



Crab Puppies: lump crab hush puppies, dill,
candied fresno pepper, lemon remoulade 12

Charred Edamame: chile oil, pop rocks,
salt trio (*vegan, gf*) 10

Stoopid Fries: parmesan French fries,
fried capers, truffle aioli, chives (*gf*) 12

Popcorn Pork Cheeks:
chicken fried Niman Ranch pork cheeks,
mala chili crisp, bread & butter pickles 19

Triple G Lettuce: Little Gem, fresh herbs,
pistachio green goddess, breakfast radish,
goat cheese croutons, pickled red onions 14

Fried Brussels Sprouts: nuoc cham, pickled
onions, cremini mushrooms, golden raisins,
toasted almonds (*vegan, gf*) 13

Salt & Pepper Gulf Shrimp: lettuce, herbs,
sauteed sweet peppers & onions, radish sprouts,
tiger cry sauce 18

Crab Zoba: Soba noodles, zarandeado sauce,
lump crab, red onion, jalapeno, carrots,
cilantro, green onion 20

The TX Strip*: 44 Farms "Texas Strip Steak",
adobo, French frites, truffle aioli 26

**These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness. @swiftsattic #eatswiftly*

Swift's Attic

Austin Restaurant Weeks

August 29th– September 14th 2025

Tasting Menu \$60

Course 1

Popcorn Pork Cheeks:
chicken fried Niman Ranch pork cheeks,
mala chili crisp, bread & butter pickles

Course 2

Fried Brussels Sprouts:
nuoc cham, pickled onions, cremini mushrooms,
golden raisins, toasted almonds (*vegan, gf*)

Course 3

Salt & Pepper Gulf Shrimp:
lettuce, herbs, sunflower sprouts, sauteed sweet
peppers & onions, tiger cry sauce

Course 4

Papi Churro:
brown butter sour cream churro donuts,
strawberry jam, Mexican chocolate-espresso
caramel, cinnamon toast crumble,
dulce de leche ice cream

A portion of the price of each meal goes directly
to the Central Texas Food Bank, which can turn
each dollar into four meals for our neighbors in
need.

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