

TIVOLI VILLAGE HAMPTONS LUNCH MENU

*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 our **good vibes** and **great food** at Hamptons.*

STARTERS & SHARED PLATES

OVERSTUFFED BACON & EGGS deviled eggs, shaved celery, applewood smoked bacon, chives, sweet smoked paprika 8

PRESERVED LEMON HUMMUS grilled pita, cucumber, tomato, olives, pickled vegetables, olive oil, smoked paprika 14

AVOCADO FRIES green goddess dressing, lime zest 12

BUFFALO ONION RINGS beer battered onions, bleu cheese crumbles, buttered hot sauce, chive & buttermilk ranch, smoked tomato ketchup 12

MUSHROOM & BRIE BRUSCHETTA triple cream brie, caramelized mushrooms, balsamic glaze, garden basil 12

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

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

MARYLAND LUMP CRAB CAKES arugula fennel tomato & mushroom salad, green goddess dressing, lemon vinaigrette 16

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

GREEN CHILI PORK STEW provolone cheese, cornbread, whipped honey butter, charred jalapeño, cilantro leaf, chives 13

SPECIALTIES

SIRLOIN STEAK* & FRIES 10 oz black angus beef, handcut bbq fries, smoked tomato ketchup 23

MARKET VEGETABLES & SPICY COCONUT BLACK RICE broccolini, carrots, asparagus, mushrooms, cauliflower, cherry tomato, avocado, cilantro, chives, toasted coconut 19

WILD ISLES SALMON MIGNON* roasted cauliflower, honey & garlic-braised carrots, rosemary cauliflower sauce, caper & raisin emulsion 28

DECONSTRUCTED SWORDFISH TACOS grilled san diego swordfish, cabbage onion & radish slaw, chipotle crema, pico de gallo, guacamole, cilantro lime salt, corn tortillas 27

SIGNATURE SANDWICHES

served with bbq spiced hand cut fries

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

HAMPTONS BURGER* 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, chipotle 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

BRAISED SHORT RIB arugula, tomato, bleu cheese, fresh horseradish, pickled onions, roasted garlic aioli, brioche bun 15

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

BLT&E* applewood smoked bacon, arugula, tomato, two overeasy free-range eggs, garlic aioli, brioche bun 12

SAVORY SOUPS

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

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

ORGANIC GARDEN GREENS

add sirloin steak or organic chicken (grilled or fried) +6

GREEN APPLE & BLEU CHEESE arugula, dried cranberries, toasted walnuts, pickled onion, apple cider vinaigrette 12

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

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 crumbles, 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

bbq spiced handcut fries & smoked tomato ketchup 7

wisconsin cheddar finger sandwich 2

apple cabbage slaw and cider vinaigrette 4

fresh seasonal fruit & berries 6

farmers market vegetables 7

honey & garlic-braised carrots 7

white cheddar potato gratan 7

grilled asparagus w/ lemon, sea salt, & bearnaise sauce 8

crispy herb yukon gold potatoes, sea salt, lemon aioli 8

homemade corn bread w/ whipped honey butter 5

DAILY HAPPY HOUR

3 - 6 PM | 9 PM - CLOSE

\$4 off draft beers • \$5 premium well cocktails • \$5 wines by the glass

Our signature house wine selections are exclusively from the Foley Estates Vineyard & Winery

TOMAHAWK TUESDAYS

34-DAY AGED TOMAHAWK RIBEYE* + BOTTLE OF WINE \$100 (regularly \$154)

40 oz creekstone farms black angus beef, garlic & rosemary salt, bordelaise, béarnaise sauce, au poivre sauce, crispy herb yukon gold potatoes, lemon aioli and a complimentary bottle of select red or white wine by Foley Estates

upgrade wine bottle to Lancaster Estates for +\$75 (regularly +\$145)

WINE THERAPY WEDNESDAYS

SELECT WINES BY FOLEY ESTATES

\$5 by the glass | \$20 by the bottle

\$10 off Hamptons Wine Board (regularly \$23)

Hamptons Wine Board + bottle of select wine by Foley Estates \$32 (regularly \$57)

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.