



BREAKFAST

EARLY STARTS

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

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

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

Overnight Oats ^v
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

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

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

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

BEVERAGES

Kennesaw® Fresh Squeezed Orange or Grapefruit Juice 14

Juice Press® Raw Cold Pressed Juice 18 ^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 Cup of Coffee 12

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

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, Pop-up 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

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

Huevos Rancheros
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

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) | Gluten Free Muffin (1) | Coffee Crumb Cake

Pop-up Bagel (2) with Cream Cheese: Arrives Sliced and Toasted 16



BRUNCH

FOR THE TABLE

Swift's Crushed Avocado v

Tortilla Chips, Agave and Espelette, Pico de Gallo, Yami's Salsa 35

Crudite of Local Vegetables v

Muhammara, Hummus, Toasted Almonds, Sesame Bread Sticks 35

Swift'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

Cold Poached Asparagus, Speck Ham

Mustard Vinaigrette, Cantaloupe, Capers, Fennel 30

Chilled Tomato Gazpacho

Red Pepper Relish, Toasted Sunflower Seed, Basil Oil 20

Catsmo New York Smoked Salmon*

Cream Cheese, Popup Bagel, Tomato, Capers, Onion, Crumbled Egg 38

Sushi Grade Yellowfin Tuna Tartare

Capers, 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 and Jalapeño Fritters (6) (GF) v

Kalamata Olive Tapenade, Basil Vinaigrette, Marinated Tomatoes, Balsamic 29

Creamy Miami Burrata with Grilled Zucchini and Truffle Salad

Roasted Grapes, Toasted Pine Nuts 36

SALADS

Sweet Gem Caesar Salad

Garlic Croûtes, Anchovy, Parmesan, Black Pepper 24

Swift'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

Caramelized Caña de Cabra Goat Cheese

Kale, Sweet Potato, Grape and Pecan Salad, Citrus and Sherry Vinaigrette 32

Salad Additions: 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

Swift's Crushed Avocado on Toasted Nine Grain v

Radish, Arugula, Heirloom Tomato 28

Add Two Eggs* any style +14

Swift'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

Colony Cereal Crusted French Toast

Caramelized Banana, Pecan Maple Syrup 30

Add: Bacon (2) +8 | Sausage (2) +10

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

HAND HELDS

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

Swift'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

The Darling Chicken Stack

Grilled Chicken, Pepper Jack, Bacon, Avocado, Truffle Ranch and Fried Onions 35

Colony Club Classic

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

Grilled Shrimp 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

SIDES 16

Fries (Add Truffle & Parmesan +6) | Grilled Asparagus

Creamed Spinach | Side Salad | Side Caesar | Sautéed Wild Mushrooms

Fresh Fruit | Crispy Brussels, Espelette & Agave | Coleslaw 8



LUNCH

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, Hummus, 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

Cold Poached Asparagus, Speck Ham
Mustard Vinaigrette, Cantaloupe, Capers, Fennel 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 and Jalapeño Fritters (6) (GF) v
Kalamata Olive Tapenade, Basil Vinaigrette, Marinated Tomatoes, Balsamic 29

Creamy Miami Burrata with Grilled Zucchini and Truffle Salad
Roasted Grapes, Toasted Pine Nuts 36

SALADS

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

Garden Green Salad (GF)
Tomato, Cucumber, Carrot and Red Onion, Lemon Vinaigrette 22

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

Caramelized Caña de Cabra Goat Cheese
Kale, Sweet Potato, Grape and Pecan Salad, Citrus and Sherry Vinaigrette 32

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

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

HAND HELDS

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

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

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

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

Grilled Shrimp 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

ENTRÉES

Florida Catch of The Day with Yuzu Aioli and Citrus Salad
Crispy Smashed Fingerling Potatoes, Haricots Verts, Basil Oil MKT

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

Swiftyp'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 | Coleslaw 8



DINNER

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, Hummus, 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

Cold Poached Asparagus, Speck Ham
Mustard Vinaigrette, Cantaloupe, Capers, Fennel 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 and Jalapeño Fritters (6) (GF) v
Kalamata Olive Tapenade, Basil Vinaigrette, Marinated Tomatoes, Balsamic 29

Creamy Miami Burrata with Grilled Zucchini and Truffle Salad
Roasted Grapes, Toasted Pine Nuts 36

SALADS

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

Garden Green Salad (GF)
Tomato, Cucumber, Carrot and Red Onion, Lemon Vinaigrette 22

Caramelized Caña de Cabra Goat Cheese
Kale, Sweet Potato, Grape and Pecan Salad, Citrus and Sherry Vinaigrette 32

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

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

ENTRÉES

Swiftyp'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

8 oz Prime Filet Mignon (GF)
Swiftyp's Fries, Grilled Tomato and Asparagus, Confit Garlic; Choice of Peppercorn Sauce or Truffle Butter 76

Grilled Cheshire Farm Heritage Pork Chop
Honey Mustard Glazed, Braised Pearl Barley, Summer Apple and Celery Slaw 44

Chef Tom's "British" Fish & 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 +226 oz Grilled Salmon +28

Swiftyp's 1/2 Pound Burger*
Cheddar, Red Onion Jam, Tomato, Lettuce, Onion Ring, Pickle, Burger Sauce 33
Arrives with choice of Fries, Swiftyp's Slaw or Fruit
Add: Fried Egg +7 | Billionaires Bacon +9 | Avocado +9

LIGHTER FARE

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

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

Blackened Loch Duart Scottish Salmon
Corn Succotash, Torched Avocado, Mango, Chimichurri 46

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

SIDES 16

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

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