bagels,  
Catsmo Smoked Salmon, White Fish Salad, Plain Cream Cheese,  
Scallion Schmear and Seasonal Butter, Trout Roe, Capers,  
Tomato, Red Onion, Boiled Egg, Butter Crisp Lettuce 125  
(No substitutions)

### SALADS

Sweet Gem Caesar Salad  
Garlic Croûtes, Anchovy, Parmesan, Black Pepper 24

Swiftyp's Original Recipe Cobb Salad (GF)  
Chicken, Bacon, Stilton Blue, Avocado, Egg 37

Curried Chicken Salad (GF)  
Toasted Almond, Bacon, Banana, Avocado, Pickled Green Tomato, Mango Chutney 34

Marinated Feta and Watermelon (GF)  
Pumpkin Seed, Beet, Red Onion, Black Olive and Balsamic Vinaigrette 33

Lobster Salad Marie Rose (GF)  
Tarragon, Asparagus, Artichoke, Potato, Cucumber, Tomato, Lemon Vinaigrette 49

Add: Grilled Shrimp (4) 25 | Grilled Chicken 22 | 6 oz Grilled Salmon 28

### ENTRÉES

The Benedicts\*  
Two Poached Eggs\*, Hollandaise, Triple Cooked Breakfast Potatoes, Watercress Salad  
Nueske's Canadian Bacon 35  
Catsmo Smoked Salmon\* Dill and Shallot Hollandaise 39

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, Popup Bagel, English Muffin) 39

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

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

Colony Cereal Crusted French Toast  
Caramelized Banana, Pecan Maple Syrup 30  
Add: Bacon (2) +8 | Sausage (2) +10

Swiftyp's Featured Omelet of The Day  
Ask your server about our Brunch Feature. Arrives with Triple Cooked Breakfast Potatoes and Petite Greens  
Choice of Toast (White, Wheat, Nine Grain, Rye, Popup Bagel, English Muffin) 39

Croque Madame  
Brioche, Prosciutto Cotto Cooked Ham, Comte Cheese, Rosemary and Mustard Mornay, Sunny Up Egg\*, Petite Salad 36

Colony Club Classic  
Cooked Prosciutto Ham, Roast Turkey Breast, Smoked Bacon, Swiss, Avocado, Heirloom Tomato 35

Swiftyp's 1/2 Pound Burger\*  
Cheddar, Red Onion Jam, Tomato, Lettuce, Onion Ring, Pickle, Burger Sauce 33  
Add: Fried Egg +7 | Billionaires Bacon +9 | Avocado +9

Blackened Mahi Tacos (2)  
Cabbage, Radish, Cucumber, Crushed Avocado, Chipotle, Pineapple 38

Crispy Cauliflower Tacos (2) v  
Cabbage, Almond, Aji Amarillo, Radish and Red Pepper Relish 30

The Darling Chicken Stack  
Grilled Chicken, Pepperjack, Bacon, Avocado, Truffle Ranch and Fried Onions 35

Swiftyp's Pink Lobster Roll  
Toasted Brioche, Marie Rose, Tarragon, Lemon 49

Seared Miso Marinated Salmon Noodle Bowl  
Crushed Avocado, Crispy Brussels, Chili Cucumbers 39

Heirloom Cherry Tomato and Sweet Basil Dolce & Gabbana Pasta  
Parmesan, Olive Oil 39

Add: Grilled Shrimp (4) +25 | Grilled Chicken +22 | 6 oz Grilled Salmon +28

### SIDES 16

Fries (Add Truffle & Parmesan +6) | Grilled Asparagus | Creamed Spinach | Side Salad

Side Caesar | Sautéed Wild Mushrooms | Fresh Fruit | Crispy Brussels, Espelette & Agave



## LUNCH

### FOR THE TABLE

Swiftly's Crushed Avocado v  
Tortilla Chips, Agave and Espelette, Pico de Gallo, Yami's Salsa 35

Crudite of Local Vegetables v  
Muhammara, Baba Ganoush, Toasted Almonds, Sesame Bread Sticks 35

Swiftly's Cheese and Charcuterie Board for Two  
Pomegranate Fig Jam, Olives, Cracker, Assorted Artisanal Cheese and Cured Meats 54

### STARTERS

Poached Key West Pink Shrimp (4) (GF)  
Horseradish Cocktail Sauce, Marie Rose, Lemon 39

Chilled Globe Artichoke with Swiftly's House Vinaigrette (GF)  
Our Famous Artichoke, Poached in Citrus, Served Cold with House Vinaigrette 30

Chilled Tomato Gazpacho  
Red Pepper Relish, Toasted Sunflower Seed, Basil Oil 20

Sushi Grade Yellowfin Tuna Tartare  
Caper, Ginger, Scallion, Avocado, Wasabi, Yuzu Aioli, Togarashi, Honey Fried Wonton 39

Chicken Liver Pâté  
Cornichon, Red Onion Jam, Baby Radish, Mustard, Grilled Bread 27

Chickpea, Jalapeño and Cilantro Fritters (6) (GF) v  
Crispy Cauliflower, Chermoula, Baba Ganoush, Pomegranate 29

Jumbo Lump Crab Cocktail  
Bloody Mary Aspic, Avocado, Basil Vinaigrette, Citrus, Radish 36

### SALADS

Burrata and Prosciutto di Parma  
Swank Farm Tomatoes, Pear Mostarda, Aged Balsamic 36

Sweet Gem Caesar Salad  
Garlic Croûtes, Anchovy, Parmesan, Black Pepper 24

Swiftly's Original Recipe Cobb Salad (GF)  
Chicken, Bacon, Stilton Blue, Avocado, Egg 37

Curried Chicken Salad (GF)  
Toasted Almond, Bacon, Banana, Avocado, Pickled Green Tomato, Mango Chutney 34

Marinated Feta and Watermelon (GF)  
Pumpkin Seed, Beet, Red Onion, Black Olive and Balsamic Vinaigrette 33

Lobster Salad Marie Rose (GF)  
Tarragon, Asparagus, Artichoke, Potato, Cucumber, Tomato, Lemon Vinaigrette 49

Add: Grilled Shrimp (4) 25 | Grilled Chicken 22 | 6 oz Grilled Salmon 28

### HAND HELDS

Arrives with choice of Fries, Swiftly's Slaw or Fruit

Swiftly's 1/2 Pound Burger\*  
Cheddar, Red Onion Jam, Tomato, Lettuce, Onion Ring, Pickle, Burger Sauce 33  
Add: Fried Egg +7 | Billionaires Bacon +9 | Avocado +9

Scottish Salmon\* Burger over Toasted Brioche  
Fennel, Dill Cream Cheese, Cucumber 36

Blackened Mahi Tacos (2)  
Cabbage, Radish, Cucumber, Crushed Avocado, Chipotle, Pineapple 38

Crispy Cauliflower Tacos (2) v  
Cabbage, Almond, Aji Amarillo, Radish and Red Pepper Relish 30

Colony Club Classic  
Cooked Prosciutto Ham, Roast Turkey Breast, Smoked Bacon, Swiss, Avocado, Heirloom Tomato 35

The Darling Chicken Stack  
Grilled Chicken, Pepperjack, Bacon, Avocado, Truffle Ranch and Fried Onions 35

Florida Fish Sandwich  
Fennel Salad, Citrus Aioli, Toasted Brioche, Tomato 39

Swiftly's Pink Lobster Roll  
Toasted Brioche, Marie Rose, Tarragon, Lemon 49

### LIGHTER FARE

Murray's Organic Chicken Paillard (GF)  
Lemon, Butter, Arugula, Marinated Heirloom Cherry Tomatoes, Parmesan, House Vinaigrette, Shoestring Potatoes 42

Grilled Florida Catch with Salsa Verde (GF)  
Paprika Roasted Cauliflower, Marinated Tomato, Lemon, Asparagus 42

Seared Miso Marinated Salmon Noodle Bowl  
Crushed Avocado, Crispy Brussels, Chili Cucumbers 39

Goat Cheese and Broccoli Quiche  
Roasted Pepper and Caramelized Onion, Petite Salad, Fresh Fruit 30

### ENTRÉES

Swiftly's Jumbo Lump Maryland Crab Cakes (2)  
Creamed Spinach, Lyonnaise Potatoes, Tartar Sauce 55

Chef Tom's "British" Fish and Chips  
Fresh Atlantic Cod, Fries, Crushed Peas, Slaw, Tartar, Lemon, Malt Vinegar 42

Heirloom Cherry Tomato and Sweet Basil Dolce & Gabbana Pasta  
Parmesan, Olive Oil 39

Add: Grilled Shrimp (4) +25 | Grilled Chicken +22 | 6 oz Grilled Salmon +28

### SIDES 16

Fries (Add Truffle & Parmesan +6) | Grilled Asparagus | Creamed Spinach | Side Salad

Side Caesar | Sauteed Wild Mushrooms | Fresh Fruit | Crispy Brussels, Espelette & Agave



## DINNER

### FOR THE TABLE

Jalapeño and Cheddar Gluten Free Cornbread Muffins (4) (GF)  
Honey Butter 22

Swiftly's Crushed Avocado v  
Tortilla Chips, Agave and Espelette, Pico de Gallo, Yami's Salsa 35

Crudite of Local Vegetables v  
Muhammara, Baba Ganoush, Toasted Almonds, Sesame Bread Sticks 35

Swiftly's Cheese and Charcuterie Board for Two  
Pomegranate Fig Jam, Olives, Cracker, Assorted Artisanal Cheese and Cured Meats 54

### STARTERS

Chilled Globe Artichoke with Swiftly's House Vinaigrette (GF)  
Our Famous Artichoke, Poached in Citrus, Served Cold with House Vinaigrette 30

Salt and Pepper Calamari  
Sweet Peppers, Green Onion, Sweet Chili, Chipotle Aioli 32

Chilled Tomato Gazpacho  
Red Pepper Relish, Toasted Sunflower Seed, Basil Oil 20

Chicken Liver Pâté  
Cornichon, Red Onion Jam, Baby Radish, Mustard, Grilled Bread 27

Chickpea, Jalapeño and Cilantro Fritters (6) (GF) v  
Crispy Cauliflower, Chermoula, Baba Ganoush, Pomegranate 29

The Colony Parmesan Cheese Soufflé  
Twice Baked, Mustard and Parmesan Cream Sauce 27

Burrata and Prosciutto di Parma  
Swank Farm Tomatoes, Pear Mostarda, Aged Balsamic 36

### SALADS

Sweet Gem Caesar Salad  
Garlic Croûtes, Anchovy, Parmesan, Black Pepper 16 | 24

Marinated Feta and Watermelon (GF)  
Pumpkin Seed, Beet, Red Onion, Black Olive and Balsamic Vinaigrette 33

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

Add: Grilled Shrimp (4) 25 | Grilled Chicken 22 | 6 oz Grilled Salmon 28

### RAW BAR

Plateau de Swiftly  
Our Seafood Tower featuring: Key West Pink Shrimp (3), Poached Lobster Tail (1),  
East Coast Oysters (4), Stone Crab Claws (2), Traditional Accompaniments 120

Swiftly's Caviar Service  
Arrives with Traditional Accoutrements, Toasted Brioche  
Polish Siberian 100  
Amber Osetra 160

Poached Key West Pink Shrimp (4) (GF)  
Horseradish Cocktail Sauce, Marie Rose, Lemon 39

French Kiss Oysters (6) (GF)  
Forvm Cabernet Sauvignon Mignonette, Cocktail Sauce, Horseradish 34

Florida Seasonal Large Stone Crab Claws (GF)  
Mustard Sauce 24 Each

Catsmo Smoked Salmon and House Crème Fraîche  
Trout Roe, Egg, Chive, Onion, Toasted Brioche 36

Sushi Grade Yellowfin Tuna Tartare  
Caper, Ginger, Scallion, Avocado, Wasabi, Yuzu Aioli, Togarashi, Honey Fried Wonton 39

Jumbo Lump Crab Cocktail  
Bloody Mary Aspic, Avocado, Basil Vinaigrette, Citrus, Radish 36

### ENTRÉES

Swiftly's Jumbo Lump Maryland Crab Cakes (2)  
Creamed Spinach, Lyonnaise Potatoes, Tartar Sauce 55

Bacon Wrapped Designer Meatloaf and Gravy  
Mashed Potato, Roast Carrots and Leaf Spinach 46

Seared Peppered Sushi Grade Yellowfin Tuna  
Shoestring Potatoes, Leaf Spinach, Peppercorn Sauce 56

Chef Tom's "British" Fish and Chips  
Fresh Atlantic Cod, Fries, Crushed Peas, Slaw, Tartar, Lemon, Malt Vinegar 42

Roast Cauliflower, Coconut and Pepper Curry (GF) v  
Raisin Basmati Rice, Tamarind, Toasted Almonds 39

Confit of Duck with Honey & Thyme Jus  
Confit Duck Legs (2), Pommes Dauphine, Peas à la Française, Smoked Bacon, Caramelized Endive 59

### PASTA

Risotto of Crab, Saffron and English Pea  
Serrano Pepper, Fennel and Smoked Paprika 48

Pappardelle and Gratitude Farm Mushroom Ragu  
Kale and Hazelnut Pesto, Ricotta Salata, Balsamic 42

Heirloom Cherry Tomato and Sweet Basil Dolce & Gabbana Pasta  
Parmesan and Olive Oil 39

Add: Grilled Shrimp (4) 25 | Grilled Chicken 22 | 6 oz Grilled Salmon 28

### FROM THE GRILL

8 oz A5 Japanese Wagyu Beef Tenderloin (GF)  
Seared simply over cast iron with Maldon Salt 199

8 oz Black Diamond Filet Mignon 82 (GF)

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

12 oz Veal Chop 79 (GF)

Arrives with Swiftly's Fries, Grilled Tomato and Asparagus, Confit Garlic  
Choice of Peppercorn Sauce, Truffle Butter or Morel and Calvados Cream Sauce

Double Bone Colorado Lamb Chops  
Ratatouille, Pommes Noisette, Rosemary Lamb Jus 79

### LIGHTER FARE

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

Murray's Organic Chicken Paillard (GF)  
Lemon, Butter, Arugula, Marinated Heirloom Cherry Tomatoes, Parmesan, House Vinaigrette, Shoestring Potatoes 42

Seared Loch Duart Salmon with Sauce Vierge (GF)  
Grilled Asparagus, Cauliflower Puree 49

Miso Glazed Seared Chilean Sea Bass  
Sesame Soba Noodle Salad, Bok Choy, Chili Marinade 58

### SIDES 16

Grilled Asparagus | Truffle & Parmesan Fries +6 | Swiftly's Fries | Lyonnaise Potatoes

Sauteed Wild Mushrooms | Crispy Brussels, Espelette & Agave | Creamed Spinach | Mash Potato