



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.

Tomatillo-sweet corn-roasted poblano gazpacho 5
Soup du Jour 5

*Freshly Grown Farms Caesar with Grana Padano 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 herb blue cheese or balsamic vinaigrette 8*
with breast of chicken 12 with shrimp or salmon 15

*Tuna Nicoise Salad with mixed greens, Napa cabbage, boiled egg, olives, cherry
tomatoes, sweetie drop peppers, edamame beans and a Thai vinaigrette 15*

Chicken Salad Croissant with choice of soup, fries or slaw 14

*Citrus Roasted Beet Salad with fresh strawberries, Humboldt fog cheese,
City Roots sunflower sprouts, sunflower seed powder and a sweet corn vinaigrette 13*

*Apple and Arugula Salad with goat cheese, golden raisins,
pistachios and truffle vinaigrette 12*

*Shrimp Linguini with olives, roasted red peppers, artichokes, arugula,
with a pistachio basil pesto, and topped with drunken goat cheese 14*

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

*Seared Salmon with Pad Thai noodles, red quinoa, Asian vegetable medley,
topped with a charred green onion aioli 15*

*Almond Chicken with mashed potatoes, haricot verts
and pomegranate molasses 14*

*CAB hanger steak with mashed potatoes, haricot verts
and a mushroom Demi glacé 16*

*Crab Cakes with red quinoa salad, mixed greens, artichokes, red onion,
sweet corn and a sunflower seed vinaigrette 15*

*The Vineyard Burger with cheese on a Kaiser roll with Fries or slaw 10
with bacon 12*

—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

Tomatillo-sweet corn-roasted poblano gazpacho 5

Du Jour 5

SALADS

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

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

*Apple and Prosciutto Salad with goat cheese, golden raisins,
pistachios and truffle vinaigrette 12*

*Caprese salad with Heirloom tomatoes, City Roots micro basil, mozzarella,
balsamic reduction and Greek extra virgin olive oil 13*

*Citrus Roasted Beet Salad with fresh strawberries, Humboldt fog cheese, City
Roots sunflower sprouts, sunflower seed powder
and a sweet corn vinaigrette 13*

APPETIZERS

*Fried green tomatoes with Boursin cheese,
smoked shrimp relish vincotto 12*

*Duck confit Mac and cheese, Granny Smith apples, apple brandy, drunken
goat cheese, sweet drop peppers, and fried leeks 14*

Sautéed Lump Crab Cakes with roasted tomato butter 14

Artisan Cheese Board 15

Charcuterie 17

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ENTREES

Togarashi seared ahi tuna, black garlic puree, sriracha salted edamame, pickled City Roots radish, Yuzu wasabi vinaigrette 26

Seared Salmon with Pad Thai noodles, red quinoa, Asian vegetable medley, topped with a charred green onion aioli 26

Crab Cake with roasted tomato butter, sweet corn, haricot verts, charred okra, and Calabrian chili peppers 28

Seared Diver Scallops with Congaree Milling Co. blue corn grits, and a smoked shrimp tomatillo relish 29

Carrell Farms feature Market Price

Fish du Jour Market Price

Pasta du Jour Market Price

Duck breast with creamed corn, yellow split peas, southern romesco, grilled red onion, and fig vincotto 28

Filet of ribeye with farro, braised shallots, butter poached leeks, finished with Meadows Farms oyster mushroom Demi glacé 32

Vegetarian Pad Thai with Meadows Farms oyster mushrooms, Asian vegetable medley, crushed peanuts, fresh cilantro, finished with City Roots sunflower sprouts 22

DESSERTS

Cream Cheese Brownie Pie 8

Vanilla Bean Crème Brulee 7

Bread Pudding du Jour 7

Cheesecake du Jour 8

Highroad Creamery Ice Creams and Sorbets 7

Artisan Cheese Board 15

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