SWEPT AWAY

GLOBALLY INSPIRED - LOCALLY SOURCED

APPETIZERS

P.E.I MUSSELS 17 Miso Broth, Chorizo, Fresh Herbs, Corn

STEAMED CLAMS 18
N.E. Chowder Style, Chive
Oil, Garlic Chili Sauce, Bacon

CALAMARI 16.5
Banana Peppers, Chimichurri,
Roasted Garlic Aioli

LAMB PITA 14
Braised Lamb, Pickled Scallions,
Shaved Cabbage, Pita

STREET TACOS Two per order, no substitutions.

STEAK 12 Acabonac Farms Grilled Steak, Yellow Mole, Cotija

LAMB
Lamb Carnitas, Eggplant
Salsa, Labneh

SQUASHFried Calabaza, Pumpkin Seed
Pesto, Pickled Onion, Pickled
Jalapeno

DELMONICO STEAK 42
Demi-glace, Baked Yams,
Roasted Brussels, Compound
Butter

"COCONUT" 18.5 SHRIMP COCKTAIL Cold Poached Coconut Shrimp, HM Chamoy Sauce, Toasted Coconut, Thai Green Chile Salt. Do it yourself!

VEGETABLE DIP 12 Smoked Cauliflower, Zaatar, Housemade Labneh, Greek EVOO, Tarro Chips

SOUP

FRENCH ONION 12 Classic, just how you like it.



SALADS

Served with house Bleu Cheese

Cool Ranch Dry Rub

Housemade Buffalo

Carolina Agave BBQ

Peruvian Green

MAC & CHEESE

Add Lamb Carnitas \$7

Choose Your Style:

Breadcrumbs.

Add Chariza \$6

WINGS

Provolone, Gouda, & White

Add Buffalo Fried Chicken +\$5

American, Topped with

13

16

Ask your server about available protein add-ons

SWEPT AWAY 14
CAESAR
Torched Romaine, Pecorino

Torched Romaine, Pecorino Romano, Caesar Dressing, Croutons

HOUSE SALAD 13
Baby Kale, Swiss Chard,
Arugula, Cucumbers, Radish,
Mushroom Vinaigrette

ENTREES

STREET NOODLES 35
Shredded Brisket, Birria
Broth, Bean Sprouts, Cilantro,
Mint, Basil, Glass Noodles

HALF CHICKEN 32 Smoked Half Chicken, Served with Arroz con Gandules and Calabaza Squash

HANDHELDS

All Handhelds Served with French Fries. Sub with House Salad \$3 or Caesar \$5.

STEAK SANDWICH 20.5 Acabonac Farms Grilled Steak, Gouda, Ssamjang, Shaved Radish, Orwashers Bakery Multigrain Bread

VEGGIE BURGER 17
HM Quinoa & Cauliflower
Patty, Creamy Confit Garlic
Spread, Spiced Pickled Red
Cabbage

BURGER* 18
Acabonac Farms Beef Blend,
Lettuce, Tomato, Onion,
Pickle

GRILLED CHICKEN 17.5Turmeric Taheni Sauce,
Brussel Apple Slaw

FRIED CHICKEN 17.5 Lettuce, Tomato, Onion, with Spicy Truffle Sauce

BLT-A 16 Avocado Puree, Grilled Balsamic Onions, Aioli, Thick Cut Hawaiian Toast

FISH SANDWICH 19.5 Grilled or Fried Market Fish. Fennel & Celery Escabeche, Piri Piri Sauce

SHORT RIB DIP 22 Mushrooms, Caramelized Onions, Provolone, Au Jus for Dipping

Add for 2: Bacon, Avocado

Add for 1: Goat, White American, Cheddar, Gruyère, Blue, Mozzarella, or Gouda

SWEPT AWAY

GLOBALLY INSPIRED - LOCALLY SOURCED

COCKTAILS

MARGARITAS

Sub Spicy Tequila + \$1 Sub Illegal Mezcal + \$1

Traditional 10 Silver Tequila, Fresh Lime, Agave

Chaiwala 11 Reposado Tequila, Vanilla Chai Simple, Triple Sec, Lime, Fall Spice Rim Pineapple Coconut 11 Silver Tequila, Pineapple, Coconut, Lime, Toasted Coconut Rim

Prickly Pear 11 Blanco & Spicy Tequila, Prickly Pear Puree, Triple Sec, Lime, Agave

BEGGARS BANQUET (A Traditional Punch) **12** Banks 7 Bajan Rum, Peach Brandy, Cyrus Peach Rooibos Iced Tea, Fresh Citrus, Batavia Arrack

ZIPPY COOLER 12

SCARBOROUGH PEAR 12

Titos, Pear & Herb Simple, Fresh Lemon, Ginger Beer Float

MICHTER'S NY SOUR 12

Michter's Small Batch American Whiskey, Fresh Lemon, Simple, Cabernet Float

RUNNING JOKE 12

Yellow & Green Chartreuse, Illegal Mezcal, Falernum, Lime, Pineapple

BLUE DRINK (WITH NO NAME) 12

Scarlet Ibis, Fresh Lime, Pineapple, Falernum, Batavia Arrack, Blue Curacao

DELIRIOUS 75 12

Hayman's Gin, Triple Sec, Fresh Lemon, Champagne Simple Syrup, Absinthe, Topped with Club

FROZENS

12

SPICY MANGO MARG

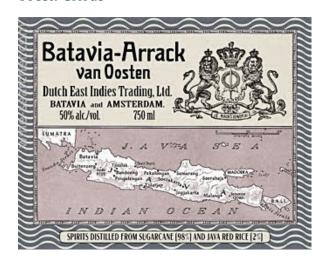
HM Spicy Tequila, Mango, Agave, Fresh Lime, Toasted Coconut Birds Eye Chili Salt Rim

PIÑA COLADA 11
You Already Know!

ROCKET FUEL 12
AKA Jet Pack, Comet Shake,
Rocket Launcher

MIAMI VICE 1/2 Piña Colada, 1/2 Strawberry
Daiquiri, Full Send
Add "Spice" - We Make It Nice
With a Spiced Rum Float \$3

STRAWBERRY DAIQUIRI 11 Silver Rum Blend, Strawberry Puree, Fresh Citrus



BEER

ALWAYS ON TAP

Pacifico \$7

ROTATING TAPS

Ask your server about our current local & seasonal craft offerings

BOTTLES & CANS \$7

Blue Point Toasted Lager Corona Corona Lt. GSB Tipsy Tea High Noon Black Cherry Heineken Montauk Wave Chaser Michelob Ultra

Budweiser **\$6**Bud Light **\$6**

WINES BY THE GLASS \$12

WHITES

SAUVIGNON BLANC Petit Bourgeois - France Explore the Loire Valley

CHARDONNAY Spellbound - CA Light Oak, Tropical Fruit

REDS

PINOT NOIR Hangtime - CA Cali Sessionable For Your Hang-time

CABERNET FRANC Hamilton Creek - Napa Valley Everything You Would Expect

PINOT GRIGIO Famiglia Castellani - Italy Yes!