



## FORWARD ARTS FOUNDATION

*Supporting the Visual Arts Since 1965*

In 1965, a group of 12 visionary and community-minded women established the Forward Arts Foundation here in Atlanta. These dedicated art patrons transformed the carriage house of the Edward Inman estate (Swan House) into a beautiful Restaurant and Gift Shop, adding an Art Gallery in 1967. Through the management of these three Swan Coach House businesses, the Forward Arts Foundation fosters and supports the visual arts in Atlanta.

Your support is vital to fulfilling our mission and has allowed us to leave an indelible mark on Atlanta's art landscape. Thank you for your patronage.



# SWAN COACH HOUSE RESTAURANT

## STARTERS

### **Shrimp Cake Sliders | 14**

Large Gulf Shrimp Cakes Pan Seared and Served with Citrus Aioli and Arugula

### **Mac & Pimento Cheese Fritters | 14**

Macaroni, Pimento Cheese, Bread Crumbs, and Vidalia Onion Smoked Bacon Jam

### **Coach House Ham Biscuits | 13**

Whipped Sorghum Butter and Orange Marmalade

### **Tomato Mozzarella Caprese | 12**

Ripe Plum Tomato with Fresh Mozzarella Topped with Balsamic Glaze and Virgin Olive Oil

### **Portobello Carpaccio | 12**

Thinly Sliced Portobello Mushroom Broiled with Parmesan Cheese and Topped with Horseradish Cream and Fresh Chives

## SOUPS & SALADS

### **Classic Caesar Salad | 13**

Romaine Lettuce, Shaved Parmigiano Reggiano, Croutons, and Classic Caesar Dressing  
Add Grilled Chicken \$5, Grilled Shrimp \$7

### **Cobb Salad | 16**

Mixed Heirloom Greens with Grilled Chicken, Bacon, Tomato, Cucumber, Cheddar Cheese, Avocado, and Croutons with Choice of Dressing

### **Classic Chopped Salad | 15**

Mixed Garden Greens with Bacon, Tomato, Celery, Olives, Bleu Cheese, Hard Boiled Egg, and Avocado Tossed in Champagne Vinaigrette

### **Soup of the Day | Cup 6 Bowl 8**

Chef's Seasonal Specialties

Dressings: Honey Mustard, Ranch, Balsamic Vinaigrette, Caesar, Bleu Cheese

## COACH HOUSE CLASSICS

### **Swan's Favorite | 16**

Our Signature Chicken Salad, House-Made Timbales, Petite Lettuces, Champagne Vinaigrette, Signature Frozen Fruit Salad, and Cheese Straws

### **Soup & Tea Sandwiches | 15**

Cup of Soup of the Day, Cheese Straws, Two Chicken Salad Sandwiches, Two Pimento Cheese Sandwiches

### **Best of Both | 18 As Shown, 19 For All Shrimp**

Two House-Made Timbales of Our Signature Chicken Salad and Shrimp Salad Served with Seasonal Fresh Fruit and Cheese Straws

### **Chicken Pot Pie | 18**

Chicken, Potatoes, Carrots, Onions, Green Peas, and Puff Pastry Crust, Served with Petite Lettuces and Champagne Vinaigrette

### **Spinach & Berry Salad | 15**

Fresh Baby Spinach, Heritage Bloom Mixed Greens and Seasonal Berries, Shaved Red Onion, Crumbled Goat Cheese, and Spiced Pecans, Tossed in Balsamic Poppy Seed Dressing

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

# SWAN COACH HOUSE RESTAURANT



## SANDWICHES & ENTREES

### Italian Muffaletta Sandwich | 16

Herbed Focaccia with a Variety of Italian Meats, Fresh Mozzarella, Tomato, Arugula, and Herbed Cream Cheese. Served with Your Choice of Side.

### Quiche Lorraine | 15

Fresh Egg Pie, Bacon, Cheddar Cheese, and Onion. Served with Your Choice of Side.

### Coach House Cheeseburger Sliders\* | 10 for 1, 17 for 2

Ground Beef Short Rib Patty, American Cheese, Bacon, Onion, B&B Pickles, Ketchup, and Dill Aioli. Served with Your Choice of Side.

### Black Pepper Crusted Pork Tenderloin | 24

Cracked Black Pepper Pork Tenderloin Sliced and Served with Homemade Mashed Potatoes, Grilled Asparagus, and a Mushroom Demi-Glace

### Salmon Croquette Sliders | 16

Pan Fried Salmon Cakes with Sweet Stone-Ground Mustard, Topped with Dressed Arugula. Served with Your Choice of Side.

### Coach House Fish & Chips | 17

Southern Fried Alaskan Pollack with Homemade Potato Chips and Sweet Tartar Sauce

### Curried Salmon Paillard | 22

Thin Sliced and Pan Seared Salmon Filets with Coconut Cilantro Rice and Curry Cream Sauce. Served with Your Choice of Side.

## SIDES

House Salad | Caesar Salad | Vegetable of the Day | French Fries | Sweet Potato Fries  
Soup of the Day | Fresh Fruit | Frozen Fruit Salad

Sides A La Carte: \$6 Each

## KIDS

### Chicken Tenders | 10

Fried Chicken Tenders Served with French Fries and Fresh Fruit

### Grilled Cheese | 10

Grilled Cheese Sandwich Served with French Fries and Fresh Fruit

### Mini Swan's Favorite | 10

Half-Sized Portion of Our Classic Swan's Favorite Plate

## DESSERTS

### French Silk Swan | 9

Chocolate Mousse Topped Meringue with Whipped Cream and Shaved Almonds

### Pecan Pie | 9

House-Made Southern Classic with Vanilla Ice Cream

### Flourless Chocolate Torte | 9

Decadent Chocolate with Raspberry Couli (GF)

## SWAN TO GO

We're happy to offer many of our most popular selections to go. Your server can arrange to-go food for you, and you can find several already-prepared options in our Gift Shop.

Chicken Salad (Pint) | 11.75

Cheese Straws (Dozen) | 7.25

Frozen Fruit Salad (Slice) | 4.75

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# SWAN COACH HOUSE RESTAURANT

## SPECIALTY DRINKS

### **The Bubbly Atlantan | 12**

Our Signature Cocktail - Champagne and Hibiscus  
Served Over Ice with Cherry Garnish

### **Mimosa | 12**

One Part Champagne and One Part Orange Juice

### **Mint Julep Bourbon | 12**

Sweetened with a Touch of Sugar and Fresh Mint

### **Swan Collins | 10**

Light Rum with a Squeeze of Fresh Lime, Dash of Mint,  
and Club Soda

### **Georgia Peach | 10**

A Variation on a Screwdriver with a Splash of Peach  
Schnapps

### **Stargazer | 10**

Champagne, Cranberry Juice, and a Squeeze of Fresh

### **Bloody Mary | 10**

Vodka in a Bloody Mary Mix with a Celery Swizzle

### **Swan Coach House Punch | 6**

Non-Alcoholic Version of Our Favorite Punch

## WINE & BEER

### **WHITES**

J Vineyards Chardonnay, 2019 (Russian River Valley, Sonoma) 18 | 70

The Pairing Sauvignon Blanc 2020 Lopec, California 14 | 55

Borgo San Daniele Pinot Grigio, 2019 (Friuli-Venezia Giulia, Italy) 15 | 60

L'Ecole Old Vines Chenin Blanc, 2019 (Yakima Valley, Washington) 14 | 50

### **REDS**

Rodney Strong Cabernet Sauvignon Reserve, 2017 (Knights Valley, Sonoma) 18 | 70

Balvern Pinot Noir, 2019 (Russian River Valley, Sonoma) 15 | 60

Brancatelli Valle Delle Stelle Blend Val di Cornia DOC (Maremma, Tuscany) 14 | 55

Quilt Red Blend Fabric Land, 2019 (Napa Valley) 14 | 55

### **ROSÉ & SPARKLING**

Whispering Angel Rose, 2019 (Chateau d'Esclans, Provence, France) 14 | 55

Los Monteros Cava Brut (Penedes, Spain) 9 | 35

Mirabello Prosecco DOC (Castel, Italy) 9 | 35

M. Haslinger & Fils Brut Champagne (Epernay, France) 85

Veuve Clicquot Brut, 2017 (Montagne de Reims, Champagne, France) 145

La Marca Prosecco (187 ML) 12

### **BEER | 7**

Sweet Water 420

Stella Artois

Michalob Ultra

Corona

Creature Comforts Classic City Lager

Amstel Lite