



**CORAL
GABLES**
restaurant week



DINNER MENU

Please choose one from each course

FIRST COURSE

KALE SALAD

aged cheddar, green apple, ol' bulleit raisins, shaved red onion cornbread croutons, cider vinaigrette

SWINE REDNECK SAMPLER

deviled egg, craft sausage, yardbird blt, assorted pickles

WEDGE SALAD

blackened bacon, fried green tomatoes, smoked onion ranch dressing

SECOND COURSE

LEWELLYN'S FRIED CHICKEN 'N GRITS

half of our famous bird, jalapeño cheddar grits, red eye panther gravy

BBQ SPICED GRILLED SALMON

tupelo spiced brussels, swine bbq sauce

LOW & SLOW SMOKED DUROC RIBS

competition rub, cider vinegar mop, homemade pickles, southern slaw

DESSERT

SWINE STICKY BUN

candied pecans, salted caramel ice cream, toffee sauce

JACK AND COOKIES

house made cookies, spiked milk

\$38

(Not inclusive of tax and gratuity)

Swine Southern Table & Bar | 2415 Ponce de Leon Blvd
786.360.6433 | runpigrun.com

CoralGablesRestaurantWeek.com



**DOWNTOWN
CORAL GABLES**
MIRACLE MILE

Business Improvement District of Coral Gables