



Hampton Winds

BRUNCH MENU FALL 2026

APPETIZER

Thai Curry Dumplings \$8

Sweet Potato Dumpling, Thai Curry Broth, Thai Basil Oil

Pumpkin Cheesecake Crepes \$8

Pumpkin Cheesecake Filling, Apple Caramel, Gingersnap Crumble

Braised Beef Empanadas \$11

Espresso Chili Braised Beef, Queso Fresco, Charred Onions

Scones & Jam & Tea \$8

Scones, Jam, Whipped Cream, Fruit Salad

Waldorf Salad \$8

Apples, Celery, Mint, Bourbon Raisins, Dill Honey Dressing, Pistachios

Noodle Steak Salad \$14

Soy Glazed Steak, Ginger, Shiitakes, Scallions, Broccoli, Black Garlic Sesame Dressing

Pumpkin Bisque \$8

Apple Bacon Compote, Sage Crema

Chicken Noodle Soup \$6

House made Pasta

ENTREES

Salmon Benedict \$16

Seared Salmon, Poached Eggs, English Muffin, Capers, Hollandaise Sauce

Crab Cake Mornay \$17

Confit Potatoes, Crab, Asparagus, Smoked Gouda Mornay Sauce

Truffle Risotto \$15

Caramelized Parsnips and Fennel, Shaved Parmesan, Chives

Chicken Cutlet \$14

Fresh Mozzarella, Pesto, Roasted Peppers, Arugula, Fettuccini Pasta

HW Griddle Cake Sandwich \$11

Pancakes, Bacon, Eggs, Cheese, Hashbrowns

Monte Cristo \$13

Ham and Turkey, Swiss Cheese, Apple Butter, Brioche

Cheesesteak \$16

Shaved Beef, Roasted Onions and Peppers, Cheese Sauce

Ask your server
about our weekly
specials

