

- 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

\$10

A giant Bavarian pretzel, lightly salted, served with beer cheese dipping sauce.

Sliced Filet Mignon

Filet Mignon thinly sliced, paired with a sauce of your choice.

Sauce Choices: Red Wine, Bleu Cheese Butter, Mushroom and Garlic

Wings

\$14

Fresh chicken wings tossed in sauce or dry rub. **Dry Rubs:** House | Parmesan Garlic **Sauces:** Spicy Garlic|Teriyaki|Mild Buffalo

Loaded Jumbo Tots

\$13

Jumbo loaded tater tots topped with shredded cheddar cheese, bacon, chives, and a drizzle of ranch.

Crab Cakes

\$13

Hand crafted blue crab claw meat, served with cilantro lime aioli.

Garlic and Red Pepper Hummus Platter ≥ \$10

Roasted garlic and red bell pepper hummus, served with grilled pita and fresh cut vegetables.

Brussels Sprouts 🗸 🥏

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.

Stuffed Mushrooms

\$12

Mushrooms stuffed with sausage and cheese topped with sage aioli.

Santa Fe Chicken Eggrolls

Chicken, corn, black beans, and chopped peppers rolled into a flour tortilla, served with Avocado Ranch.

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Tuscan Chicken

\$17

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

\$16

Hand battered white fish served with tartar sauce, cole slaw, and

Salads

Add: Tofu \$5 | Chicken \$6 | Salmon \$8 | 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. Grilled by request.

Wedge Salad

\$10

Fresh and crisp wedged iceberg lettuce smothered in tomato, red onion, bacon, served with Bleu Cheese Crumbled Dressing.

Greens and Berries

\$10

Mixed greens, strawberries, blueberries, goat cheese, red onion, and bacon, served with a Raspberry 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 | Raspberry Vinaigrette | Avocado Ranch | Lemon Honey Vinaigrette

Bowls

Add: Tofu \$5 | Chicken \$6 | Salmon \$8 | Steak \$9 | Shrimp \$7

Fajita Bowl 🕖 🥑

Cilantro lime rice, black beans, corn salsa, shredded cheddar cheese, grilled onions, and peppers. Topped with fresh guacamole and sour cream.

Greek Bowl 🕖 🥏

Quinoa with roasted tomatoes and garlic, topped with our hummus and tzatziki, garnished with pita, cucumber, kalamata olives, feta,

Zucchini Noodle Thai Bowl 🔗 🥯

\$10

Zucchini noodles with bell peppers, mushrooms, and sautéed onions, served in a Thai peanut sauce.

Vegetarian or can be prepared vegetarian upon request

Vegan or can be prepared vegan upon request









Handhelds

Sandwiches and Burgers are served with French Fries.

Brisket Sandwich

\$14 Vegetable Wrap 🕖 🤊

\$13

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

Spinach, sauteed onions, peppers, roasted yellow squash and zucchini, hummus, and feta cheese.

Tacos 🕖 🥏

\$14

Cuban Sandwich

\$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.

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

Bison Burger \$19

Buffalo Chicken Wrap

\$14

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

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

Turkey Club

\$13

Pulled Pork Sandwich

\$13

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

Smoked pork topped with barbecue sauce and crispy onion straws.

– Build Your Own —

Grilled or Breaded Chicken Sandwich

\$14

The Impossible Burger 🔊

\$14

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

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

Steak Burger \$15

Veggie Burger 🕖 🥏

\$14

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

Roasted garlic, brown lentils, carrots, bell peppers, and quinoa. 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, Hummus, Lettuce, Tomato, Onion, Pickle, Avocado, Sautéed Mushrooms, Sautéed Onions, Sautéed Peppers, Crispy Onion Straws Bun Options: Gluten-Free or Vegan Pretzel Bun available for \$1 extra.

Soups

Soups of the Day \$6

Pub Chili \$6

Ask your server for today's homemade choices.

Kids' Meals

\$5.00

Age 12 and under.

Served with fries or fruit cup and a drink.

Kraft[®]Macaroni and Cheese *⊘* Hot Dog

Cheeseburger/Hamburger

Chicken Fingers

Grilled Cheese

Sides

\$4.00

French Fries
Vegetable Medley
Coleslaw ②

Mashed Potatoes 🔊

Steamed Broccoli 🔗 🥏

Asparagus 🕖 🎯

Brussels Sprouts 🔊 🔊

Desserts

Triple Chocolate Cake

\$6

Seasonal Desserts

\$6

Please ask server for details.

The History of <u>SwingLine</u>

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!