



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 1984. 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

Mac & Pimento Cheese Fritters | 14

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

Collard Greens and Artichoke Dip | 13

A creamy blend of Collards and Artichoke Hearts with Garlic croutons for dipping. Great for Sharing!!

Coach House Ham Biscuits | 13

Sweet and Spicy Honey Mustard sauce

Fried Green Tomatoes | 13

Cornmeal Breaded and Fried Green Tomatoes served with "Comeback Sauce", a Sweet and Tangy sauce with just the right bit of Heat!

SOUPS & SALADS

Classic Caesar Salad | 14

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

Classic Chopped Salad | 16

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

Cobb Salad | 16

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

Soup of the Day | Cup 7 Bowl 8

Chef's Seasonal Specialties

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

COACH HOUSE CLASSICS

Swan's Favorite | 17

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

Soup & Tea Sandwiches | 16

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

Cornucopia Chicken Salad | 17

Grilled Chicken Breast atop Mixed Spring Greens with Fresh Mandarin Oranges, Granny Smith Apples, Dried Cranberries, Candied Pecans, Avocado and Feta Cheese.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
20% Gratuity will be added to all parties of 6 or more. No separate checks on tables of 8 or more.

SWAN COACH HOUSE RESTAURANT



SANDWICHES & ENTREES

Salmon Croquette Sliders | 16

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

Quiche Lorraine | 16

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

Coach House Cheesburger Sliders*

10 for 1, 17 for 2

Ground Beef Short Rib Patty, American Cheese, Bacon,
Onion, B&B Pickles, Ketchup, and Garlic Aioli

Monte Cristo Sandwich | 16

Sliced Roast Turkey, Smoked Ham and Swiss Cheese
with Dijon Aioli and Sweet Raspberry Jam on French
Toasted Sourdough and dusted with Powdered Sugar

Citrus Grilled Salmon* | 23

Grilled Atlantic Salmon topped with a Pineapple Salsa.
Served with Coconut Jasmine Rice and Garnished with mixed
Greens

Blackened Chicken Sliders | 18

Blackened Chicken Breast on Toasted Slider buns with Garlic
Aioli, Bacon, Fontina Cheese, Arugula and Beefsteak Tomato.

Pimento and Tasso Grilled Cheese| 16

Griddle Toasted on Sourdough Bread with Homemade Pimento Cheese, Fontina and a
mildly Spicy Tasso Ham Spread.

SIDES

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

KIDS MEALS

Chicken Tenders | 10

Fried Chicken Tenders
Served with French Fries
or Fresh Fruit

Grilled Cheese | 10

Grilled Cheese Sandwich
Served with French Fries
or Fresh Fruit

Mini Swan's Favorite | 10

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

DESSERTS

French Silk Swan | 10

Chocolate Mousse Topped Meringue with
Whipped Cream and Shaved Almonds

Bourbon Pecan Pie | 9

House-Made Southern Classic with
Chocolate Fudge Sauce

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) | 12.50

Cheese Straws (Dozen) | 8.25

Frozen Fruit Salad (Slice) | 4.75

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SPECIALTY DRINKS

The Bubbly Atlantant | 13

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

Mimosa | 13

One Part Champagne and One Part Orange Juice

Mint Julep Bourbon | 15

Sweetened with a Touch of Sugar and Fresh Mint

Swan Collins | 15

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

Georgia Peach | 15

A Variation on a Screwdriver with a Splash of Peach
Schnapps

Stargazer | 13

Champagne, Cranberry Juice, and a Squeeze of Fresh
Lime

Bloody Mary | 15

Swan Coach House Punch | 7

Non-Alcoholic Version of Our Favorite Punch

WINE & BEER

WHITES

Time Place Chardonnay, 2023 (Monterey, California) 15 | 55

Astrolabo Sauvignon Blanc 2022 (Marlborough, New Zealand) 15 | 55

Tenuta Maccan Pinot Grigio, 2022 (Friuli, Italy) 15 | 55

REDS

Annabella Cabernet Sauvignon, 2022 (Napa Valley, California) 17 | 65

Stafford Hill Pinot Noir, 2023 (Willamette Valley, Oregon) 15 | 55

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

Gerard Bertrand Pays d'Oc Gris Blanc Rose, 2024 Rose Blend (France) 15 | 55

Los Monteros Cava Brut (Penedes, Spain) 14 | 50

Mirabello Prosecco DOC (Castel, Italy) 14 | 50

Cremant De Bourgogne, Blanc de Blanc Laurent Perrachon (France) 60

Odd Bird Blanc De Blanc, Non-Alcoholic Sparkling White (Languedoc, France) 65

M. Haslinger & Fils Brut Champagne (Epernay, France) 95

BEER | 7

Sweet Water 420

Tropicalia IPA

Creature Comforts Classic City Lager

Stella Artois

Dos Equis Amber