



Hampton Winds

Dinner Menu

STARTERS

Tuna Tartare *

Cucumber, Green Apple, Roasted Peanut, Thai Herbs, Rice Crackers

Greek Salad

Baby Greens, Roasted Peppers, Marinated Olives, Feta, Whole Wheat Croutons, Red Wine Vinaigrette

Ricotta Toast

Housemade Ricotta, Mixed Local Mushrooms, Sweet Peas, Pickled Onions

Sweet Potato Soup

Toasted Sunflower Seeds, Maple-Buttermilk Espuma, Olive Oil

Potato Croquettes

Prosciutto, Parmesan, Herb Vinaigrette, Piperade

Shrimp Steamed Buns

Marinated Cucumbers, Spicy Aioli, Japanese Slaw

Grilled Portobello

Arugula Salad, Blistered Grape Tomato, Garlic Aioli, Toasted Pine Nuts

ENTRÉES

Toasted Garlic Ribeye * + \$5

Housemade Frites, Chimichurri, Grilled Asparagus

Pan-Roasted Chicken

Butter Whipped Potato, Carrots Lyonnaise, Red Onion Jam, Chicken Jus

Risotto Di Genoa

Arborio Rice, Genovese Pesto, Blistered Cherry Tomatoes, Lemon-Parmesan Gremolata

Crispy Pork Katsu *

Rice Congee, Hibachi Vegetables, Japanese BBQ Sauce

Grilled Atlantic Salmon *

Lemon-Herb Couscous, Chickpeas, Charred Zucchini, Dill Sauce

Shrimp Picata

Housemade Canestri Pasta, Wilted Spinach, Roasted Tomato, White Wine, Lemon, Capers

Pistachio Crusted Mahi

Southern Braised Collard Greens with Black Eyed Peas, Sweet Potato, Dried Cranberries, Maple Gastrique

3 courses \$40 // 4 courses \$45

*Consuming raw or undercooked foods may increase your risk of foodborne illness

Please make the staff aware of any and all food allergies before ordering

