

TIVOLI VILLAGE **HAMPTONS** BRUNCH MENU

STARTERS & SHARED PLATES

OVERSTUFFED BACON & EGGS (4)

deviled eggs, shaved celery, applewood smoked bacon, chives, sweet smoked paprika 8

ORGANIC GOLDEN BEET CARPACCIO

arugula, oranges, herbed goat cheese, pecans, chives, champagne & honey vinaigrette 12

DUROC PORK RIBS

sweet garlic crema, poached apple, smoked blueberries, chipotle gastrique, mint & cilantro leaf 12

HAMPTONS WINE BOARD

aged white cheddar, grilled salami, brie, griddled pork belly, bleu cheese, truffled marcona almonds, honeycomb, pickled vegetables, grain mustard, dehydrated pineapple 23

AVOCADO FRIES

green goddess dressing, smoked tomato ketchup 9

GREEN CHILI PORK STEW (H)

oaxaca cheese, cornbread, whipped honey butter, charred jalapeño, cilantro leaf, shaved scallion 12

SMOKED SALMON CREPES

arugula, heirloom cherry tomatoes, cucumber, chives, fried capers, lemon vinaigrette, caraway & black pepper creme fraiche 15

MARYLAND LUMP CRAB CAKES

fennel, tomato & mushroom salad, arugula, green goddess dressing, lemon vinaigrette 15

CRISPY HERB YUKON GOLD POTATOES (H)

sea salt, lemon aioli 7

SEARED AHI TUNA TACOS (3)

crispy cinnamon tortilla, sushi-grade ahi tuna, apple & napa cabbage slaw, soy sesame ponzu sauce, chipotle lime crema 12

BUFFALO ONION RINGS (H)

beer battered onions, bleu cheese crumbles, buttered hot sauce, chive & buttermilk ranch, smoked tomato ketchup 9

PRESERVED LEMON HUMMUS (H)

grilled pita, cucumber, tomato, olives, pickled vegetables, olive oil, smoked paprika 12

MUSHROOM & BRIE BRUSCHETTA (H)

triple cream brie, caramelized mushrooms, balsamic glaze, chives 12

VEGGIE PLATTER

rosemary-roasted cauliflower, honey & garlic-braised carrots, grilled asparagus 9

SPECIALTIES

BEECH MUSHROOM & TOMATO OMELETTE

wisconsin cheddar, chives, arugula 12
add applewood smoked bacon + 2

EGG WHITE FRITTATA

asparagus, aged new york cheddar, heirloom cherry tomatoes, arugula, chives, crispy herb yukon gold potatoes 12

PEANUT BUTTER & BANANA WAFFLE

salted caramel, vanilla whipped cream, sweet & salty peanuts, vermont maple syrup 12

PAN FRIED IDAHO TROUT

two scrambled eggs, two strips of applewood smoked bacon, grilled lemon, crispy herb yukon gold potatoes 17

CLASSIC BREAKFAST

three eggs, two strips of applewood smoked bacon, crispy herb potatoes, thick cut sourdough toast, butter, preserves 12

SHORT RIB & FRIED EGG SANDWICH

arugula, tomato, fresh horseradish, garlic aioli, french roll, crispy herb yukon gold potatoes 15

GREEN CHILI PORK STEW

fried egg, oaxaca cheese, cornbread, whipped honey butter, charred jalapeño, cilantro leaf, shaved scallion 12

LEMON & RICOTTA HOTCAKES

fresh blueberries, vanilla whipped cream, vermont maple syrup 11

MARYLAND CRAB EGGS BENEDICT

lump crab cakes, two poached eggs, sourdough toast, tomato, asparagus, hollandaise, crispy herb yukon gold potatoes 18

FRESH BAKED CINNAMON ROLL

freshly baked, served with salted caramel 6
add vanilla ice cream + 2

SIGNATURE SANDWICHES & BURGERS

served with bbq spiral fries

LITTLE HAVANA CUBANO (H)

duroc pork loin, country ham, applewood smoked bacon, cilantro, five-spiced pineapple, gruyère cheese, grain mustard aioli, pickle, cuban roll 14

HAMPTONS BURGER (H)

freshly ground creekstone farms short rib and chuck, gruyère cheese, arugula, tomato, dill pickle, roasted garlic aioli, smoked tomato ketchup, brioche bun (add a fried egg at no charge) 15

SWORDFISH SANDWICH

grilled fresh san diego swordfish, fennel cabbage slaw, garlic aioli, pickled jalapeño, guacamole, brioche bun 18

COUNTRY CHICKEN (H)

buttermilk battered breast, apple & napa cabbage slaw, dill pickles, buttered hot sauce, grain mustard aioli, brioche bun 14

BLT&E

applewood smoked bacon, arugula, tomato, free range egg, garlic aioli, brioche bun, served with crispy herb yukon gold potatoes 12

BRAISED SHORT RIB

arugula, tomato, bleu cheese, fresh horseradish, roasted garlic aioli, french roll 15

SAVORY SOUPS

SAN MARZANO TOMATO (H)

blistered heirloom cherry tomatoes, garden basil, wisconsin cheddar finger sandwich 10

FRENCH ONION (H)

caramelized onions, beef broth, garlic, sherry vinegar, thyme, sourdough crouton, chives, bubbling gruyère cheese 10

ORGANIC GARDEN GREENS

add organic chicken breast (grilled or fried) +5

GREEN APPLE & BLEU CHEESE (H)

arugula, dried cranberries, toasted walnuts, pickled onion, apple cider vinaigrette 12

CAESAR (H)

romaine, rustic croutons, parmesan reggiano, lemon caesar 11

BRUSSELS SPROUTS & BACON

dried cranberries, marcona almonds, dried blueberries, aged new york cheddar, golden raisin, honey mustard vinaigrette 13

HAMPTONS WEDGE

heirloom cherry tomatoes, beer-battered onion ring, applewood smoked bacon, bleu cheese, buttermilk ranch 13

SEARED AHI TUNA

toasted sesame seeds, cucumber, apple, carrot, cabbage, cilantro leaf, shaved scallion, soy sesame vinaigrette, chipotle lime crema 16

CHERRY TOMATO & GREEN OLIVE

spinach, english cucumber, garden basil, golden raisins, honey & lemon vinaigrette 10

ADDITIONS

fresh seasonal fruit & berries 6

farmers market vegetables 7

garlic spinach 6

applewood smoked bacon 5

thick sourdough toast, butter, and preserves 3

two eggs 5

grilled asparagus w/ lemon & sea salt 7

chive-whipped yukon gold potatoes 6

white cheddar potato gratan 7

wisconsin cheddar finger sandwich 2

BRUNCH SIPS

MIMOSA (cherry or orange juice) 8 / 15

BLOODY MARY 11 / 20

COFFEE cafe du monde 3

CAPPUCCINO 4

LATTE 4

ESPRESSO 3

(H) **DAILY HAPPY HOUR 3 - 6 PM | 9 PM - CLOSE** (H)

\$2 OFF	\$4 DRAFT BEERS
SELECT STARTERS, SOUPS, SALADS & SANDWICHES	\$5 PREMIUM WELL COCKTAILS
\$5 OFF	\$5 WINES BY THE GLASS
SELECT SPECIALTIES	