



## BREAKFAST

### EARLY STARTS

Fresh Fruit Plate <sup>(GF)</sup>  
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 <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

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 <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

### 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 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 <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  
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

Swiftly'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

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 (GF)  
Our Famous Artichoke, Poached in Citrus, Served Cold with Swiftly's 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

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

Braised Birria Pork and Cheese Empanadas (2)  
Potato, Recado, Birria Jus 28

### SALADS

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

Florida Panzanella Salad  
Passion Fruit Vinaigrette, Cuban Bread Croutets, Tomato, Cucumber, Grapefruit, Avocado 28

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

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

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

Swiftly'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, 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

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 | Sauteed 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

Chilled Globe Artichoke (GF)  
Our Famous Artichoke, Poached in Citrus, Served Cold with Swiftyp's 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 and Jalapeño Fritters (6) (GF) v  
Kalamata Olive Tapenade, Basil Vinaigrette, Marinated Tomatoes, Balsamic 29

Beer Braised Birria Pork and Cheese Empanadas (2)  
Potato, Recado, Birria Jus 28

### SALADS

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

Florida Panzanella Salad  
Passion Fruit Vinaigrette, Cuban Bread Croutes, Tomato, Cucumber, Grapefruit, Avocado 28

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

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

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Horseradish Cocktail Sauce, Marie Rose, Lemon 39

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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

Swift'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)  
Swift'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

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Arrives with choice of Fries, Swift'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 | Swift's Fries | Lyonnaise Potatoes

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