



4th & Swift, located in Atlanta's historic Old Fourth Ward, has inspired a new standard in the evolution of Atlanta's dining scene. Chef-owner Jay Swift's farm-to-table menu features the freshest ingredients from local and regional sources including those from all natural and sustainable farmers. Guests of the restaurant will find Swift at the helm of the exhibition kitchen, visible from the dining area through floor-to-ceiling windows. The restaurant has been honored with numerous awards and accolades from both critics and diners alike including a recent four-star review from the Atlanta Journal-Constitution.

Located in the former engine room of the old Southern Dairies building behind City Hall East, 4th & Swift is just minutes away from the Georgia World Congress Center and many of the city's major hotels.

Meeting and event planners looking to book at 4th & Swift will introduce guests to a premier midtown dining destination from one of Atlanta's top acclaimed culinary teams.

Buy-Out Capacity

- o 130 guests, seated – with an additional 16 seats in Lounge (ideally suited for 'kids table' along with highboy table for 10 guests)
- o 160 guests, standing – with an additional 40 on Patio (weather permitting)

Semi-PDR Capacity – Chef's Table

- o Accommodates 36 total guests
- o Room can be sub-divided to accommodate groups as small as 2 guests
- o One long table to accommodate 24 guests
- o Boardroom-style seating to accommodate up to 16 guests
- o Three round tables able to accommodate six guests each
- o Ancillary table available to accommodate up to 44 guests

Main Dining Room

- o Accommodate up to 44 guests, framed with screens - minimal privacy, but isolated setting

Patio

- o Partially covered
- o Accommodates up to 36 guests seated and 50 guests standing

Lounge

- o Accommodates up to 25 guests

Contact:

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SUMMER 2011 SEASONAL MENU

SMALL PLATES

- Summer Sweet Corn Soup | 10
Lump Crab, Basil Crema, Crispy Pickled Okra, Old Bay
- Salad of Local Heirloom Tomatoes | 10
Balsamic-Melon Sorbet, Micro Basil, Himalayan Pink Salt, Ricotta Salata
- “Kippered” Wild Salmon | 11
Asparagus Vichyssoise, Pea Shoots, Tea Poached Mushrooms, Lemon Oil
- Arugula and Grilled Peach Salad | 10
Toasted Pistachios, Pickled Red Onions, Greek Feta, Banyuls Dressing
- Wood Grilled Tybee Island Shrimp | 13
Sweet Corn “Pudding”, Roasted Shitakes, Arugula, Piquillos, Smoked Tomato Vinaigrette
- Lamb and Ricotta Meatballs | 12
Creamy Polenta, Wilted Spinach, Candied Garlic Jus, Parmesan Melba

LARGE PLATES

- Bramlett Farms Trout | 26
Herbed Potato Gnocchi, Fava Beans, Pea Shoots, Warm Vinaigrette of Fines Herbs
- Pan Roasted Atlantic Swordfish | 28
Spanish Chorizo, Cannellini Beans, Escarole, Sweet Peppers, Pine Nuts, Caponata
- “Three Little Piggies” | 26
Berkshire Loin, Creamy Grits, Cotachino, Pickled Grapes, Wilted Greens, Chicharron “Popcorn”, Jus
- Pan Roasted Maple Leaf Farms Duck | 27
Anson Mills Farro, Olive Oil Poached Leeks, Verjus Pickled Cherries
- Wood Grilled Cervena Venison | 31
Spiced Lady Pea Hummus, Wilted Chard, Maitake Mushrooms, Black Pepper Pomegranate Jus
- Hand Rolled Caper Torteloni | 19
Ratatouille, “Melting” Cherry Tomatoes, Olive Oil Bread Crumbs, White Mushroom Sauce
- Seasonal Farm Vegetable Assortment | 16
Simply Prepared Selection of 4 Sides

SIDES

- | | |
|----------------------------|----------------------|
| Fava Beans 7 | Ratatouille 5 |
| Braised Cannellini Beans 6 | Stone Ground Grits 6 |
| Swiss Chard 5 | Spinach 5 |

DESSERTS

- | | | |
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| Hot Date 5
Warm English Sticky Toffee Pudding,
Sweetened Mango Cream | Chocolate Nest 6
Valrhona 64% Chocolate-
Pistachio Ganache, Rasperry
Sorbet, Chocolate Crumble, Fresh
Raspberries | Duck N’ Donuts 7
La Belle Farms Foie Gras Ice
Cream, Roasted Strawberries,
Vanilla Creme Fraiche, Donuts |
| Banana 6
Valrhona Ivoire, Angel Food Cake,
Bananas, Soy Caramel, Nilla Wafer
Whipped Cream | Sugar Daddy 6
Valrhona Caramelia Cream Cake,
Hobbs Bacon, Founder’s IPA Ice
Cream | |

{ Pastry Chef Chrysta Umberger }

*sample menu based on seasonal availability