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Barbecue restaurant Swingbellys Beachside BBQ in Long Beach revamps look, menu

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Swingbellys Beachside BBQ in Long Beach is celebrating a makeover and a chef-ownership change. Pictured here, slow-smoked ribs. Photo Credit: Swingbellys Beachside BBQ

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[Swingbellys Beachside BBQ](#) is back in the Long Beach swing. A recent change in ownership means that former chef-pitmaster Dan Monteforte is back in the kitchen after a long absence. Monteforte is now a co-owner, along with



three partners (who also own the nearby Speakeasy). The place has also undergone a face-lift, both outside and in.

Monteforte, who is still tweaking the menu, said that the current focus is Southern barbecue with a New York twist. That means the place will soon be smoking pastrami and corned beef, along with pork and chicken. Also, on weekends, pork and beef specials will draw on meat that comes from New York farms.

New, too, is a brunch menu, with items like cornbread pancakes, chicken and biscuits and "pork-tine," a play on the French Canadian poutine, featuring French fries topped with pulled pork, pork gravy, cheese curds and a sunny-side-up egg.

On Saturday, May 30, Swingbellys will celebrate its recent "redo" with a pig roast, to be held from 1 to 4 p.m., at \$20 a person. Call for details.

Swingbellys Beachside BBQ is at 909 W. Beech St., Long Beach, 516-431-3464.



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