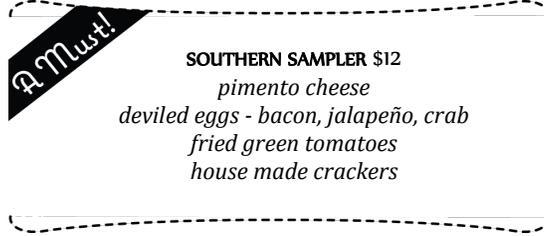


SOUTHERN STARTS

Beef & Barley Soup \$8 | \$5
mixed cabbage | micro greens

Sway Vegetable Soup \$8 | \$5
heirloom tomato | black-eyed peas
button mushrooms

Pimento Cheese \$8
celery & carrot sticks
house-made crackers



* Coffee Dusted Scallops \$13
creamed sweet potato | spinach
rendered ham | hazelnut

Sway Crab Dip \$13
roasted poblano | artichoke
scallion | house crackers

Deviled Eggs \$8 | \$5
your choice of:
pine street market bacon
crab | pickled jalapeno

Fried Shrimp and Pickles \$11
Doux South angry cukes | dill & mustard
seed aioli

Fried Green Tomato \$9
Pimento cheese | thick cut bacon
red pepper tomato jam

SOUTHERN SALADS

Southern Romaine 12 | \$7
crispy Cajun spiced black eyed peas
parmesan cheese | jalapeno corn bread
tomato | parmesan dressing

Pickled Pear & Ginger Salad \$12 | \$7
super green mix | cucumber
goat's cheese | toasted walnuts
apple cider & honey vinaigrette

Baby Iceberg Wedge \$12 | \$7
bacon | chives | tomatoes
roasted red peppers
chunky bleu cheese dressing

— SWAY MAINS —

Chili Spiced Grouper \$26
herb roasted root medley | charred broccolini
roasted peanut & red pepper coulis | grilled lemon

*Blackened Tuna Salad \$16
baby field greens | tomato | cucumber
citrus | toasted almond
white balsamic vinaigrette

Roasted Chicken Breast \$26
butternut squash puree
wilted spinach & quinoa salad | bacon
honey chipotle glaze

Grilled Marinated Bone-in Pork Chop \$26
maple bacon baked beans | mac-n-cheese
house bourbon BBQ sauce

Grilled Steak Salad \$18
baby kale | frisée | pinot poached grapes
smoked bleu cheese | praline pecans
balsamic vinaigrette

Sway Signature Meatloaf \$24
fresh ground beef | poblano pepper
mashed potato | buttery garlic green beans
sorghum ketchup glaze

*Organic Salmon \$28
brussels sprout & sweet potato hash
onions | peppers | arugula
tarragon mustard butter

Braised Beef Short Rib \$26
creamed polenta | collard greens | turnip
red-eye demi-glace

Southern Tofu & Vegetable Bowl \$18
vegetable medley | spinach | roasted tomato
aromatic broth

SWAY FAVORITES

*12 oz. Niman Ranch Ribeye \$36
harvest potato | grilled asparagus
bourbon shallot butter

Buttermilk Fried Chicken \$26
whipped potatoes | chicken gravy

Signature Shrimp N' Grits \$22
Logan Turnpike stone ground grits
spicy andouille sausage | mixed peppers

Roasted Broccoli Mac-N-Cheese \$18
3-cheese bechamel | campanelle pasta
tri-peppers | onions
\$5 add ham
\$6 add chicken
\$9 add lobster

Crab Stuffed Rainbow Trout \$28
5-grain rice pilaf | asparagus
smoked tomato fondue

Creamy Mushroom Pasta \$ 20
herbed penne | assorted mushrooms
garlic | leek | porcini cream | Parmesan
\$6 add chicken
\$8 add shrimp

Southern Sides \$5: mac'n'cheese | wild rice pilaf | collard greens | asparagus | mash potatoes 'n' red eye gravy

We strive for local, southern, and authentic hospitality in both our food and service. We are proud supporters of our Local Small Businesses, Artisans, Farmers, and Butchers from all around the South.

Special thanks to

Pine Street Market · Atlanta Fresh · Doux South Pickles · White Oak Pastures · Croissant Bakery · Farmers of Peachtree Road Farmer's Market to name just a few.