



HamptonStreetVineyard.com

**1201 Hampton Street
Across from the Marriott hotel
under the green “VINEYARD” awning**

252-0850

LUNCH - Monday - Friday
11:30 a.m. - 2:00 p.m.

Sweet potato and coconut curry soup 7

Soup du Jour 7

Freshly Grown Farms Romaine with Grana Padano cheese, croutons, pickled red onion and grape tomatoes 8
with breast of chicken 13 with shrimp or salmon 16

Freshly Grown Farms mixed greens salad, red onions, shaved carrots, croutons, grape tomatoes, bacon,
with a herb blue cheese or balsamic vinaigrette 8
with breast of chicken 13 with shrimp or salmon 16

Roasted Golden Beet and farro salad with dried cranberries, toasted pecans, Greek yogurt truffle vinaigrette with sourdough crumbles 9
with breast of chicken 14 with shrimp or salmon 17

Lump Crab Cake with house bacon, succotash, arugula and a roasted red pepper aioli 15

**Pan Seared Salmon with a farro jambalaya, broccolini, topped with a Cajun aioli 16*

**Pulled Short Rib Sandwich on grilled sourdough bread with caramelized onions, horseradish chimichurri and truffle parmesan steak fries 16*

**Almond Crusted Chicken breast with sweet potato mash, broccolini and a pomegranate molasses 15*

**New Orleans Style Shrimp and Grits with Congaree Milling Co. roasted red hominy grits, Tasso ham and red and green pepper cream sauce with scallions 16*

—Daily Specials—

Ice Tea, Soft Drinks \$2 Coffee \$2.25

** Consuming raw or undercooked meats, poultry, seafood, shellfish or egg may increase your risk of foodborne illness.*

DINNER - Monday - Saturday
6:00 p.m. - 10:00 p.m.

SOUPS

Sweet potato and coconut curry soup 7
Soup du Jour 7

SALADS

Freshly Grown Farms mixed Greens Salad, red onions, shaved carrots, croutons, grape tomatoes, bacon, and a herb blue cheese or balsamic vinaigrette 7

Freshly Grown Farms Romaine with Grana Padano cheese, croutons, pickled red onions and grape tomatoes 7

Roasted Golden Beet and farro salad with dried cranberries, toasted pecans with Greek yogurt truffle vinaigrette and sourdough crumbles 9

Autumn Squash Salad with moody blue cheese, smoked almonds and a brown butter maple dressing with sage chips 8

Shredded Red cabbage and prosciutto salad with feta, peaches and a grapefruit vinaigrette 8

APPETIZERS

**Calamari two ways: flashed fried tubes & sautéed tentacles over succotash and chimichurri 12*

**Seared Foie Gras on a scallion pancake, with house bacon, arugula, toasted pine nuts and a pomegranate balsamic 17*

Pan seared crab cakes with Bloody Mary romesco 12

Cheese Board 15

Charcuterie Board 17

Mixed Board 19

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ENTREES

**Herb rubbed Rack of Lamb with farro, chick peas, pine nuts, carrots and a cranberry mint gastrique 34*

**Bone-in Filet of Beef with house bacon, tomato farro, roasted turnips and a bourbon carrot butter 36*

Grilled Portabella Mushroom with ancient grains, English peas, roasted peppers and truffle whipped goat cheese 24

Fish du jour Market Price

Pasta du jour Market Price

**Crispy Duck Confit with sweet potato Gnocchi, Tasso ham, blistered tomatoes, arugula, red onion and a blackberry thyme gastrique 28*

**Pan Seared Diver Scallops over Carolina Plantation rice with a crawfish etouffe and a saffron ricotta gnudi 32*

Pan Seared Crab Cake over tri-colored couscous, blistered shishito peppers, lemon and a Bloody Mary romesco 28

**Pan Roasted Atlantic salmon with Yukon gold tasso hash, grilled broccolini and a crawfish aioli 28*

**Dry Aged Pork Chop with a three bean succotash, grilled broccolini and a pomegranate demi 33*

DESSERTS

Classic Crème Brulee 8

Turtle Cheese Cake 8

Carrot Zucchini Cake 8

Flourless Chocolate Tort 7

Peach and Bacon Cobbler with Bourbon Honey 8

Cheese board 15

Ice Cream or Sorbet 6

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