



Swizzle



BRUNCH MENU

(49) for adults

includes one mimosa per adult and shaved prime rib.

(20) for children 6-12

Swizzle does not offer to-go or carry out for brunch. There will be a \$10.00 charge for excessive ordering.

FOR THE TABLE

Deviled Eggs

Smoked bacon, chives

Breakfast Breads

Croissants, Pain Au Chocolate, and raspberry croissants all served with creamed butter & fruit preserves

Yogurt Parfaits

Greek & strawberry yogurt, granola & fresh berries

SMALL PLATES

Brunch Bagel

Toasted everything bagel, lox, chopped egg, pickled shallots, fried capers & whipped cream cheese

Chicken & Waffles

Fried honey stung chicken, buttermilk waffle & bourbon maple syrup

Hash Brown Casserole

Aged cheddar cheese

Farmhouse Scramble

Sautéed peppers & onions, wild mushrooms & smoked ham with cheddar cheese

Crab Cake Benedict

Poached egg & hollandaise on toasted brioche

Caramel Apple Oatmeal

Dulce de Leche & stewed apples

Caprese Salad

Torn basil, balsamic vinegar & olive oil

Mini Quiche Lorraine

Caramelized onion, smoked ham

Buttermilk Pancakes

Warmed seasonal preserves & whipped cream

Steak & Eggs

Sliced sirloin & a fried egg with chimichurri sauce

Shrimp & Grits

Pepper grits, tasso ham & jumbo shrimp

Scrambled Eggs & Bacon

Buttermilk Biscuits & Sausage Gravy

DESSERT

Assorted French Macaroons

Freshly Baked Chocolate Chip Cookies

Apple Tarte Tatin

Pineapple Upside Down Cake

CLASSIC COFFEE DRINKS

French Press (9)

Espresso (4)

Cappuccino (4.5)

ADD ONS:

Vanilla | Hazelnut | Caramel syrup (1)
Buffalo Trace Bourbon Cream or Bailey's Irish Cream (6)
Woodford Reserve Bourbon (7)

Café Mocha (4.5)

Vanilla Latte (4.5)

Hot Chocolate (4)

ADD ON'S

Chilled Seafood Platter

Small (35) Large (85)

Shrimp cocktail, freshly shucked oysters, lump crab & tuna tartar served with mignonette, cocktail sauce & ginger lime cream

Carnivore Platter (95)

8oz Filet Mignon, 7oz Strip Steak, 8oz Ribeye served sliced with your choice of three sauces:

25 Steak Sauce | Bearnaise Sauce | Argentinean Chimichurri
Cabernet Demi-Glaze | Porcini Mornay Sauce
Au Poivre | Maitre d'Butter

4oz Shaved Prime Rib (8)

12 hour slow roasted Angus beef

Shrimp Cocktail (18)

Chilled poached shrimp with cocktail sauce & grilled lemon

Charcuterie (15)

Assorted meats, domestic & imported cheeses, fig jam, stone mustard, membrillo, pickled peppers, hot honey & grapes

— Consuming raw or under cooked meats, poultry, shellfish, or eggs may increase your chance of foodborne illnesses. —

ELEVATE YOUR BRUNCH EXPERIENCE BY ADDING YOUR FAVORITE BRUNCH COCKTAIL.*

FEATURED COCKTAILS

*Must be 21 or older to order.

Peach Bellini (10)

Blended La Marca Prosecco, Bols peach schnapps, Real peach syrup, grenadine, simple syrup with a 1000 Stories Zinfandel Float

Bottomless Mimosa

Yulupa (22) LaMarca Prosecco (26) Korbel (28)
Bottomless pricing is for one guest. Not for the table.

Old Fashioned Breakfast (10)

Michter's Rye, maple syrup, Regan's orange bitters

Louisville Wake Me Up (10)

Buffalo Trace Bourbon, Cointreau, Carpano Antica sweet vermouth, muddled mandarin oranges, bitters

Creamsicle Mimosa (10)

champagne, orange juice, heavy cream

Candied Bacon Bloody Mary (9)

Stoli hot jalapeño vodka, Zing Zang Bloody Mary mix, Worcestershire with bacon and a pickled garnish

Classic Mimosa (9)

champagne & orange juice

Kentucky Iced Latte (10)

Buffalo Trace Bourbon Cream, Mt. Gay black rum, cold brew rum, allspice dram with a whipped cream and caramel garnish

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