



SUMMER LUNCH MENU

Sandwiches (*Accompanied with Kettle Chips or Simple Dressed Greens*)

The Cubano \$11.50

House Mojo Marinated Braised Pork Shoulder, Shaved Ham, Swiss Cheese, Yellow Mustard, and sliced pickles on a pressed French Roll.

French Dip \$11.00

House made Roast Beef cooked in our 24-hour jus and served on our toasted House Hoagie roll with horseradish mayo and swiss cheese.

Classic Turkey Club \$12.50

A classic for a reason. House-roasted Turkey Breast, Bacon, Mayo, Lettuce, and Tomato on our House Sourdough.

Camembert and House Jam Melt \$9.00

A scrumptious merger of our House-made Jam of the moment, served with melted Camembert on griddled Pain au Lait.

The Reuben \$11.00

Hot House Made Corned Beef, Sauerkraut, Thousand Island Dressing and Swiss Cheese on toasted House Rye.

The Gourmand \$12.00

A classic BLT: Five slices of Daily's Bacon with Bibb lettuce, tomato, a fried egg*, and roasted garlic mayo on House Milk Bread.

7 Iron Breakfast Sandwich \$10.75

Four slices of Daily's Bacon, two fried eggs*, and American Cheese on our house milk bread.



House PB&J \$6.00

Not your average PBJ, this SCC version comes on our freshly baked Pain au Lait, topped with our House-made peanut butter and jam of the week.

Chicken Pesto Panini \$10.50

Butter braised chicken thighs sandwiched in between marinated sun-dried tomatoes, mozzarella, and basil pesto, then pressed together with our House-made Bolillos (bread bun) on a hot grill.

Soups, Salads and Bowls

The Seasonal \$10.50

Mixed Greens with Shaved Asparagus, Fennel, Sugar Snap Peas, Marinated Artichoke Hearts, Toasted Walnuts, Sherry Gastrique, tossed in a Citrus Vinaigrette.

Seasonal Grain Bowl \$11.50

Farro with Marinated Tomatoes, Fennel, Scallions, Feta Cheese, Walnuts, and our House Basil and Roasted Shallot Pesto. Add Fried Egg: \$2.00

Soup of the Day (Check our weekly schedule for freshly made Soups)

Cup - \$4 Bowl – \$6

KIDS OPTIONS

The Shireling \$8.00

One Egg* cooked to order, 2 slices of crispy bacon, toast and potato chips

I Am the Cheese \$7.50

Grilled American Cheese sandwich, served with Potato Chips or Home Fries.

House PB&J \$6.00

Not your average PBJ, this SCC version comes on house made Milk Bread and topped with house made peanut butter and jam.



Ash's Fruit Cup \$5.75

A delicious cup of freshly cut assorted fruit, topped with a dollop of Whipped Cream or Greek yogurt

Sides

Egg - \$2.00

Sour Cream - \$1.00

Extra Cheese - \$0.75

Avocado - \$1.95

Seasonal Fruit Cup - \$5.75

Chopped Ham - \$2.50

Bacon (Per Slice) - \$1.25

Salsa - \$0.75

Walnuts - \$1.50

Kettle Chips - \$1.50

Gluten Free Bread - \$2.00

Desserts






Cookie of the Day - \$2.00

Beverages

Kuo Coffee – Moreno Family Estate Coffee, Panama \$2.50

MCT Decaf Coffee - \$2.50

Loose Leaf Teas - \$2.50

-  Kenyan Black
-  Earl Gray Blue
-  Tropical Charming (Green)
-  Heritage Green
-  Honey Bear (Rooibos)

Orange & Apple Juice, Large - \$3.50

Milk, Large - \$2.75

Coke Products - \$2.50

Orange & Apple Juice, Small - \$2.00

Milk, Small - \$1.50



<https://www.facebook.com/swiftcreekcafe/>



<https://www.instagram.com/swifcreekcafe/>

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