



BREAKFAST

Classic Breakfast \$17

Two Locally Sourced Eggs, Vegetable Hash, Toast

Choice of: Smoked Bacon or Sausage

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

Candied Bacon Eggs Benedict \$19 (GF)

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

Smoked Salmon Eggs Benedict \$23 (GF_SUB)

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

Brûléed French Toast \$18 (VG)

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 (V | VG)

Sourdough Bread, Fresh Avocado, Pickled Red Onion, Capers, Pocono Organics Microgreens

Shrimp and Grits \$26 (GF)

Homemade Stone Ground Grits, Cheddar Cheese, Pan Seared Cajun Colossal White Shrimp, Topped with Sautéed 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 | VG)

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

Seasonal Parfait \$13 (GF | VG)

Fresh Berry Medley, Local Honey, House Made Granola

Amish Oatmeal \$12 (VG)

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

Beverages

Mimosa \$13

Bellini \$13

Irish Coffee \$16

Espresso Martini \$19

Soft Drinks \$5

Pepsi | Diet Pepsi | Starry | Ginger Ale | Birch Beer | Lemonade

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]

GF - Gluten Free | GF_SUB – Gluten Free Substitute Available | V – Can be prepared Vegan | VG - Vegetarian

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.



THE GARDEN LUNCH MENU

The Classic Olivet Burger \$20

A 6oz. Handmade Blend of NY Strip and Filet Mignon Cooked to Your Liking.

Served On a Brioche Bun with Waffle Fries, Lettuce, and Tomato.

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

The Swiftwater Signature Burger \$25

Our 6 Oz Filet & NY Strip Burger Cooked to Your Liking Topped with Candied Bacon, Pickled Onions, Avocado and Topped with a Fried Egg. Served with Our Signature Sauce on a Toasted Brioche Bun with Waffle Fries.

Niman Ranch All Beef Hot Dog \$13

Served with Waffle 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 Pinwheel \$13

Fresh Tortilla Wrap with Avocado, Cream Cheese, Tomato, Spinach and Balsamic Glaze.

Served with a Fruit Cup.

Spring Garden Salad \$10

Mixed Greens, Heirloom Tomato, Burrata Cheese, Finished with Balsamic Drizzle, Basil Oil & Flaky Sea Salt.

Add 4oz. Grilled Prime NY Strip or 3 Colossal Grilled Shrimp \$15 |

Add 5oz. Grilled Chicken Breast \$11

Seasonal Parfait \$14

Berry Medley, Pocono Honey, Agave Nectar.

[Served 12PM – 3PM]

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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.

All Sushi Made Fresh to Order

Soup of the Moment \$12

Olivet Flat Bread Pizza \$15

Rustic Oval Pizza Crust, House Made Marinara, Torn Burrata Cheese, Mediterranean Olives. Finished with Arugula and Balsamic Reduction.

Plain Pizza Available \$13

Cajun Chicken Caesar Wrap \$15

Grilled, Sliced, Cajun Chicken Breast, Fresh Romaine, Creamy Caesar Dressing, Diced Tomato & Parmesan Cheese. Wrapped in a Garlic Herb Tortilla and Served with a Seasonal Fruit Cup.

Plain Chicken Available

Shrimp Po Boy \$16

Panko Breaded Shrimp Lightly Fried with Shredded Lettuce, Heirloom Tomato Slices and Remoulade Sauce. Served on a Hero Roll with Waffle Fries.

Sides

Regular Waffle Fries \$5

Substitute Truffle Fries \$7

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