



BREAKFAST

EARLY STARTS

The Colony Granola Parfait
Florida Berry Compote, Vanilla and Lime Greek Yogurt

Florida Fresh and Tropical Fruit Platter ^(GF)
Greek Yogurt and Greek Island Honey, Fresh Honeycomb

Steel Cut Irish Oatmeal
Brown Sugar, Fresh Blueberries

Overnight Oats ^v
Date, Prune, Fig, Sesame, Pumpkin Seed, Fresh Berries

Breakfast Trio
Overnight Oats, Fresh Fruit Bowl, Yogurt Parfait

Basket of Fresh Baked Breakfast Pastries and House Scone
Colony Jams and Jellies

Assorted Cereal and Milk
Special K, Raisin Bran, Cheerios, Froot Loops
Add Fresh Berries

Swift's Crushed Avocado on Toasted Nine Grain
Radish, Arugula, Heirloom Tomato
Add Two Large Eggs* any style

Catsmo New York Smoked Salmon*
Cream Cheese Schmear, Popup Bagel, Tomato, Caper, Onion, Crumbled Egg*

BEVERAGES

Kennesaw[®] Orange *or* Grapefruit Juice

Monday Cold Pressed Juices
Apple
Lemonade
Citrus: Pineapple, Orange, Apple, Lemon, Turmeric, Ghost Pepper
Zest: Watermelon, Pineapple, Apple, Lemon, Lime, Beet
Greens: Cucumber, Spinach, Celery, Lemon, Dandelion
Amber: Apple, Carrot, Jicama, Lime, Ginger, Lemon, Beet

Assorted Juices
Cranberry, Apple, Pineapple, V8, Tomato

Floridian Pink Paradise Cup of Coffee

Café Latte | Cappuccino | Espresso

Smoothies
Johnnie Brown
Berry Beachy
Tropical Wave

Harney & Sons Tea
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 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)

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

Huevos Poblano
Crispy Corn Tortilla, Black Bean Puree, Two Sunnyside Eggs*, Poblano Crema, Cotija Cheese, Fried Sweet Plantains

Build Your Own Three Egg Omelet* ^(GF)
Watercress, Triple Cooked Breakfast Potatoes
Choice of Toast (White, Wheat, Nine Grain, Rye, Popup Bagel, English Muffin)

Gratitude Farm Wild Mushrooms on Toast
Two Sunny Up Eggs*, Rosemary, Sage, Spinach, Parmesan

The Benedicts*
Hollandaise, Breakfast Potatoes, Watercress Salad
Nueske's Canadian Bacon
Catsmo Smoked Salmon* Dill and Shallot Hollandaise

Huevos Rancheros ^(GF)
Warm Corn Tortilla, Two Sunnyside Eggs*, Chorizo, Yami's Salsa, Black Beans, Avocado, Cheese

Colony Cereal Crusted French Toast
Caramelized Banana, Pecan Maple Syrup
Add: Bacon (2) | Sausage (2)

Vanilla Pancakes
Blueberry Compote, Cream Cheese, Lemon Curd, White Chocolate Feuilletine

BREAKFAST MEATS

Pork Sausage (3)
Hickory Smoked Bacon (6)
Nueske's Canadian Bacon (4)
Catsmo Smoked Salmon*

SIDES

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

Popup Bagel (2) with Cream Cheese: Arrives Sliced and Toasted



BRUNCH

FOR THE TABLE

Swiftly's Crushed Avocado v
Espelette and Agave House Chips, Pico de Gallo, Yami's Salsa

Loaded House Hummus, Crispy Chickpeas, Beets, and Castelvetrano Olives v
Toasted Almonds, Za'atar, Grilled Flatbread

Our Gluten Free Jalapeño and Cheddar Cornbread Muffins (4) (GF)
Honey Butter

Burrata di Bufala with San Danielle 36-month aged Prosciutto
Pistachio, Cherry Tomatoes, Basil Vinaigrette

STARTERS

Chilled Tomato Gazpacho
Red Pepper Relish, Toasted Sunflower Seeds, Basil Oil

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

Chicken Liver Pâté
Cornichon, Pickled Green Tomatoes, Baby Radish, Mustard, Grilled Bread

Yellowfin Tuna* Tartare
Avocado, Wonton, Radish, Cucumber, Tamari and Sesame, Black Garlic Kanzuri, Wasabi

Chickpea Fritters (6) v
Baba Ghanoush, Cucumber, Tomato, Pepper, Mint and Pomegranate, Chermoula

Jumbo Florida Stone Crab Claws
Mustard Sauce, Lemon

SALADS

Kale and Crispy Brussels Sprouts Caesar Salad
Parmesan, Black Pepper Caesar Dressing, Olive Oil Toasted Croutes

Caramelized Caña de Cabra Goat Cheese
Blueberry, Pistachio, Beets, Bitter Greens, Radish, Lemon and Basil Vinaigrette, Pickled Mustard Seeds

Salad of the Day
Ask your server about our daily salad featuring the bounty of local farms

Swiftly's Original Recipe Cobb Salad (GF)
Chicken, Bacon, Stilton Blue, Avocado, Egg*

Lobster Marie Rose Salad (GF)
Crème Fraîche, Tarragon, Grilled Asparagus, Artichoke, Potato Salad, Preserved Tomato

Swiftly's Famous Curried Chicken Salad (GF)
Torched Avocado, Pickled Green Tomato, Bombay Carrots, Banana, Smoked Bacon

Add: Grilled Shrimp (5) | Grilled Chicken | 6 oz Grilled Salmon*

ON TOAST

Swiftly's Crushed Avocado on Toasted Nine Grain
Radish, Arugula, Heirloom Tomato
Add Two Large Eggs* any style

The Benedicts*
Hollandaise, Breakfast Potatoes, Watercress Salad
Nueske's Canadian Bacon | Catsmo Smoked Salmon* Dill and Shallot Hollandaise

Catsmo New York Smoked Salmon*
Cream Cheese Schmear, Popup Bagel, Tomato, Caper, Onion, Crumbled Egg*

ENTRÉES

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)
(Ask your server about our Vegan Alternative v)

Swiftly's Featured Omelet* of The Day
Ask you 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)

Colony Cereal Crusted French Toast
Caramelized Banana, Pecan Maple Syrup
Add: Bacon (2) | Sausage (2)

Swiftly's Jumbo Lump Maryland Crab Cakes (2)
Creamed Spinach, Old Bay Crispy Smashed Potatoes, Tartar Sauce

Murray's Catskills Organic Chicken Paillard (GF)
Arugula, Marinated Heirloom Cherry Tomatoes, Parmesan, House Vinaigrette, Lemon, Butter

Swiftly's Blackened Salmon* and Rice Bowl
Local Rice Pilau, Fried Brussels, Roasted Kabocha Squash, Avocado, Pepitas and Poblano Crema

Paccheri Mezze, Calabrian Chili and Tomato Cream
English Peas, Arugula, Basil, Parmesan
Add: Grilled Shrimp (5) | Grilled Chicken | 6 oz Grilled Salmon*

HAND HELDS

Arrives with choice of Fries, Swiftly's Slaw or Fruit

The JB Burger*
Provolone, Crushed Avocado, Billionaire's Bacon, Banana Ketchup

Swiftly's 1/2 Pound Burger*
Cheddar, Red Onion Jam, Tomato, Lettuce, Onion Ring, Pickle, Burger Sauce
Add: Fried Egg* | Billionaires Bacon | Avocado

Colony Club Classic
Cooked Prosciutto Ham, Roast Turkey Breast, Smoked Bacon, Swiss, Avocado, Heirloom Tomato

Grilled Shrimp Tacos (2)
Mango, Red Pepper and Napa Cabbage Slaw, Cucumber Salsa

Fried Avocado Tacos (2) v
Black Bean and Roasted Sweet Potato, Corn and Pepper Salsa

Grilled Chicken Darling Stack
Grilled Chicken, Pepper Jack, Bacon, Avocado, Chipotle Aioli and Fried Onions, Ciabatta

Fried Cornmeal Crusted Florida Snapper* Sandwich
Lemon, Old Bay Aioli, Chow Chow, Butter Crunch Lettuce, Toasted Brioche

Swiftly's Pink Lobster Roll
Toasted Brioche, Marie Rose, Tarragon, Lemon

SIDES

Fries (Add Truffle & Parmesan) | Grilled Asparagus

Creamed Spinach | Side Salad | Side Caesar | Sauteed Wild Mushrooms

Fresh Fruit | Crispy Brussels, Espelette & Agave | Coleslaw



LUNCH

FOR THE TABLE

Swiftly's Crushed Avocado \vee
Espelette and Agave House Chips, Pico de Gallo, Yami's Salsa

Loaded House Hummus, Crispy Chickpeas, Beets, and Castelvetrano Olives \vee
Toasted Almonds, Za'atar, Grilled Flatbread

Our Gluten Free Jalapeño and Cheddar Cornbread Muffins (4) (GF)
Honey Butter

Burrata di Bufala with San Danielle 36-month aged Prosciutto
Pistachio, Cherry Tomatoes, Basil Vinaigrette

STARTERS

Chilled Tomato Gazpacho
Red Pepper Relish, Toasted Sunflower Seeds, Basil Oil

Swiftly's Crab and Corn Chowder
Truffle Croutons, Thyme

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

Chicken Liver Pâté
Cornichon, Pickled Green Tomatoes, Baby Radish, Mustard, Grilled Bread

Chickpea Fritters (6) \vee
Baba Ghanoush, Cucumber, Tomato, Pepper, Mint and Pomegranate, Chermoula

Grilled Octopus with Salsa Verde and Feta Crème
Potato, Caper, Preserved Lemon

Popcorn Rock Shrimp
Spicy Aioli, Red Pepper, Onion, Cilantro Slaw, Citrus Vinaigrette

SALADS

Kale and Crispy Brussels Sprouts Caesar Salad
Parmesan, Black Pepper Caesar Dressing, Olive Oil Toasted Croutons

Caramelized Caña de Cabra Goat Cheese
Blueberry, Pistachio, Beets, Bitter Greens, Radish, Lemon and Basil Vinaigrette, Pickled Mustard Seeds

Salad of the Day
Ask your server about our daily salad featuring the bounty of local farms

Swiftly's Original Recipe Cobb Salad (GF)
Chicken, Bacon, Stilton Blue, Avocado, Egg*

Lobster Marie Rose Salad (GF)
Crème Fraîche, Tarragon, Grilled Asparagus, Artichoke, Potato Salad, Preserved Tomato

Swiftly's Famous Curried Chicken Salad (GF)
Torched Avocado, Pickled Green Tomato, Bombay Carrots, Banana, Smoked Bacon

Add: Grilled Shrimp (5) | Grilled Chicken | 6 oz Grilled Salmon*

RAW BAR

Palm Beach Altima Caviar*
Traditional Accoutrement, Toasted Brioche, House Chips, Crème Fraîche
Golden Imperial Osetra
Siberian

Jumbo Florida Stone Crab Claws
Mustard Sauce, Lemon

Hamachi Crudo
Coconut, Mango and Habanero Ceviche, Cucumber Salsa, Fried Plantains, Sweet Potato

Chilled Poached Oishii Colossal Shrimp (4) (GF)
Cocktail Sauce, Mustard Sauce, Lemon

Yellowfin Tuna* Tartare
Avocado, Wonton, Radish, Cucumber, Tamari and Sesame, Black Garlic Kanzuri, Wasabi

ENTRÉES

Swiftly's Jumbo Lump Maryland Crab Cakes (2)
Creamed Spinach, Old Bay Crispy Smashed Potatoes, Tartar Sauce

Chef Tom's Fish & Chips
Atlantic Cod, Swiftly's Fries, Crushed Peas, Slaw, Tartar, Lemon, Malt Vinegar

Torchio Pasta with Pesto Crema
Tomato Raisin, Poached Egg*, Asparagus, English Peas

Paccheri Mezze, Calabrian Chili and Tomato Cream
English Peas, Arugula, Basil, Parmesan

Add: Grilled Shrimp (5) | Grilled Chicken | 6 oz Grilled Salmon*

LIGHTER FARE

Catch* of The Day
Ask your server about our daily feature

Murray's Catskills Organic Chicken Paillard (GF)
Arugula, Marinated Heirloom Cherry Tomatoes, Parmesan, House Vinaigrette, Lemon, Butter

Swiftly's Blackened Salmon* and Rice Bowl
Local Rice Pilau, Fried Brussels, Roasted Kabocha Squash, Avocado, Pepitas and Poblano Crema

Shrimp Noodle Bowl
Sesame Honey, Cilantro Pesto, Cherry Tomato, Smashed Cucumber, Scallion, Edamame, Sweet Potato

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
Add: Fried Egg* | Billionaires Bacon | Avocado

The JB Burger*
Provolone, Crushed Avocado, Billionaire's Bacon, Banana Ketchup

Colony Club Classic
Cooked Prosciutto Ham, Roast Turkey Breast, Smoked Bacon, Swiss, Avocado, Heirloom Tomato

Grilled Shrimp Tacos (2)
Mango, Red Pepper and Napa Cabbage Slaw, Cucumber Salsa

Fried Avocado Tacos (2) \vee
Black Bean and Roasted Sweet Potato, Corn and Pepper Salsa

Grilled Chicken Darling Stack
Grilled Chicken, Pepper Jack, Bacon, Avocado, Chipotle Aioli and Fried Onions, Ciabatta

Fried Cornmeal Crusted Florida Snapper* Sandwich
Lemon, Old Bay Aioli, Chow Chow, Butter Crunch Lettuce, Toasted Brioche

Swiftly's Pink Lobster Roll
Toasted Brioche, Marie Rose, Tarragon, Lemon

SIDES

Fries (Add Truffle & Parmesan) | Grilled Asparagus

Creamed Spinach | Side Salad | Side Caesar | Sauteed Wild Mushrooms

Fresh Fruit | Crispy Brussels, Espelette & Agave | Coleslaw



DINNER

FOR THE TABLE

Swiftly's Crushed Avocado \vee
Espelette and Agave House Chips, Pico de Gallo, Yami's Salsa

Loaded House Hummus, Crispy Chickpeas, Beets, and Castelvetrano Olives \vee
Toasted Almonds, Za'atar, Grilled Flatbread

Palm Beach Cheese Puffs (4)
Brioche, Parmesan, Pickled Shallot, Spiced Tomato Chutney

Burrata di Bufala with San Danielle 36-month aged Prosciutto
Pistachio, Cherry Tomatoes, Basil Vinaigrette

STARTERS

Chilled Tomato Gazpacho
Red Pepper Relish, Toasted Sunflower Seeds, Basil Oil

Swiftly's Crab and Corn Chowder
Truffle Croutons, Thyme

Chilled Globe Artichoke ^(GF)
Our Famous Artichoke, Poached in Citrus, Served Cold with Swiftly's House Vinaigrette

Chicken Liver Pâté
Cornichon, Pickled Green Tomatoes, Baby Radish, Mustard, Grilled Bread

Chickpea Fritters (6) \vee
Baba Ghanoush, Cucumber, Tomato, Pepper, Mint and Pomegranate, Chermoula

Grilled Octopus with Salsa Verde and Feta Crème
Potato, Caper, Preserved Lemon

Popcorn Rock Shrimp
Spicy Aioli, Red Pepper, Onion, Cilantro Slaw, Citrus Vinaigrette

RAW BAR

Palm Beach Altima Caviar*
Traditional Accoutrement, Toasted Brioche, House Chips, Crème Fraîche
Golden Imperial Osetra
Siberian

Hamachi Crudo
Coconut, Mango and Habanero Ceviche, Cucumber Salsa, Fried Plantains, Sweet Potato

Chilled Poached Oishii Colossal Shrimp (4) ^(GF)
Cocktail Sauce, Mustard Sauce, Lemon

Yellowfin Tuna* Tartare
Avocado, Wonton, Radish, Cucumber, Tamari and Sesame, Black Garlic Kanzuri, Wasabi

East Coast Oysters (6) ^(GF)
Mignonette, Cocktail, Horseradish, Lemon

Jumbo Florida Stone Crab Claws
Mustard Sauce, Lemon

SALADS

Kale and Crispy Brussels Sprouts Caesar Salad
Parmesan, Black Pepper Caesar Dressing, Olive Oil Toasted Croutes

Caramelized Caña de Cabra Goat Cheese
Blueberry, Pistachio, Beets, Bitter Greens, Radish, Lemon and Basil Vinaigrette, Pickled Mustard Seeds

Salad of the Day
Ask your server about our daily salad featuring the bounty of local farms

Add: Grilled Shrimp (5) | Grilled Chicken | 6 oz Grilled Salmon*

ENTRÉES

Swiftly's Jumbo Lump Maryland Crab Cakes (2)
Creamed Spinach, Old Bay Crispy Smashed Potatoes, Tartar Sauce

Designer Bacon Wrapped Wagyu Meatloaf and Gravy
Mashed Potato, Roast Carrots and Green Beans

Catch* of The Day
Ask your server about our daily feature

Holman's Harvest Local Farm Chicken Pot Pie with Black Truffle
Wild Mushroom, Carrot, English Peas, Mashed Potato, Puff Pastry Crust

Seared Chilean Sea Bass, Saffron Korma Sauce
Almonds, Oven Roasted Grape, Rice, Sweet Potato, Scallion, Mussels

Grilled Iberico Pork Loin with Creamy Parmesan and Garlic Polenta
Tomato Jam with Fig Balsamic, Mustard, Broccolini

Chef Tom's Fish & Chips
Atlantic Cod, Swiftly's Fries, Crushed Peas, Slaw, Tartar, Lemon, Malt Vinegar

PASTA

Torchio Pasta with Pesto Crema
Tomato Raisin, Poached Egg*, Asparagus, English Peas

Paccheri Mezze, Calabrian Chili and Tomato Cream
English Peas, Arugula, Basil, Parmesan

Add: Grilled Shrimp (5) | Grilled Chicken | 6 oz Grilled Salmon*

FROM THE GRILL

The Swiftly's Mixed Grill for Two
Filet Mignon*, Lamb Chop, Bacon Steak, Pork Sausage, Salsa Verde,
Crispy Smashed Yuca, Wild Mushrooms, Grilled Tomato

12 oz Allen Brothers Prime Skirt Steak* ^(GF)

—

8 oz Allen Brothers Prime Filet Mignon* ^(GF)

—

Rosemary and Garlic Marinated Colorado Double Bone Lamb Chops

—

Arrives with Swiftly's Fries, Grilled Tomato and Jumbo Asparagus
Choice of Peppercorn Sauce, Chimichurri or Truffle Butter

LIGHTER FARE

Murray's Catskills Organic Chicken Paillard ^(GF)
Arugula, Marinated Heirloom Cherry Tomatoes, Parmesan, House Vinaigrette, Lemon, Butter

Grilled Whole Branzino
Heirloom Tomato, Kalamata Olive and Caper Ragu, Arugula Salad, Mint White Balsamic Vinaigrette

Fennel Crusted Loch Duart Salmon*, Cherry Tomato Vinaigrette, Olive and Caper
Quail Egg*, Crispy Potatoes, Green Beans, Cauliflower Puree

Tofu and Wild Mushroom Shepherd's Pie \vee
Mushroom Jus, Carrot, English Peas, Truffle Mashed Potato, Confit Fennel

SIDES

Grilled Asparagus | Old Bay Crispy Smashed Potatoes | Swiftly's Fries | Truffle & Parmesan Fries

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