

SwingLine

Handhelds

Sandwiches and Burgers are served with French Fries.

Brisket Sandwich

\$15

\$14

Sliced brisket topped with barbecue sauce, swiss cheese, and crispy onion straws.

Tacos

\$15

\$14

Three tacos with your choice of tofu, chicken, steak or shrimp topped with corn salsa, shredded cabbage, Cotija cheese, and Chipotle Dressing. Served with cilantro lime rice and black beans.

Buffalo Chicken Wrap

\$15

\$19

Buffalo breaded chicken with spring mix, cheddar cheese, tomato, wrapped in a flour tortilla. Choice of ranch or bleu cheese on the side.

Pulled Pork Sandwich

\$14

\$14

Smoked pork topped with barbecue sauce and crispy onion straws.

Reuben Sandwich

\$14

Sliced corned beef, Sauerkraut, Swiss cheese and thousand island dressing, served on grilled marble rye bread.

Cuban Sandwich

\$14

Pressed Cuban sandwich with ham, pork, swiss cheese, pickles, and ale mustard.

Bison Burger

\$19

Lean bison burger, topped with cheddar cheese, lettuce, tomato, and a savory bacon bourbon jam.

Turkey Club

\$14

Oven roasted turkey served with bacon, swiss cheese, lettuce, tomato & mayo on wheat berry bread.

Build Your Own

Grilled or Breaded Chicken Sandwich

\$15

\$14

Grilled or fried marinated chicken with your choice of toppings listed below.

Steak Burger

\$16

\$14

Half-pound blend of ground sirloin, brisket, and chuck. Topped with your choice of the items listed below.

The Impossible Burger

\$14

A plant-based burger that tastes like the real thing! Topped with your choice of the items listed below.

Veggie Burger

\$14

Black beans, brown rice, corn, onions and spices. Topped with your choice of toppings listed below.

Topping Choices

Choice of Cheese: American, Swiss, Bleu cheese, Provolone, Pepper Jack, Cheddar

Additional Toppings: Mayonnaise, Chipotle Mayonnaise, Onion Aioli, Ale Mustard, Lettuce, Tomato, Onion, Pickle, Sautéed Mushrooms, Sautéed Onions, Sautéed Peppers **Bun Options:** Gluten-Free or Vegan Pretzel Bun available for \$1 extra.

Soup & Chili

Bowl

\$7

Cup

\$5

Ask your server for today's homemade choices.

Sides

\$4.00

French Fries

Asparagus

Coleslaw

Brussels Sprouts

Mashed Potatoes

Onion Rings

Steamed Broccoli

Sweet Potato Fries

Kids' Meals

\$6.00

Age 12 and under.

Served with fries or apple sauce and a drink.

Kraft® Macaroni and Cheese

Hot Dog

Cheeseburger/Hamburger

Chicken Fingers

Grilled Cheese

Desserts

Triple Chocolate Cake

\$6

Seasonal Desserts by Karen

\$6

Please ask server for details.

The History of SwingLine

The owners of Paxton's Grill and Ramsey's Trailside in Historic Loveland have long wanted to create a similar gathering place in the heart of Madeira. After many years of looking for the perfect location, and along with a number of friends, they are proud to now offer SwingLine, a family-friendly establishment for all to enjoy.

In the early 20th century, an electric railway went from Norwood, through Madeira and Indian Hill, and on to Hillsboro. It was officially called the Cincinnati and Columbus Traction Company, but was referred to as the Green Line by some (for the color of the cars) and more often as the Swing Line, in honor of the line's owners – the Swing Family. When the Swing Line opened in 1906, downtown Madeira played a substantial role in its daily operations with the main electric substation

being located just a few buildings down Miami Ave. from the SwingLine restaurant. The Swing Line brought electricity to Madeira, and when the last car of the day completed its trip, the lights went out all over Madeira.

From downtown Madeira, the line ran behind the elementary school and stopped at the Ramona Station, which is now the location of the Indian Hill administration building, then ran through Red Bird Hollow on the way to crossing the Little Miami River into Milford and beyond. Some remains of the abutments that supported the line are still visible throughout Madeira and along the Red Bird Hollow path.

The Swing Line closed in 1919, and just over one hundred years later, we welcome you to SwingLine. We are proud to restore a piece of the area's history in the heart of Madeira. Enjoy!

SwingLine

- Our kitchen is equipped with a **VEGAN-ONLY GRILL** dedicated exclusively for the preparation of vegan dishes -

- We take pride in using nothing but the highest quality ingredients. Our meat dishes are served with only fresh, free-range, USDA organic chicken or 100% certified angus beef and we are dedicated to creating delicious offerings without the use of hormones or antibiotics. -

Beginners

Bavarian Pretzel	\$11
A giant Bavarian pretzel, lightly salted, served with beer cheese dipping sauce.	
Sliced Filet Mignon	\$23
Filet Mignon thinly sliced, paired with a sauce of your choice. Sauce Choices: Red Wine, Bleu Cheese Butter, Mushroom and Garlic	
Wings	\$15
Fresh chicken wings tossed in sauce or dry rub. Dry Rubs: House Parmesan Garlic Sauces: Spicy Garlic Teriyaki Mild Buffalo	
Loaded Jumbo Tots	\$14
Jumbo loaded tater tots topped with shredded cheddar cheese, bacon, chives, and a drizzle of ranch.	
Garlic and Red Pepper Hummus Platter	\$10
Roasted garlic and red bell pepper hummus, served with grilled pita and fresh cut vegetables.	
Brussels Sprouts	\$12
Crispy sprouts sautéed with bacon, served with a side of sweet bourbon maple glaze.	
Salsa and Guacamole	\$10
Mild salsa paired with our fresh guacamole, served with corn tortilla chips.	
Santa Fe Chicken Eggrolls	\$14
Chicken, corn, black beans, and chopped peppers rolled into a flour tortilla, served with Avocado Ranch.	
Onion Rings	\$11
Beer battered onion rings, deep fried and served with a side of chipotle ranch.	
Fried Pickle Spears	\$11
Pickle spears, deep fried and served with a side of ranch dressing.	

Entrees

Filet Mignon	\$28
Served with two sides and a sauce of your choice. Sauce Choices: Red Wine, Bleu Cheese Butter, Mushroom and Garlic	
Turkey Dinner	\$18
Oven roasted turkey served with mashed potatoes & gravy and one side of your choice.	
Tuscan Chicken	\$19
Creamy Tuscan chicken-grilled chicken smothered in a creamy, mushroom and sun dried tomato sauce served with two sides.	
SwingLine Salmon	\$19
Grilled salmon fillet topped with house herb butter, served with your choice of two sides.	
Fish & Chips	\$17
Hand battered white fish served with tartar sauce, cole slaw, and french fries.	
Chicken Tenders	\$17
Hand battered chicken tenders, served with cole slaw, fries, and choice of sauce.	

Bowls

Add: Tofu \$5 Chicken \$6 Salmon \$8 Steak \$9 Shrimp \$7	
Fajita Bowl	\$11
Cilantro lime rice, black beans, corn salsa, shredded cheddar cheese, grilled onions, and peppers. Topped with fresh guacamole and sour cream.	
Greek Bowl	\$11
Quinoa with roasted tomatoes and garlic, topped with our hummus and tzatziki, garnished with pita, cucumber, kalamata olives, feta, and lemon.	
Zucchini Noodle Thai Bowl	\$11
Zucchini noodles with bell peppers, mushrooms, and sautéed onions, served in a Thai peanut sauce.	

Salads

Add: Tofu \$6 | Chicken \$7 | Salmon \$9 | Steak \$9 | Shrimp \$7

Taco Salad	\$10
Mixed greens, black beans, onion, cheddar cheese, and corn salsa. Topped with sour cream and guacamole and tortilla strips, served with Chipotle Ranch.	
Avocado Quinoa Salad	\$10
Mixed greens, quinoa, goat cheese, walnuts, tomatoes, bell peppers, and avocados. Served with Lemon Honey Vinaigrette.	
Caesar Salad	\$10
Romaine lettuce tossed with parmesan cheese and croutons.	
Wedge Salad	\$10
Fresh and crisp wedged iceberg lettuce smothered in tomato, red onion, bacon, served with Bleu Cheese Crumbled Dressing.	

Spinach Salad	\$10
Baby spinach, bacon, hardboiled egg and red onion served with poppy seed dressing.	
Apple Cranberry Salad	\$10
Mixed greens, walnuts, red onions, feta cheese, bacon, chopped apple and dried cranberries, served with apple vinaigrette dressing.	
Greek Salad	\$10
Romaine, tomatoes, red onions, feta cheese, cucumbers and kalamata olives, served with Greek vinaigrette.	
House Salad	\$10
Mixed greens topped with tomato, shaved carrots, red onions, cucumber, cheddar cheese, and croutons. Choice of dressing.	

Dressings: Ranch | Chipotle Ranch | Bleu Cheese | Caesar | Balsamic Vinaigrette | Honey Mustard | Avocado Ranch | Lemon Honey Vinaigrette | Apple Vinaigrette | Greek Vinaigrette | Poppy Seed | 1,000 Island

➊ Vegetarian or can be prepared vegetarian upon request

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