



STARTERS

SWIG BLOODY MARY poached shrimp, caperberry, feta, seasonal pickled vegetable, beer chaser 9.00

MIMOSA CARAFE fresh squeezed orange juice 18.00

BELLINI peach schnapps, white peach puree 6.00

ENTREES

- 🍌 🍌 GOAT CHEESE OMELET oyster mushrooms, shallots, garlic 12.50
- 🍌 🍌 ASPARAGUS OMELET sundried tomato, feta, shallots, garlic, chimichurri 12.25
- EASY RIDER applewood smoked bacon, fried egg, multigrain bread, steak fries 9.50
- PORK BELLY BENEDICT croissant, fried egg, hollandaise, potato pancake 11.75
- ⊕ BLT CROQUE MADAME duck bacon, bourbon aioli, spinach, tomato jam, fried egg, chips 12.75
- ⊕ BRUNCH BURGER ½ lb local grassfed beef, local cheddar, capicola ham, tomato jam, hollandaise, brioche roll, chips 16.00
- GRILLED CHEESE capicola ham, brie, red onion jam, parmesan, apple, panini bread 12.50
- 🍌 ROOT VEGETABLE HASH roasted turnips, beets, rainbow carrots, shallots, capicola ham, fried egg 11.75
- 🍌 AVOCADO SHORT STACK sweet corn custard, syrup 9.75

SMALL PLATES

- 🍌 POTATO PANCAKES homemade applesauce, chive sour cream 8.50
- 🍌 BANANA FRITTERS toasted coconut, bourbon caramel, whipped sour cream 8.25
- 🍌 DEVILED EGGS horseradish, arugula, roe 8.25
- 🍌 BRÛLÉED BRIE housemade croissant, seasonal jam, fresh fruit 10.25
- AVOCADO TOAST TRIO smoked salmon & roe, tomato jam, capicola, baguette 9.50
- SMOKED SALMON TOWER avocado, cucumber, tomato, cucumber yogurt, peppercorn honey, grilled baguette 14.50
- 🍌 BLACK BEAN CAKES cilantro sour cream, scallions, salsa 9.50
- 🍌 SEASONAL SCONE vanilla bean mascarpone, roasted grapes 7.75

SALADS

- ⊕ 🍌 SEARED SCALLOPS seasonal citrus, red grapes, strawberries, spring mix, raspberry vinaigrette 13.75
- 🍌 🍌 GRILLED AMISH CHICKEN spinach, red onion, seasonal apple, goat cheese, pecans, shallot vinaigrette 11.75
- 🍌 SWISS CHARD CAESAR parmesan, housemade ciabatta croutons 9.50

SIDES TO SHARE

- SEASONAL SAUSAGE 3.50
- 🍌 CAPICOLA HAM 3.50
- 🍌 APPLEWOOD SMOKED BACON 3.00
- 🍌 HOUSEMADE CHIPS 2.50
- 🍌 STEAK FRIES 2.50

SWIG IS PROUD SUPPORTER OF LOCAL WISCONSIN FARMS & BUSINESSES

RIVER VALLEY RANCH MUSHROOMS *Burlington*
SARTORI CHEESE *Plymouth*
LONESOME CREEK MILLING *Lone Rock*
SPICE HOUSE *Milwaukee*
STRAUSS BRANDS *Franklin*
FORAGER MIKE JOZWIK *Milwaukee*

SASSY COW *Columbus*
HOOKS CREAMERY *Mineral Point*
VALENTINE COFFEE *Milwaukee*
NEW CENTURY CHICKEN/EGGS *Shullsburg*
GROWING POWER *Milwaukee*
FINE VENDORS OF THE WEST ALLIS FARMERS MARKET

- ⊕ consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness
- 🍌 vegetarian
- 🍌 gluten-free
- 🍌 contains nuts
- * requires add'l preparation time

Executive Chef **ALEX SAZAMA**
Executive Sous Chef **STEVEN HOLZ**