

# HEIDAWAY

BETHANY BEACH

BUYING LOCAL  THINKING GLOBAL

## SOFT OPENING MENU

### SMALL PLATES

<b>Ahi Tuna &amp; Avocado Salad</b>	12
crispy wontons, radish rounds GF*-DF-V	
<b>Dip Trio</b>	10
house made hummus, guacamole, & roasted beet dip served with radish rounds, cucumber slices, & Yucca Chips GF-DF-VG	
<b>Arugula, Beet, &amp; Goat Cheese Salad</b>	11
raw & chilled cooked beets, arugula, goat cheese, toasted hazelnuts, evoo/balsamic dressing GF-DF*-VG*	
<b>Baby Kale Salad</b>	10
baby kale, avocado, crispy chick peas, tomatoes, house made green goddess GF-DF-VG	
<b>Rustic Warm Quinoa Salad</b>	11
quinoa, butternut squash, kale, & pomegranate arils, orange vinaigrette GF-DF-VG	
<b>Garlicky Mustard Greens</b>	5
sautéed greens in garlicky goodness GF-DF-VG	
<b>Rosemary Fries</b>	5
with horseradish chive dipping sauce GF-DF*-VG*	
<b>ADD ONS</b>	
Salmon	7
1/2 Bone in Chicken	5

### LARGE PLATES

<b>Heidaway Burger</b>	15
two thin Reid Angus grass grazed beef patties, cheddar cheese, T, O, & special sauce on a toasted sesame bun with rosemary fries DF*	
<b>Veggie Burger</b>	12
beetroot, mushrooms, quinoa, guacamole, tomato, on a sesame seed bun with rosemary fries GF*-DF*-VG*	
<b>Onion Dijon Portobella Sandwich</b>	11
marinated portobella, caramelized onions, maple dijon mayo on poppy seed onion roll with rosemary fries GF*-DF-V	
<b>Pan Roasted Chicken</b>	20
with crispy skin & a lemon-thyme jus with potato medley & mustard greens GF	
<b>Wild Caught Salmon</b>	22
pan seared served with horsey chive sauce & rustic warm quinoa salad GF-DF*	
<b>Hempeh Stir Fry</b>	19
hempeh, mixed veggies, tossed with brown rice & quinoa in a toasted sesame, garlic, ginger, & soy sauce DF-VG	

### COCKTAILS

<b>Hibiscus Margarita</b>	11
Fresh Brewed Hibiscus tea - Agave - Lime - Citrus Salt	
<b>Campari Crush</b>	10
Titos - Fresh squeezed citrus - sparkling wine	
<b>Cynar Manhattan</b>	12
Old Overholt- Bing Cherry - Smoked Glass	
<b>Flamingo Punch</b>	11
Light & Dark Rum - Fresh Strawberry Coconut Water - Pineapple	
<b>Mezcal Paloma</b>	11
Fresh Crushed Grapefruit - Herb Simple - Chili Salt	
<b>Tree Hugger</b>	11
"Real Raw" Grapefruit Rosemary Kombucha - Gin - Elderflower	

Vegetarian V - Vegan VG - Gluten Free GF - Dairy Free DF - \*item is available prepared that way (ask your server)  
 Our kitchen does use nuts, gluten products, dairy products, and other possible allergens.  
 Please let your server know if you have any dietary restrictions or allergies so that we can try our best to accommodate them. Enjoy!  
 Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

# WHITE

<b>Bele Casel - Prosecco</b> Garanitita - IT N/U	12/46
<b>Peter Yealands - Sauvignon Blanc</b> Marlborough - NZ 2018	9/34
<b>Umberto Fiore - Moscato d' Asti</b> Piedmont - IT 2017	8/30
<b>Charles Smith "Kung Fu Girl" Riesling</b> Washington State - USA 2017	9/34
<b>Lagaria - Pinot Grigio</b> Delle Venezie - IT 2018	8/30
<b>Cline - Viognier</b> North Coast Cali - USA 2017	10/38
<b>Domaine Jaume - Rhone Blanc</b> Cote du Rhone - FR 2018	10/38
<b>Chateau Turcaud - Entre Deux Mers</b> Bordeaux - FR 2017	10/38
<b>Clos Julien - Chardonnay</b> Santa Barbara - CA 2016	12/46
<b>Fabre Montmayou - Torrontes</b> Mendoza - ARG 2018	9/34

# RED

<b>Aplanta Red Blend</b> Portugal 2017	8/30
<b>Grayson Cellars - Pinot Noir</b> California - USA 2017	9/34
<b>Joey Tensely "Fundamental" Cabernet Sauvignon</b> Central Coast, CA - USA 2017	11/42
<b>Charles Smith "Boom Boom" Syrah</b> Washington State 2015	11/42
<b>Fabre Montmayou - Malbec</b> Patagonia - ARG 2017	10/38
<b>Xavier Vignon - Rhone Blend</b> Ventoux - FR 2016	10/38
<b>Three Vineyards - Zinfandel</b> Contra Coast - CA 2017	11/42
<b>Fabrice Gasnier - Cabernet Franc</b> Chinon - FR 2018	11/42

# ROSE

<b>Maison Saleya Rose</b> Provence - FR 2018	8
<b>L'effet Papillon - Grenache Noir Rose</b> Cote Catalanes - FR 2018	9

# BEER

<b>Corona Extra</b>	5
<b>Corona Light</b>	5
<b>Miller Light</b>	5
<b>Blue Point "Shore Thing" Lager</b>	4
<b>10 Barrel Cucumber Sour</b>	5
<b>10 Barrel "joe's" IPA</b>	6
<b>Longboard Island Lager</b>	5
<b>New Belgium Fat Tire</b>	5