

French TOAST

MIMOSA FRENCH TOAST

Grand Marnier soaked challah bread topped with Florida orange slices, our mimosa syrup, fresh berries, and dusted with powdered sugar.

BOURBON & BACON FRENCH TOAST

Thick cut challah bread topped with fresh-cut chopped bacon, smothered in our signature Buffalo Trace Kentucky bourbon maple syrup. dusted with powdered sugar.

Friends with BENEDICTS

EGGS BENEDICT

Two poached eggs and seared Canadian bacon on griddled English muffins. Topped with hollandaise sauce and fresh chives.

GRILLED SALMON BENEDICT

Chargrilled Atlantic salmon, two poached eggs, sautéed spinach, and pickled shallots on griddled English muffins. Topped with capers and hollandaise sauce.

Croissants

SAUSAGE, EGG & CHEESE CROISSANT

Freshly baked croissant topped with sausage, scrambled eggs, and American cheese served with a side of home fries.

BACON, EGG & CHEESE CROISSANT

Freshly baked croissant topped with Applewood smoked bacon, scrambled eggs, and American cheese served with a side of home fries.

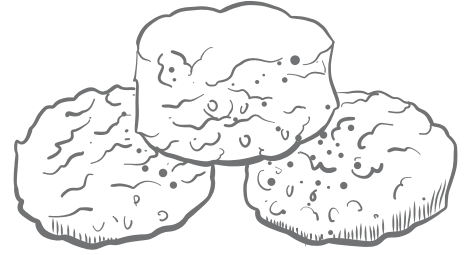
SWAMP CLASSICS

HONEY-BUTTER CHICKEN BISCUIT

Crispy fried chicken breast, Applewood smoked bacon, and American cheese on a fluffy buttermilk biscuit topped with a honey-butter drizzle. Served with home fries.

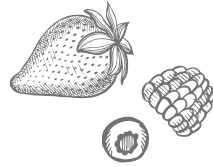
SOUTHERN STYLE BISCUITS & GRAVY

Two fluffy buttermilk biscuits topped with a creamy sausage and sage milk gravy. Served with a sunny side up egg.



LAND OF THE FREE

Two scrambled eggs, home fries, Applewood smoked bacon, sausage, and a buttermilk biscuit.

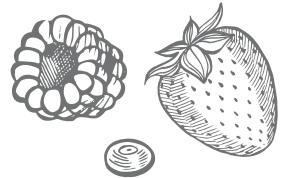


Light Bites



CLASSIC AVOCADO TOAST

Fresh avocado spread, arugula, pickled shallots, and freshly squeezed lime over thick cut sourdough toast.



ACROSS THE BORDER

Fresh avocado, black beans and roasted corn, pico de gallo, shredded cheese, chipotle ranch, and cilantro over thick cut sourdough toast.

STRAWBERRY NUTELLA CREPES

Two thinly rolled French-style crepes topped with powdered sugar, fresh strawberries, and our Nutella spread.



A LA CARTE

BACON TOAST

TWO EGGS BISCUIT

HOME FRIES CANADIAN BACON

SAUSAGE

House-Made BRUNCH COCKTAILS

MATCHA MARGARITA

Corazon Tequila Blanco, matcha simple syrup, triple sec, and lime juice.

BLOODY MARY

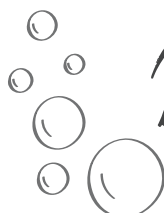
Swamp's famous Tito's Vodka Bloody Mary. Garnished with celery, an olive skewer, lemon, and lime.

BLUEBERRY & SAGE MOJITO

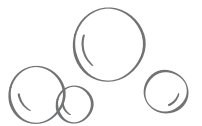
Bacardi white rum, lime juice, muddled blueberries and sage leaf, topped with soda water.

MAPLE WHISKEY SOUR

Buffalo Trace Bourbon, maple syrup, lemon juice, and Fee Foam bitters.



Bubbly Mimosas

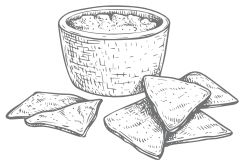


GLASS | PITCHER

CLASSIC MIMOSA
PINEAPPLE MIMOSA

LAVENDER MIMOSA
RASPBERRY MIMOSA

MOSCOW MULE MIMOSA
STRAWBERRY MIMOSA



APPETIZERS

JUMBO SWAMP WINGS

8 jumbo crispy golden wings tossed in your favorite sauce and served with ranch or blue cheese. Accompanied with celery and carrot sticks.

Sauces: BBQ | Buffalo (Mild or Hot) 🌶️
Teriyaki | Sweet Chili Sauce | Blackened

CRISPY CHICKEN TENDER BASKET

Fried crispy chicken tenders served with fries and your choice of Swamp's wing sauces.

HUMMUS 🌱

Made fresh and topped with garlic olive oil and pepperoncini tapenade. Served with toasted Za'atar pita chips, cucumbers, peppers, celery and carrots.

CHIPS & QUESO 🌱

Fresh tortilla chips paired with creamy queso dip, made with jalapeños and red peppers. Served with a side of pico de gallo.

SALADS

ADD CHICKEN, STEAK, OR VEGAN CHICK'N

HOUSE SALAD

Fresh spring mix topped with cucumber, tomatoes, red onion, house-made croutons, and shredded Jack cheese. Served with balsamic vinaigrette.

ORCHARD SALAD 🌱🌱

Fresh spinach topped with crisp apple slices, parmesan cheese, walnuts, and red onion. Served with our zesty lemon vinaigrette.

STRAWBERRY FETA SALAD 🌱🌱

Spring mix topped with fresh strawberries, crumbled feta, pickled red onion, and candied pecans. Served with balsamic vinaigrette.

CAESAR SALAD 🌱

Crisp romaine lettuce tossed with creamy caesar dressing and parmesan cheese. Topped with our house-made croutons and fried capers.

SOUTHWEST SALAD 🌱

Crisp romaine lettuce topped with black beans, grilled corn, pico de gallo, cheddar cheese, crispy tortilla strips and cilantro. Served with chipotle ranch.

ANCIENT-GRAIN SALAD 🌱

Fresh arugula topped with quinoa and barley mix, sliced tomatoes, sliced cucumbers, dried cranberries, toasted almonds, and crumbled feta cheese. Served with our zesty lemon vinaigrette.

LUNCH

Handhelds & BURGERS

SWAMP DOUBLE SMASH BURGER

Two smashed 4oz all-beef patties smothered in American cheese with lettuce, tomato, onion, and pickle on a toasted and buttered brioche bun.

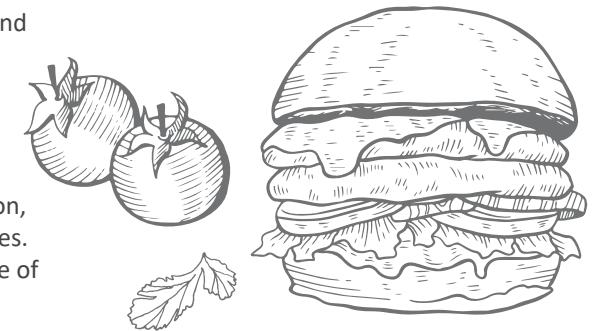
FRESHMAN 15 BURGER

WINNER OF THE 2019 CAPITAL ONE ORANGE BOWL BURGER BATTLE

8oz all-beef patty topped with melted American and Pepper Jack cheese, crispy bacon, caramelized onions, fresh jalapeños, and fried egg on a toasted and buttered brioche bun.

FOUNDERS CLUB SANDWICH

Grilled chicken topped with crispy bacon, lettuce, provolone cheese, and tomatoes. Served on toasted sourdough with a side of Swamp sauce. (Substitute salmon)



BLACK BEAN BURGER 🌱

House-made Black Bean Burger patty topped with avocado, pico de gallo, pickled red onion, and grilled corn on a toasted and buttered brioche bun.

BUFFALO TENDER WRAP

Chicken tenders tossed in Buffalo sauce. Topped with provolone cheese, shredded lettuce, and diced tomatoes. Wrapped in a sun-dried tomato tortilla.

Bowls



SOUTHWEST BOWL

Blackened chicken, black beans, pico de gallo, Pepper Jack cheese, sour cream, and crispy tortilla strips on a bed of steamed white rice. Topped with chipotle ranch.

CHICKEN TERIYAKI BOWL

Tasty grilled chicken teriyaki mixed with sautéed peppers and broccoli on a bed of steamed white rice. Topped with grilled pineapple and sesame seeds.

SPICY AHI TUNA BOWL 🌶️

Ahi tuna, wakame, sesame seeds, cucumber, ginger, and scallions on a bed of steamed white rice. Topped with spicy mayo and teriyaki sauce. (Add fresh avocado).

LUNCH COCKTAILS

SPIKED STRAWBERRY BASIL LEMONADE

Tito's Handmade Vodka mixed with fresh lemon, fresh basil, strawberry purée, and topped with bubbly soda water.

SWAMP JUICE

Coconut and Raspberry Bacardi Rum mixed with banana liqueur, pineapple juice, and lemon juice.

LAVENDER SPRITZ

Empress Gin mixed with lavender simple syrup, fresh lemon, and champagne. Topped with bubbly soda water.

CHIPOTLE PINEAPPLE MARGARITA

Corazon Silver Tequila, lime juice, chipotle pineapple syrup, and a tajin rim.

SMOKED PINEAPPLE WHISKEY SOUR

Buffalo Trace Benchmark Bourbon mixed with fresh lemon, grilled pineapple, Aperol, Angostura bitters, and a touch of honey.

GAINESVILLE SUNSET

Tinkerman's Citrus Gin, pink grapefruit juice, lemon, and lychee

🌱 VEGAN 🌱 VEGAN 🌱 GLUTEN-FREE 🌶️ SPICY

Many items can be customized to be vegan, vegetarian or gluten-free.