



SWIFT TAVERN

CHICAGO RESTAURANT WEEK BRUNCH 2026

first course

WHIPPED DILL CREAM CHEESE DIP(V)
everything bagel chips(GF sub corn chips)
(served family style)

entree course (choose one)

BIRRIA BREAKFAST
chili braised pork, quesadilla, fried egg

CORNFLAKE FRENCH TOAST (V)
raspberry compote, whipped cream

TRI TIP HASH (V NO MEAT)
roasted peppers, charred corn, chipotle crema, sunny side egg

BISCUITS AND GRAVY
sausage gravy, fried egg

EGGS BENEDICT
ham, spinach, brown butter hollandaise

AVOCADO TOAST (V)
whipped ricotta, fried egg, butternut squash, salsa macha, pepitas

CHILAQUILES (V-GF)
tortilla, salsa roja, chipotle lime crema, sunny side egg

CHORIZO TORTA
scrambled egg, onion, beans, lettuce, tomato, sour cream, jalapeño

SATURDAY & SUNDAY \$30
10AM-2PM

tax and gratuity not included
full table participation required

*consuming raw or undercooked meats, poultry, shellfish, or eggs may increase your risk of foodborne illness

As a way to offset rising costs associated with the restaurant (food, beverage, labor, benefits, supplies), we have added a 4% surcharge to all checks. We do this in lieu of increased menu prices. You may request to have this taken off your check, should you choose.



SWIFT TAVERN

CHICAGO RESTAURANT WEEK DINNER 2026

AVAILABLE SUNDAY - THURSDAY 4:30PM - 9PM, FRIDAY & SATURDAY 4:30PM - 10PM

CHOOSE ONE FROM EACH COURSE

\$45(excludes beverage, tax, gratuity)

first course

CREAMY HARVEST SOUP (V-GF)
butternut squash, charred peppers

CHARRED BEET SALAD (V-GF NO SHALLOTS)
whipped goat cheese, crispy shallots, arugula, beet vinaigrette

SALMON POKE (GF NO SOY)
miso, mango, avocado, carrots, radish, spicy mayo

ARANCINI
creamy ricotta, italian sausage, marinara

second course

PORK TENDERLOIN
mustard red wine glaze, crispy fingerlings, caramelized onion

SAUTÉED WHITEFISH (GF)
roasted brussels sprouts, butternut squash polenta

CHICKEN LIMONE
crispy lemon chicken, garlic butter broccolini, mashed potato

ROASTED CAULIFLOWER (V- GF)
almond, romesco, lentils, herb salad

third course

PASSION FRUIT MOUSSE (GF)
white chocolate popped rice

PEANUT BUTTER & JELLY TART
peanut butter mouse, grape jelly, graham cracker crust

APPLE COBBLER (V)
cinnamon, streusel, vanilla soft serve

FULL TABLE PARTICIPATION REQUIRED

As a way to offset rising costs associated with the restaurant (food, beverage, labor, benefits, supplies), we have added a 4% surcharge to all checks. We do this in lieu of increased menu prices. You may request to have this taken off your check, should you choose.
