



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.

Heirloom tomato and cucumber gazpacho with a strawberry drizzle 7

Soup du Jour 7

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

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 13 * with shrimp or salmon 16*

Strawberry and mixed green salad with smoked almonds and moody blue cheese tossed in a honey and white balsamic vinaigrette 10
*with breast of chicken 15 * with shrimp or salmon 18*

Citrus roasted beet salad with mango, sweetie drop peppers, sunflower sprouts and crushed almonds and a truffle vinaigrette 13

Lump crab cake over tri-colored couscous primavera and a lemon basil aioli 15

Pappardelle pasta with shrimp, arugula, drunken goat cheese and a sundried tomato walnut pesto 15

Pulled short ribs stroganoff with pappardelle pasta, City Roots mushrooms, English peas, whipped truffle sour cream, and scallions 15

Chicken quesadilla with corn, white cheddar, roasted red pepper, mango salsa and sour cream 13

** Pan seared salmon over three bean succotash, pork belly, local corn, spinach, charred green onion aioli and a bacon vinaigrette 15*

** Seared Ahi Tuna, tri-colored couscous, mixed greens, heirloom grape tomatoes, edamame, carrots, pickled radish, mango salsa and Thai vinaigrette 15*

Pulled pork BBQ sandwich on toasted brioche bread with sweet sriracha slaw, fried green tomato, peach BBQ sauce and fresh cut fries 14

** Free range frenched chicken over ancient grains tossed with English peas, zucchini, carrots and a honey rosemary glaze 14*

—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

Heirloom tomato and cucumber gazpacho with a strawberry drizzle 7

Soup du Jour 7

SALADS

Freshly Grown Farms bibb 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

Summer squash salad with heirloom grape tomatoes, pine nuts and basil asiago aioli, topped with bacon crumble 8

Strawberry and mixed green salad with smoked almonds, moody blue cheese, tossed in a honey and white balsamic vinaigrette 9

Citrus roasted beet salad with mango, sweet drop peppers, sunflower sprouts and crushed almonds with a truffle vinaigrette 8

APPETIZERS

Calamari two ways: flashed fried tubes & sautéed tentacles, served over tri-colored couscous, capers, spiced olives and sweet drop peppers 12

** Seared Foie Gras BLT with house slab bacon, tomato jam and arugula over toasted asiago crostini 17*

Pan seared crab cakes over toasted brioche and a sundried tomato aioli 12

Fried Green Napoleon with boursin cheese, sweet corn pico and a vincotto drizzle 11

Cheese Board 15

Charcuterie Board 17

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ENTREES

** Herb rubbed rack of lamb over rosemary potatoes, roasted garlic, mushrooms, asparagus, and creamed spinach, finished with pomegranate demi glace 34*

** Filet of ribeye with bacon fat roasted fingerlings, grilled asparagus, finished with Montpelier herb butter 33*

Gnocchi florentine with local vegetables, blistered tomatoes, local greens, and creamed spinach 25

Fish du Jour Market Price

Pasta du Jour Market Price

** Seared duck breast over ancient grains, asparagus, and roasted red pepper coulis, finished with fig vincotto 28*

** Za'atar rubbed Ahi Tuna with summer squash salad, heirloom grape tomatoes, pine nuts and basil asiago aioli 26*

** Seared diver scallops over house gnocchi, local greens, blistered tomatoes, and saffron aioli. 31*

Pan seared crab cake over tri-colored couscous, capers, olives, sweet drop peppers, and wilted greens, Topped with a sundried tomato aioli 28

** Seared Atlantic salmon with corn, roasted peppers and a three bean succotash, finished with classic pesto 28*

** Free range frenched chicken, savory bread pudding, bitter greens and a peach agrodolce 22*

DESSERTS

Local Flourless Dark Chocolate Torte 7

Crème Brulee 7

Bread Pudding Du Jour 7

Cheesecake Du Jour 8

Peach Cobbler 7 Available a la Mode +3

Cheese Board 15

Ice Cream or Sorbet 6

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