



**[HamptonStreetVineyard.com](http://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.**

*Brunswick Stew 6*

*Soup du Jour 6*

*Freshly Grown Farms Caesar with Grana Padona cheese, croutons,  
pickled red onion and grape tomatoes 8  
with breast of chicken 12 with shrimp or salmon 15*

*Freshly Grown Farms bibb wedge salad, red onions, shaved carrots, croutons,  
grape tomatoes, bacon, and a herb blue cheese or balsamic vinaigrette 8  
with breast of chicken 12 with shrimp or salmon 15*

*Roasted beet salad tossed with sweet potato, shaved brussel sprouts,  
and a warm bacon vinaigrette 13*

*Pear and arugula salad with goat cheese, golden raisins, pistachios and truffle  
vinaigrette 12*

*Lump crab cake over risotto with fall root vegetables finished with  
roasted red pepper aioli and sunflower sprouts 15*

*New Orleans style BBQ shrimp and Congaree Milling Company roasted grits  
with green onions, blistered tomatoes, red and green bell peppers 15*

*Pulled short ribs stroganoff with pappardelle pasta, Meadows Farms  
mushrooms, whipped truffle sour cream, and scallions 15*

*Chicken and dumplings, carrots, corn, english peas, and leeks 13*

*Pan seared salmon over risotto tossed with butternut squash, peas, and sweetly  
drop peppers topped with Dijon hollandaise, and sunflower sprouts 15*

*The Vineyard Burger with cheese on a Kaiser roll with fries 11  
add bacon 12*

*Crispy Duck Thigh Confit over sweet potato mashers, arugula, lamb bacon,  
red onion, blistered tomatoes, and a blackberry-thyme gastrique 15*

*—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**

*Brunswick Stew 6*

*Soup du Jour 6*

**SALADS**

*Freshly Grown Farms bibb wedge salad, red onions, shaved carrots, croutons, grape tomatoes, bacon, and herb blue cheese or balsamic vinaigrette 7*

*Freshly Grown Farms Caesar with Grana Padano cheese, croutons, pickled red onion and grape tomatoes 7*

*Prosciutto and pear salad with celery root, goat cheese, golden raisins, and walnuts, tossed in a white truffle vinaigrette 12*

*Roasted beet salad with sweet potato and shaved Brussel sprouts, tossed in a warm bacon vinaigrette 11*

**APPETIZERS**

*Chilled lobster tail with brioche, fennel, and local radishes finished with a lemon tarragon vinaigrette 15*

*Steamed mussels and pork belly in sweet potato coconut broth, finished with sweet potato frites and fresh tarragon 14*

*Seared foie gras over brioche blini with house made apple butter, spiced pecans, and bourbon cherry vinegar 17*

*Red curry braised pulled pork over risotto grits, garnished with sweet potato frites 12*

*Sautéed Lump Crab Cakes with a lemon aioli 12*

*Artisan Cheese Board 15*

*Charcuterie 17*

*—Daily Specials—*

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

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## ENTREES

*Szechuan honey glazed salmon over pain perdu, roasted autumn squash,  
watercress salad with pumpkin seeds and fall pears 28*

*Bouillabaisse of seared diver scallops, PEI mussels,  
and roasted fennel over risotto grits 31*

*Seared Lump Crab Cake with ratatouille and lemon aioli 28*

*Crispy skin duck breast over roasted potato-squash hash, red onion, garlic,  
and celery root, finished with rouille and sour cherry gastrique 27*

*Fish du Jour Market Price*

*Pasta du Jour Market Price*

*Bone in Carolina Heritage pork chop over Aligot potatoes and braised kale  
finished with sauce Robert 31*

*Filet of ribeye with roasted cauliflower and brussels sprouts,  
topped with foie gras compound butter 33*

*Coriander crusted ahi tuna with forbidden rice, Napa cabbage and carrots,  
finished with soy wasabi aioli, toasted sesame seed  
and charred lime vinaigrette 26*

*Braised short rib over potato fondue and braised greens,  
finished with a horseradish demi glacé 29*

*Grilled eggplant Caponata of roasted tomatoes, squash, capers,  
and sweet drop peppers, and finished with a pumpkin seed pesto 23*

## DESSERTS

*Cream Cheese brownie pie 8*

*Vanilla bean Crème Brûlée 7*

*Bread pudding du jour 7*

*Artisanal cheese board 15*

*Cheesecake du jour 8*

*Locally made flourless dark chocolate torte 7*

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