

TIVOLI VILLAGE **HAMPTONS** BRUNCH MENU

STARTERS & SHARED PLATES

OVERSTUFFED BACON & EGGS

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

JAY'S TWICE FRIED CHICKEN WINGS

five-spiced free-range chicken, sweet garlic crema, cilantro lime salt, green apple, chipotle gastrique, mint & cilantro leaf 14

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, lime zest 10

SMOKED SALMON CREPE (H)

arugula, heirloom cherry tomatoes, cucumber, chives, fried capers, lemon vinaigrette, caraway & black pepper creme fraiche 10

VEGGIE PLATTER

rosemary-roasted cauliflower, honey & garlic-braised carrots, grilled asparagus 10

Made from scratch daily. Hand crafted food and beverages using only the best ingredients and thoughtful selections, such as Certified Angus Beef, line-caught seafood, organic produce, and even bottled soda. We hope you will enjoy good vibes and great food at Hamptons.

MARYLAND LUMP CRAB CAKES

fennel, tomato & mushroom salad, arugula, green goddess dressing, sherry vinaigrette 16

CRISPY HERB YUKON GOLD POTATOES (H)

sea salt, lemon aioli 8

YELLOWFIN TUNA POKE*

avocado, sushi-grade ahi, apple & napa cabbage slaw, soy sesame ponzu sauce, chipotle lime crema, cinnamon tortilla crisps 16

BUFFALO ONION RINGS (H)

beer battered onions, bleu cheese crumbles, buttered hot sauce, chive & buttermilk ranch, smoked tomato ketchup 10

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, garden basil 10

SPECIALTIES

EGG WHITE FRITTATA

asparagus, aged new york cheddar, heirloom cherry tomatoes, arugula, chives, crispy herb yukon gold potatoes 14

BUTTERMILK FRIED CHICKEN & WAFFLES

pitman family farms breast, buttered hot sauce, whipped honey butter, vermont maple syrup 18

PAN FRIED IDAHO TROUT

two scrambled eggs, two strips of applewood smoked bacon, grilled lemon, crispy herb yukon gold potatoes 19

CLASSIC BREAKFAST

three eggs, two strips of applewood smoked bacon, crispy herb potatoes, thick cut sourdough toast, butter, preserves 13

MARYLAND CRAB EGGS BENEDICT

lump crab cakes, two poached eggs, sourdough toast, tomato, asparagus, hollandaise, crispy herb yukon gold potatoes 19

SHORT RIB & FRIED EGG SANDWICH

arugula, tomato, fresh horseradish, garlic aioli, french roll, crispy herb yukon gold potatoes 16

GREEN CHILI PORK STEW

fried egg, oaxaca cheese, cornbread, whipped honey butter, charred jalapeño, cilantro leaf, chive 13

LEMON & RICOTTA SOUFFLÉ HOTCAKES

fresh blueberries, vanilla whipped cream, whipped honey butter, vermont maple syrup 12

BEECH MUSHROOM & TOMATO OMELETTE

wisconsin cheddar, chives, arugula, thick sourdough toast, butter, preserves, crispy herb potatoes 13
add applewood smoked bacon +2

AVOCADO TOASTS

heirloom cherry tomato, shaved radish, garden basil, sea salt, olive oil 10

SIGNATURE SANDWICHES

served with bbq spiced hand-cut 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

LEMON GRILLED CHICKEN PITA

grilled asparagus, arugula, english cucumber, tomato, preserved lemon hummus, house pickled vegetables 14

BLT&E

applewood smoked bacon, arugula, tomato, two free range eggs, garlic aioli, brioche bun 12

COUNTRY CHICKEN (H)

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

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, 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

LEMON CAESAR (H)

shaved romaine lettuce, parmesan reggiano, sicilian oregano croutons, caesar dressing 11

STRAWBERRY & GOLDEN BEET CARPACCIO

arugula, oranges, herbed goat cheese, almonds, chives, champagne & honey 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

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 8

chive-whipped yukon gold potatoes 6

white cheddar potato gratan 7

wisconsin cheddar finger sandwich 2

honey & garlic braised carrots 7

bbq spiced hand-cut fries with smoked tomato ketchup 7

BRUNCH SIPS

MIMOSA (cherry, orange, or strawberry juice) 10 / 19

BLOODY MARY 11 / 20

COFFEE cafe du monde 3

CAPPUCCINO 5

LATTE 5

ESPRESSO 4

(H)	DAILY HAPPY HOUR 3 - 6 PM 9 PM - CLOSE	(H)
	\$2 OFF	\$3 OFF DRAFT BEERS
	SELECT STARTERS, SOUPS, SALADS & SANDWICHES	\$5 PREMIUM WELL COCKTAILS
	\$5 OFF	
	SELECT SPECIALTIES	\$5 WINES BY THE GLASS

Please no substitutions. Not all ingredients are listed on the menu. Please inform your server of any food allergies before ordering. 18% gratuity applied to parties of six or more.