



# BREAKFAST

## Entrées

### Classical Breakfast \$17

Served Two Locally Sourced Eggs, Vegetable Hash, Toast/Choice of: Smoked Bacon or Pork.

Sausage/Substitute: Turkey Bacon \$3 | Chicken Sausage \$3

### Candied Bacon Eggs Benedict \$19

Toasted English Muffin, Maple Candied Bacon, Grated Bottarga, Brown Butter Hollandaise, Poached Egg, Pocono Organics Microgreens.

### Smoked Salmon Eggs Benedict \$23

Toasted English Muffin, Chive Cream Cheese, Smoked Salmon Pickled Red Onion, Poached Egg, Pocono Organics Microgreens.

### Brûléed French Toast \$18 (V)

Caramelized Strawberry Coulis, Crème Anglaise, Whipped Mascarpone, Seasonal Fruit.

### Olivet Omelette \$21 (GF)

Whipped Gourmet Cheese, Parmigiano Reggiano Crisp, Fines Herbs, Caviar, Served with Toast.

### Avocado Toast \$19

Sourdough Bread, Fresh Avocado, Pickled Red Onion, Carper, Pocono Organics Microgreens.

[Served 8AM – 10:45AM]

GF - Gluten Free | V – Vegetarian (Can be prepared Vegan)

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. 20% gratuity is included in the final bill.

## Shrimp and Grits \$26 (GF)

Homemade Stone Ground Grits, Cheddar Cheese, Pan Seared Cajun Colossal White Shrimp, Topped with Sauteed Spinach.

## Steak and Eggs \$28 (GF)

Hand Cut Choice New York Strip, Vegetable Hash, Locally Sourced Eggs, Chimichurri, Pocono Organics Microgreens.

## Vegetable Hash \$16 (GF | V)

Yukon Gold and Sweet Potatoes, Fennel, Bell Peppers, Shallot, Spinach, Pocono Organics Microgreens.

## Seasonal Parfait \$13 (GF | V)

Fresh Berry Medley, Local Honey, House Made Granola.

## Amish Oatmeal \$12

Prime Baked Oatmeal with Cream, Topped with Fresh Fruit.

## Add Ons

Bacon \$7 | Sausage \$7 | Turkey Bacon \$8 | Chicken Sausage \$8 | Candied Bacon \$10 | Cheese \$3  
Egg \$4 | Toast \$4 | GF English Muffin \$4

**[Served 8AM – 10:45AM]**

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# BEVERAGES

|   |      |
|---|------|
| Mimosa .....  | \$13 |
| Bellini .....   | \$13 |
| Irish Coffee .....  | \$16 |
| Espresso Martini .....  | \$19 |
| Soft Drinks .....   | \$5  |
| Pepsi   Diet Pepsi   Starry   Ginger Ale   Birch Beer         |      |
| Unsweetened Iced Tea   Pineapple   Orange   Cranberry   Apple |      |
| Saratoga .....  | \$8  |
| Still Saratoga   Sparkling Saratoga                           |      |
| Screwdriver .....   | \$14 |
| Bloody Mary .....   | \$16 |
| Coffee .....  | \$5  |
| Latte .....   | \$8  |
| Tea .....   | \$6  |
| Americano .....   | \$6  |
| Cappuccino .....  | \$8  |

[Served 8AM – 10:45AM]

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## LUNCH

### Entrees

#### The Swiftwater Signature Burger \$20

A 6oz. Handmade Blend of NY Strip and Filet Mignon Cooked to Your Liking. Served on a Brioche Bun with French Fries, Lettuce, and Tomato.

Add Cheese or Sautéed Onions \$1 | Add Bacon \$3

#### Nathan's Famous All Beef Hotdog \$13

Served with French Fries.

Add Sauerkraut \$2

#### Truffle Fries \$12

Crispy Golden Waffle Fries Seasoned with Salt, Pepper, White Truffle Oil and Freshly Grated Parmesan Cheese.

#### Turkey Wrap \$16

Deli Turkey, Swiss Cheese, Lettuce, Tomato, and Cilantro-Lime Aioli. Served with a Fruit Cup.

#### Veggie Wrap \$13

Roasted Seasonal Veggies with Lettuce, Tomato, and Cilantro-Lime Aioli.

Served with a Fruit Cup.

[Served 12PM – 2:45PM]

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## Spring Garden Salad \$10

Spinach, House Vamilla Balsamic Vinaigrette, Crumbled Feta, Fresh Strawberries.

Add 4oz. Grilled Prime NY Strip Steak \$15 | Add 5oz. Roasted Chicken Breast \$11

## Grilled Jumbo Shrimp Kabob \$10

Cherry Tomatoes and Zucchini.

## Seasonal Parfait \$14

Berry Medley, Pocono Honey, Agave Nectar.

## Sushi

All Sushi Made Fresh to Order.

### California Roll \$15

Kani, Cucumber, and Avocado. Served with Ginger and Wasabi.

### Cucumber and Avocado Roll \$13

Served with Ginger and Wasabi.

### Pink Pearl Roll \$30

Salmon, Spicy Tuna and Kani Wrapped with Pink Nori, Topped with Crunchies, Tobiko, Eel Sauce and Spicy Mayo.

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| Saratoga .....  | \$8  |
| Still Saratoga   Sparkling Saratoga                           |      |
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