



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

Portobello Carpaccio | 13
Thinly Sliced Portobello Mushroom Broiled with Parmesan
Cheese and Topped with Horseradish Cream and Fresh Chives

Coach House Ham Biscuits | 13
Sweet and Spicy Honey Mustard sauce

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
Champagne Vinaigrette

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

Fall Salad | 17

Heritage Bloom Mixed Greens and Quinoa tossed in Balsamic Vinaigrette with Roasted Butternut Squash, Diced Apples,
Dried Cranberries and Pomegranate Seeds. Topped with Slivered Almonds, Candied Pecans and Gorgonzola 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
Served with Your Choice of Side.

Turkey and Ham Club Croissant | 16
Thinly sliced Roast Turkey and Smoked Ham on a
croissant with Mayonnaise, Bacon, Lettuce and Toma-
to

Simply Grilled Salmon with Cous Cous | 23
Grilled Atlantic Salmon served with a Roasted Vegetable
Cous Cous. Peppers, Zucchini, Mushrooms, Red Onion and
Broccoli tossed in a light Broth.

Blackened Mahi Mahi Fish Tacos | 18
Soft Flour Tortillas with Blackened Mahi Mahi topped with
an Avocado-Lime Cole Slaw and thinly shaved Radish and
Jalapeno. Served with Spanish Style Yellow Rice

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: \$7 Each

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 Atlantian | 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 | 13

Sweetened with a Touch of Sugar and Fresh Mint

Swan Collins | 13

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

Georgia Peach | 13

A Variation on a Screwdriver with a Splash of Peach
Schnapps

Stargazer | 12

Champagne, Cranberry Juice, and a Squeeze of Fresh
Lime

Bloody Mary | 13

Swan Coach House Punch | 7

Non-Alcoholic Version of Our Favorite Punch

WINE & BEER

WHITES

Carneros Highway Chardonnay, 2022 (Carneros, California) 14 | 50

Crayfish Cove Sauvignon Blanc 2023 (Marlborough, New Zealand) 14 | 50

Tenuta Maccan Pinot Grigio, 2022 (Friuli, Italy) 14 | 50

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

Cuvee Jean Paul Rose, 2022 Rose Blend (France) 12 | 45

Los Monteros Cava Brut (Penedes, Spain) 12 | 45

Mirabello Prosecco DOC (Castel, Italy) 12 | 45

Cremant D'Alsace Domaine Allimant-Laugner (Orschwiller, France) 60

Odd Bird Blanc De Blanc, Non-Alcoholic Sparkling White (Languedoc, France) 60

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

BEER | 7

Sweet Water 420

Tropicalia IPA

Creature Comforts Classic City Lager

Stella Artois

Dos Equis Amber