

- 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.

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——Beginners——	Entrees
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Bavarian Pretzel 🖉 💿 👘 \$10	Filet Mignon\$28
A giant Bavarian pretzel, lightly salted, served with beer cheese dipping sauce.	Served with two sides and a sauce of your choice. Sauce Choices: Red Wine, Bleu Cheese Butter, Mushroom and Garlic
Sliced Filet Mignon \$23	Turkey Dinner \$17
Filet Mignon thinly sliced, paired with a sauce of your choice. Sauce Choices: Red Wine, Bleu Cheese Butter, Mushroom and Garlic	Oven roasted turkey served with mashed potatoes & gravy and one side of your choice.
Wings \$14	Tuscan Chicken \$17
Fresh chicken wings tossed in sauce or dry rub. Dry Rubs: House Parmesan Garlic Sauces: Spicy Garlic Teriyaki Mild Buffalo	Creamy Tuscan chicken-grilled chicken smothered in a creamy, mushroom and sun dried tomato sauce served with two sides.
Loaded Jumbo Tots \$13	SwingLine Salmon \$19
Jumbo loaded tater tots topped with shredded cheddar cheese, bacon, chives, and a drizzle of ranch.	Grilled salmon fillet topped with house herb butter, served with your choice of two sides.
Garlic and Red Pepper Hummus Platter ⊘⊚ \$10	Fish & Chips \$16
Roasted garlic and red bell pepper hummus, served with grilled pita and fresh cut vegetables.	Hand battered white fish served with tartar sauce, cole slaw, and french fries.
Brussels Sprouts 🖉 🖝 🖇 \$12	
Crispy sprouts sautéed with bacon, served with a side of sweet bourbon maple glaze.	Bowls
Salsa and Guacamole 🖉 🕢 🖇 \$10	Add: Tofu \$5 Chicken \$6 Salmon \$8 Steak \$9 Shrimp \$7
Mild salsa paired with our fresh guacamole, served with corn tortilla chips.	Fajita Bowl 🔊 \$10
Santa Fe Chicken Eggrolls \$13	Cilantro lime rice, black beans, corn salsa, shredded cheddar cheese, grilled onions, and peppers. Topped with fresh guacamole and sour cream.
Chicken, corn, black beans, and chopped peppers rolled into a flour tortilla, served with Avocado Ranch.	Greek Bowl 🖉 🔊 \$10
Onion Rings 🖉 \$10	Quinoa with roasted tomatoes and garlic, topped with our hummus
Beer battered onion rings, deep fried and served with a side of chipotle ranch.	and tzatziki, garnished with pita, cucumber, kalamata olives, feta, and lemon.
Fried Pickles 🖉 \$10	Zucchini Noodle Thai Bowl 🖉 🔊 \$10
Panko breaded pickle chips, deep fried and served with a side of ranch dressing.	Zucchini noodles with bell peppers, mushrooms, and sautéed onions, served in a Thai peanut sauce.
Salads	
Add: Tofu \$5 Chicken \$6 Salmon \$8 Steak \$9 Shrimp \$7	
Taco Salad 🖉 🔊 👘	Spinach 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.	Baby spinach, bacon, hardboiled egg and red onion served with poppy seed dressing.
Avocado Quinoa Salad 🖉 🕢 🖇 \$10	Apple Cranberry Salad 🖉 🔊 🕺 \$10
Mixed greens, quinoa, goat cheese, walnuts, tomatoes, bell peppers, and avocados. Served with Lemon Honey Vinaigrette.	Mixed greens, walnuts, red onions, feta cheese, bacon, chopped apple and dried cranberries, served with apple vinaigrette dressing.
Caesar Salad 🖉 💌 🖇 \$10	Greek Salad 🖉 🦻 🕴 \$10 Bamaina tamataas, rad anians, fata shaasa, susumbara and kalamata
Romaine lettuce tossed with parmesan cheese and croutons. Grilled by request.	Romaine, tomatoes, red onions, feta cheese, cucumbers and kalamata olives, served with Greek vinaigrette.
Wedge Salad 🖉 🔿 🕺 🖇 \$10	House Salad 🖉 🖉 \$10 Mixed greens topped with tomato, shaved carrots, red onions,
Fresh and crisp wedged iceberg lettuce smothered in tomato, red onion, bacon, served with Bleu Cheese Crumbled Dressing.	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

Vegetarian or can be prepared vegetarian upon request

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Consuming raw or undercooked meat and fish may pose an increased risk of food-borne illness



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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!