

French TOAST

BERRIES & CREAM FRENCH TOAST STICKS 13.95

Thick cut challah bread sticks topped with fresh mixed berries and whipped cream. Dusted with powdered sugar.

BOURBON & BACON FRENCH TOAST STICKS 14.95

Thick cut challah bread sticks 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 12.95

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

A LA FLORENTINE 13.95

Two poached eggs and sautéed spinach, on griddled English muffins. Topped with a Swiss Mornay sauce.

COCHON BENEDICT 14.95

Slow-smoked Cajun pulled pork, paired with two poached eggs, nestled on a fluffy biscuit. Served with hollandaise sauce.

Light Bites CLASSIC AVOCADO TOAST 14.95

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

BALSAMIC BACON & FETA AVOCADO TOAST 15.95

Fresh avocado spread over toasted sourdough bread, topped with crumbled bacon and feta cheese. Finished with a balsamic reduction glaze.

SWAMP CLASSICS

HONEY-BUTTER CHICKEN BISCUIT 13.95

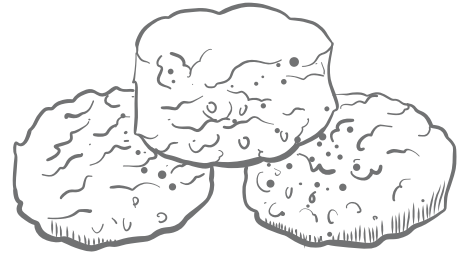
Crispy fried chicken breast, Applewood smoked bacon, and American cheese on a fluffy buttermilk biscuit topped with a honey-butter drizzle. Served with home fries.

SOUTHERN STYLE BISCUITS & GRAVY 12.95

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

LAND OF THE FREE 13.95

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



Breakfast Sandwiches

SAUSAGE, EGG & CHEESE CROISSANT 12.95

Sausage, scrambled eggs, and American cheese on a buttery, flaky croissant. Served with a side of home fries.

BACON, EGG & CHEESE CROISSANT 12.95

Applewood smoked bacon, scrambled eggs, and American cheese on a buttery, flaky croissant. Served with a side of home fries.

A LA CARTE

BACON 4
TOAST 3
SAUSAGE 4

TWO EGGS 3
BISCUIT 4

HOME FRIES 5
CANADIAN BACON 5



BRUNCH COCKTAILS

SPIKED STRAWBERRY BASIL LEMONADE 9.95

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

SPICY PINEAPPLE MARGARITA 9.95

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

SWAMP JUICE 8.95

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

MAPLE SWAMP SOUR 9.95

Buffalo Trace Whiskey and triple sec shaken with sour mix, splashed with lemon, finished with our house-made cinnamon maple simple syrup.

LAVENDER SPRITZ 8.95

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

MISS PEACHES 10.95

New Amsterdam Vodka mixed with peach purée, lemon juice, topped with soda water and Peach High Noon.

Bubbly Mimosas

GLASS 4 | PITCHER 22

CLASSIC MIMOSA
LYCHEE MIMOSA

LAVENDER MIMOSA
PEACH BELLINI

MOSCOW MULE MIMOSA
STRAWBERRY MIMOSA

APPETIZERS

JUMBO SWAMP WINGS 13.95

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 Lemon Pepper | Hot Honey | Garlic Parm Soy Basil Butter

CRISPY CHICKEN TENDER BASKET 13.95

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

HUMMUS 13.95

Made fresh and topped with garlic olive oil and pepperoncini tapenade. Served with fresh naan bites, cucumbers, peppers, celery and carrots.

CHIPS & QUESO 12.95

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 \$4, SHRIMP \$6, OR VEGAN CHICK'N \$5

FARMHOUSE SALAD 10.95

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

STRAWBERRY FETA SALAD 11.95

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

CAESAR SALAD 10.95

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

LUNCH

HANDHELDS & BURGERS

SWAMP SMASH BURGER

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

SINGLE PATTY 12.95 | DOUBLE PATTY 14.95

FRESHMAN 15 BURGER 15.95

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.

BLACK BEAN BURGER 13.95

Black Bean & Corn Patty topped with avocado, pico de gallo, and pickled red onion on a toasted and buttered brioche bun.

PHILLY SPECIAL 15.95

Tender shaved ribeye steak topped with melted cheese on a toasted hoagie roll. Add any combination of sauteed onions, peppers, or mushrooms for \$2.

CHICKEN PHILLY 14.95

Grilled chicken topped with melted cheese on a toasted hoagie roll. Add any combination of sauteed onions, peppers, or mushrooms for \$2.

FOUNDERS CLUB SANDWICH 14.95

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

BUFFALO TENDER WRAP 13.95

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

SWAMP CAESAR WRAP 13.95

Grilled chicken breast with crisp romaine lettuce, parmesan cheese, and a creamy caesar dressing. Wrapped in garlic-herb tortilla.

GATORBAIT PULLED PORK SANDWICH 13.95

Swamp's famous tailgate pulled pork recipe! Juicy shredded pork smoked in house by our very own pitmasters. Served on a toasted brioche bun. Topped with house made slaw & pickles.

TASTY SIDES - \$5 A LA CARTE

FRIES | SLAW | SWEET POTATO (\$1 premium with meal)
HOUSE OR CAESAR SALAD (\$2.95 premium with meal) | SEASONAL VEGETABLE

BEER & WINE

BEERS

BOTTLES:

Bud Light 5.50
Budweiser 5.50
Coors Light 5.50
Miller Lite 5.50
Michelob Ultra 5.50
Corona 6.50
Corona Light 6.50
Heineken 6.50
Stella Artois 6.50

DRAFT:

Busch Light 4.00
Yuengling 5.50
Michelob Ultra 5.50
Shock Top 6.50
Swamp Head Big Nose 7.50
Local Florida Seasonal Drafts

DRAFT PITCHER

10.50
13.50
13.50
15.50
21.50

SEASONAL PRICING

FLORIDA BEERS:

Cigar City Jai Alai IPA 7.50
Cigar City Cider Apple Pie Cider 7.50
3 Daughters Key Lime Cider 7.50
3 Daughters Florida Orange IPA 7.50
Swamp Head Big Nose (draft) 7.50
First Magnitude Vega Blonde Ale 7.50
First Magnitude Wakulla Hefeweizen 7.50
Local Florida Seasonal (drafts) SEASONAL PRICING

SPIKED SELTZERS:

High Noon Sun Sippers 7.50
Ask your server about our current selection of flavors

HOUSE WINES:

GLASS \$6 OR BOTTLE \$18
Cabernet, Chardonnay, Pinot Noir, Merlot, Sauvignon Blanc, Pinot Grigio, Rosé, & Brut Champagne.

VEGETARIAN VEGAN GLUTEN-FREE SPICY Many items can be customized to be vegan, vegetarian or gluten-free.

Food Safety: Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness. PLEASE tell your server of any food allergies you or members of your party may have. Not all ingredients are listed on the menu. *An 18% gratuity will be automatically added for parties of 8+.