

SWIFT



BRUNCH MENU

SMALL PLATES

AVOCADO TOAST VEG	16
House Made Queso Fresco / Pasture-Raised Over Easy Egg / Pickled Shallot Shaved Radish / Sourdough	
YOGURT PARFAIT GF VEG	14
Local Yogurt / House Made Granola Seasonal Fruit / Yogurt Bark	
SHRIMP COCKTAIL GF	16
Citrus Poached Shrimp / House Cocktail Sauce / Charred Lemon	
BLACK GARLIC CAESAR SALAD	15
Romaine / Anchovies / House Croutons Parmesan / House Made Black Garlic Dressing	
TABLESIDE CREAM OF HEIRLOOM TOMATO SOUP GF VEG	14
Spiced Ricotta / Micro Basil	

SIDES

TWO EGGS GF	6
BREAKFAST POTATOES GF	5
APPLEWOOD SMOKED BACON GF	6
FRESH FRUIT GF V	6
SOURDOUGH V	5

A SWIFT STORY

When the Noble family purchased the Wilbur Mansion in 2015, they hoped to create something special for Bethlehem, but never imagined the impact a colony of endangered Chimney Swifts would have on their journey. Local teacher, Jennie Gilrain, alerted them that thousands of these graceful migratory birds depended on the mansion’s chimney as a critical sanctuary. John Noble didn’t hesitate to halt demolition, sparking a remarkable wave of community support and environmental recognition.

From spring through fall, the swifts fill the evening sky above the mansion, swirling and diving in a stunning nightly dance. The Nobles warmly invite guests to experience this spectacle while visiting.

The Chimney Swift is now the official Bird of Bethlehem, forever symbolizing the transformative power of a single compassionate decision.

GF | Gluten Free
VEG | Vegetarian
V | Vegan

Please notify us if you have any food allergies and/or medical conditions that may be of concern. Most dietary restrictions can be accommodated upon request.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

ENTRÉES

CHICKEN AND WAFFLES	32
Local Organic Half Chicken / Waffle / Blueberry Maple Syrup / Seasonal Fruit	
CURED SALMON BENEDICT	20
Pasture-Raised Poached Egg / Pastrami Cured Salmon Tomato Hollandaise / Toasted English Muffin	
STEAK AND EGGS GF	35
Grilled NY Strip / Pasture-Raised Sunny Side Up Eggs / Breakfast Potatoes / Wild Mushroom / Pickled Shallot	
SHRIMP AND GRITS GF	22
Garlic Lemon Tail-On Shrimp / Creamy Cheddar Grits Blistered Cherry Tomato / Charred Scallion	
SHAKSHUKA SKILLET GF VEG	17
Spiced Tomato Confit / Red Bell Peppers / Breakfast Potatoes / Pasture-Raised Poached Eggs / Fresh Parsley	
TIRAMISU PANCAKES VEG	17
Fluffy Pancakes / Spiced Mascarpone / Homestead Coffee-Infused Syrup	
TRIPLE BERRY FRENCH TOAST	16
Brioche Baked and Brûléed / Strawberry Coulis Whipped Cream / Blueberry Compote	
FARMER’S OMELET VEG	16
Pasture-Raised Eggs / Heirloom Tomato / Asparagus Roasted Red Pepper / Cheddar Cheese / Grilled Ciabatta	
PAN-SEARED CHILEAN SEA BASS GF	42
Roasted Beets / Charred Scallion / Champagne Reduction / Butter Pan Sauce	
8 OZ LUMP CRAB CAKE GF	42
Lump Crab Meat / Red Bell Peppers / Scallions Sweet Corn Puree / Asparagus and Apple Vinegar Slaw	
WILBURGER	17
Black Angus Beef Patty / Bacon Jam / Cheddar Cheese Caramelized Onion / Lettuce/ Heirloom Tomato Pickles / House Pub Sauce / French Fries	

LOCALLY SOURCED THOUGHTFULLY CRAFTED

Executive Chef Brandon Otto crafts each menu with purpose—honoring our region’s finest producers and bringing thoughtful creativity to every plate. We proudly source seasonal ingredients from trusted local partners like **Scholl Orchards** (Bethlehem, PA), **Valley Milkhouse** (Oley, PA), **Homestead Coffee Roasters** (Upper Black Eddy, PA), and **Inside Scoop Creamery** (Coopersburg, PA).

You’ll also find local craft beer from **Lost Tavern Brewing** (Bethlehem, PA) and premium spirits from **Bluebird Distilling** (Phoenixville, PA), **High Point Kombucha** (Allentown, PA) and **The Green House Tea Room** (Bethlehem, PA) featured throughout our bar program.

Every bite reflects Chef Otto’s dedication to quality, sustainability, and the rich culinary landscape of Pennsylvania.

WINES

CHAMPAGNE | SPARKLING

Lucien Albrecht / Crémant d’Alsace / Brut / Alsace, France / NV	20		78
Rocchina / Prosecco / Brut / DOC – Veneto, Italy / NV	12		46
Biutiful Cava Rosé / Utiel Requena, Spain / NV	15		58
Laurent Perrier / Cuvee Rosé / Champagne, France / NV	170		
Louis Roederer / Brut Rosé / Anderson Valley, CA / 2016	90		
Moet & Chandon / Brut Imperial / Champagne, France / NV	120		
Nicolas Feuillatte / Brut Rosé / Champagne, France / NV	105		
Veuve Clicquot Yellow Label Brut / Champagne, France / NV	140		

WHITE

Wairau River / Sauvignon Blanc / Marlborough, New Zealand / 2022	14		56
Acrobat / Pinot Gris / Willamette Valley, OR / 2022	12		48
Domaine Emile Beyer / Pinot Gris / Alsace, France / 2023	24		94
Chalk Hill / Chardonnay / Russian River Valley, CA / 2023	15		58
Browne Family / Chardonnay / Project Forest / WA / 2022	14		54
Louis Jadot / Chardonnay / "Steel" / Bourgogne, France / 2022	20		78
Dr. Konstantin Frank / Rkatsiteli / Finger Lakes, NY / 2021	45		
Joh. Jos. Christoffel / Riesling Spatlese / Mosel Saar Ruwer, Germany / 2022	65		
Albert Bichot / Chablis / Burgundy, France / 2022	85		
Loveblock / "Tee" / Organic / Marlborough, New Zealand / 2022	55		
Spottswood / Sauvignon Blanc / Napa Valley, CA / 2023	95		
Licia / Albariño / Rias Baixas, Spain / 2023	48		
Paul Hobbs / Crossbarn / Chardonnay / Sonoma, CA / 2021	55		
Far Niente / Chardonnay / Napa Valley, CA / 2023	115		
Nickel & Nickel / Chardonnay / Truchard Vineyards / Carneros, CA / 2022	115		
DuMOL Wester Reach / Chardonnay / Russian River, CA / 2021	120		
Chalone Vineyards / Chardonnay / Chalone Appellation, CA / 2020	65		

ROSÉ

Studio by Miraval Rosé / Provence, France / 2023	12		46
Mirabeau Classic / Blend / Provence, France / 2021	45		
Daou Family Vineyards / Grenache / Paso Robles, CA / 2022	50		

RED

Erath / Pinot Noir / “Resplendent” / OR / 2022	15		58
Edna Valley / Pinot Noir / “Paragon”/ CA / 2017	17		66
Roth / Cabernet Sauvignon / Alexander Valley, CA / 2022	22		86
Tribute / Cabernet Sauvignon / Paso Robles, CA / 2021	15		58
Waterbrook / Cabernet Sauvignon / Columbia Valley, WA / 2022	14		54
Conundrum / Red Blend / CA / 2022	12		46
Sasso Sole / Sangiovese / Montalcino, Italy / 2021	14		54
Bonterra / Organic Zinfandel / CA / 2022	12		46
Joseph Drouhin / Pinot Noir / Cotes de Beaune / Burgundy, France / 2021	95		
Albert Bichot / Pinot Noir / ‘Fixin’ / Burgundy, France / 2021	120		
Four Graces / Pinot Noir / Willamette Valley, OR / 2021	60		
Flowers / Pinot Noir / Sonoma Coast, CA / 2022	115		
DuMOL Wester Reach / Pinot Noir / Russian River Valley, CA / 2021	125		
Robert Keenan / Merlot / Napa Valley, CA / 2021	95		
Waterbrook / Merlot / Reserve / Columbia Valley, WA / 2021	60		
Sasso di Sole / Brunello di Montalcino / Tuscany, Italy / 2019	125		
Malvira S.S. Trinita / Nebbiolo / Piedmont, Italy / 2019	90		
Pra Morandina / Amarone della Valpolicella / Veneto, Italy / 2016	120		
Chappellet / Blend / Mountain Cuvee / Napa Valley, CA / 2021	75		
Chappellet / Cabernet Sauvignon / Signature / Napa Valley, CA / 2022	190		
Jordan / Cabernet Sauvignon / Alexander Valley, CA / 2018	135		
Alexander Valley / Cabernet Sauvignon / Wetzel Reserve / CA / 2022	55		
Stag’s Leap Wine Cellar / Cabernet Sauvignon / Lot 2 / Napa Valley, CA / 2021	145		
Jayson Pahlmeyer / Red Blend / Napa Valley, CA / 2021	160		
Markham / Cabernet Sauvignon / Napa Valley, CA / 2020	95		
Caymus / Cabernet Sauvignon / Napa Valley, CA / 2022	150		
Mollydooker / Shiraz / Blue Eyed Boy / South Australia / 2021	130		
Penfolds / Shiraz / Bin 389 / South Australia / 2021	160		
Ridge / Zinfandel / Paso Robles, CA / 2020	90		

BEER

SEASONALLY ROTATING DRAFTS

Ask Your Server

DOMESTICS

Miller Lite / Yuengling Lager

IMPORTS

Stella Artois / Heineken / Modelo Especial
Guinness

CRAFT

Dogfish Head 60 Minute IPA / Avery White Rascal

NON-ALCOHOLIC

Heineken 0.0

GLUTEN-FREE

Ghostfish Blonde Ale

CRAFT COCKTAILS

BRUNCH FAVORITES

LAVENDER FRENCH 75 The Botanist Gin / Fresh Lemon Juice Lavender Syrup / Champagne (<i>Floral, Bright</i>)	16
MIMOSA FLIGHT Mango Mimosa /` Blackberry Lime Mimosa Pomegranate Mimosa (<i>Playful, Bubbly</i>)	27
ESPRESSO MARTINI Ketel One / Espresso / Brown Sugar / Averna (<i>Sweet, Rich</i>)	18

THE WILBUR BLOODY MARY Ketel One Vodka / House-Made Bloody Mary Mix Old Bay / Snow Crab Legs (<i>Coastal, Classic</i>)	18
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BELLINI “TINI” Strawberry Vodka / Peach Liqueur / La Marca Prosecco / Fresh Lemon and Strawberries (<i>Bright, Sweet</i>)	15
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SPICY PINEAPPLE MARGARITA Casamigos Blanco Tequila / Grand Marnier Agave / Fresh Lime Juice / Pineapple Juice Jalapeño (<i>Spicy, Tropical</i>)	15
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SWIFT CLASSICS

MANHATTAN NOIR Rittenhouse Rye / Averna / Cabernet Sauvignon Cherry Heering / Angostura Bitters (<i>Bitter/Sweet, Minervally</i>)	17
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OLIVE BRANCH Ketel One / Fig and Honey Simple Syrup Brie-Stuffed Olives (<i>Sweet, Savory</i>)	18
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LOST IN THYME Ketel One Botanical / Botanist Gin / White Cranberry Juice / Lemon / Thyme / Brut Sparkling (<i>Aromatic, Floral</i>)	16
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SWIFT DRAGON Bluebird Honeycomb Gin / Long Island Strawberry Tea / Blackberry and Dragon Fruit Syrup / Lime Orange Bitters (<i>Fruity, Aromatic</i>)	18
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HONEY BEES Revivalist Summertide Gin / Honey Simple Syrup / Chocolate Bitters / Egg Whites (<i>Savory, Floral</i>)	16
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NOBLE SEAS Planteray Rum / Coconut Syrup / Vanilla Simple Syrup / Orange Juice / Lime (<i>Rich, Sweet</i>)	16
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BRAMBLE SPRITZ 1800 Reposado Tequila / Aloha Strawberry Coconut Tea / Blackberry and Hibiscus Syrup / Cointreau Lime / Club Soda (<i>Light, Fruity</i>)	16
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BEACHWOOD Vida Mezcal / Brown Sugar / Vanilla Simple Syrup / Cointreau / Lime (<i>Smoky, Sweet</i>)	17
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VELVET GLOVE Bluebird Rye Whiskey / Blackberry and Lemongrass Simple Syrup / Lemon (<i>Rich, Velvety</i>)	18
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PEONY GROVE Lavender Blueberry Kombucha / Ketel One Botanical / Forest Rainbow Tea Syrup (<i>Aromatic, Botanical</i>)	18
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HIBISCUS FIZZ Hibiscus Tea / Lemon / Honey Simple Syrup Club Soda (<i>Floral, Refreshing</i>) Non-Alcoholic	10
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BLACKBERRY GINGER TEA Blackberry Sage Tea / Lime / Vanilla Simple Syrup / Ginger Beer (<i>Lively, Bright</i>) Non-Alcoholic	10
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HOT BEVERAGES

FEATURED ROASTER

Homestead Coffee Roasters

Locally roasted in small batches for rich, balanced flavor.

COFFEE	5
ESPRESSO	6
CAPPUCCINO	7
LATTE	7

SELECTION OF ORGANIC TEAS

6