



SHARE + SOCIALIZE

- SALAMI + PESTO | *blue cheese, tomatoes, corn, on sourdough bread* 9
- MONTAUK CHICKEN WINGS | *crispy fried, chili ranch spice, pepper mix, cilantro dipping sauce* 14.5
- COOPER’S BEACH CALAMARI | *crispy fried calamari rings, garlic aioli, lemon gremolata* 15
- ROASTED BRUSSELS SPROUTS | *herb goat cheese, chili honey, almonds* 14
- GUACAMOLE | *corn, queso fresco, sesame seeds, cilantro, house salsa [add lobster + MKT]* 13.5
- PARMESAN FRIES | *parmesan, herbs, white truffle aioli* 11

BRUNCH PLATES

- WILD BERRY FRENCH TOAST | 11
house syrup, powdered sugar

BREAKFAST BURRITO* | 12
potatoes, pork sausage, scrambled egg, black beans, queso, sour cream, fruit

GRILLED SALMON* | 27
market vegetable, chili lime butter, lemon

SMASH BURGER* | 15
With House Potato Chips
double patty, cheddar, pickles, mustard aioli, egg bun

SHELTER ISLAND CHICKEN SANDWICH | 15
With House Potato Chips
crispy fried, slaw, apple, swiss, pickles, spicy aioli, egg bun

LOBSTER ROLL | MKT
With House Potato Chips
manhattan style: buttery & delicious
-OR- maine style: creamy goodness
- GRANDMA SWAN’S PANCAKES | 10
whipped butter, house syrup

DENVER SCRAMBLE* | 14
peppers, onions, scrambled egg, cheddar, ham, hashbrowns, sourdough toast

BREAKFAST SANDWICH* | 11
sausage patty, scrambled egg, cheddar, english muffin, fruit

FRENCH TURKEY DIP | 14.5
With House Potato Chips
arugula, mayo, swiss cheese, baguette, chicken au jus

FRIED CHICKEN STACK* | 16
crispy fried chicken breast, sausage gravy, french toast, fried egg, syrup

SUNRISE BEACH BOWL* | 16
brown rice, quinoa, avocado, sweet plantains, onion, fried egg, house salsa, jalapeño aioli, black beans, sesame seeds

SOUP + SALADS

- Add-ons: Steak* \$9 - Chicken Breast \$6 - Salmon* \$12 - Fried Chicken \$6*
- TOMATO BISQUE | *creamy house made, pesto, parmesan* 8
 - HAMPTON CAESAR | *roasted brussels sprouts, parmesan, rustic croutons, classic caesar dressing* 14
 - CILANTRO CHICKEN | *kale, slaw mix, edamame, peanut sauce, peanuts, cilantro lime dressing* 16
 - HARVEST KALE | *red quinoa, grapes, manchego cheese, parmesan, sunflower seeds, lemon dressing* 12
 - LIGHTHOUSE | *mixed greens, tomato, croutons, egg, cucumber, lemon vinaigrette* 8

A LA CARTE SIDES

- BACON | 3.5
- PORK SAUSAGE | 3
- TURKEY SAUSAGE | 3.5
- TWO EGGS | 5
- SOURDOUGH TOAST | 3
- ENGLISH MUFFIN | 3
- HASHBROWNS | 5.5
- FRENCH FRIES | 5
- FRUIT MIX | 4

SWEETS

DAILY DESSERT | *rotating selection, please ask your server* 9

We’ve Missed You!

Health & safety surcharge: to help offset restrictions on our business resulting from the COVID-19 crisis, a 4% surcharge has been added to all guest checks. If you would like this removed, please let us know.

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.



BRUNCH COCKTAILS

Priced Per Glass

- BIG BOATS & I CANNOT LIE | *passoã passion fruit, ginger beer, chia* | 13
- MY MORNING MULE | *ceres vodka, giffard banana, ginger beer* | 13
- HAMPTON BLOODY MARY | *house made bloody mary, sneaky fox vodka* | 13
- FLORAL BREAKFAST | *sparkling brut rosé, fiorente elderflower, grapefruit* | 13
- ROSÉ ALL DAY SPRITZER | *aperol, j.p. chenet sparkling rosé, unicorn mist* | 13
-
- FROSÉ | *tito's handmade vodka, rosé wine, peach purée* | 13
-

ZERO PROOF COCKTAILS

- | | | |
|--|--|--|
| SPARKLING ROSÉ 6
<i>non-alcoholic with notes of peach, strawberry, and pear</i> | WHATEVER FLOATS YOUR BOAT 7
<i>orange, pineapple pepper, non-alcoholic sparkling rosé</i> | DESIGNATED SAILOR 7
<i>dirty lemon chromium, clove, lemon +5 to add: tequila, vodka, or gin</i> |
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WINE BY THE GLASS

- | RED | WHITE | SPARKLING ROSÉ |
|--|--|---|
| IMAGERY 11 40
<i>pinot noir / california</i> | AVISSI 9 40
<i>prosecco / italy</i> | JP CHENET 9 40
<i>rosé / france</i> |
| LA VENDIMIA 12 44
<i>rioja / spain</i> | CARLETTO 10 36
<i>pinot grigio / italy</i> | CHANDON 13 60
<i>rosé / california</i> |
| BRANCAIA 14 52
<i>tuscan / italy</i> | SCHNEIDER KABINETT 10 36
<i>riesling / germany</i> | <i>Scan for a Complete List of Wines & Spirits</i>
 |
| COLLUSION 13 48
<i>red blend / washington</i> | WAIRAU RIVER 12 44
<i>sauvignon blanc / new zealand</i> | |
| TOM GORE 12 44
<i>cabernet sauvignon / california</i> | SCOTT 13 48
<i>chardonnay / california</i> | |
| ROTH 16 60
<i>cabernet sauvignon / california</i> | SNITCH BY PRISONER 18 68
<i>chardonnay / california</i> | |

ROSÉ ALL DAY

“Vie Vité The Hampton Social Special Edition”
16 | 60 rosé / france

- | | |
|--|--|
| ROSÉ OF THE DAY 12 44 <i>rotating</i> | JNSQ 54 <i>rosé / france</i> |
| COPPOLA SOPHIA 48 <i>rosé / california</i> | DOMAINES OTT* 122 <i>rosé / france</i> |
| WHISPERING ANGEL* 54 <i>rosé / france</i> | FLEUR DE MER 70 <i>rosé / france</i> |
| AIX* 54 <i>rosé / france</i> | MIRAVALL* 62 <i>rosé / france</i> |
| HAMPTON WATER* 60 <i>rosé / france</i> | CHATEAU SIMONE 83 <i>rosé / france</i> |
| <i>*bottles also sold in large format: 1.5l, 3l, 6l (when available)</i> | LES CLANS 180 <i>rosé / france</i> |

EAST COAST DRAFTS

- SWEET WATER | 8 *blueberry wheat ale / 4.6 abv*
- ALLAGASH WHITE | 8 *witbier / 5.2 abv*
- BROOKLYN LAGER | 8 *amber lager / 5.2 abv*
- VICTORY PRIMA | 8 *pilsner / 5.3 abv*
- ANGRY ORCHARD ROSÉ | 8 *cider / 5.5 abv*
- DOGFISH HEAD 60 MINUTE | 8 *ipa / 6.0 abv*
- BALLAST GRAPEFRUIT SCULPIN | 9 *ipa / 7.0 abv*
- SAM ADAMS | 8 *rotating selection*

BOTTLES + CANS

- MILLER HIGH LIFE | 3 *american lager / 4.6 abv / pony*
- MICHELOB ULTRA | 6 *american lager / 4.2 abv / long neck*
- STELLA ARTOIS | 7 *pilsner / 5.0 abv / long neck*
- LAGUNITAS SUMPIN' EASY | 8 *pale ale / 5.7 abv / can*
- EPIC RINO | 8 *new england pale ale / 5.8 abv / can*
- VANDER MILL | 8 *cider / 6.8 abv / can*
- HAMPTON MULE | 10 *mixed cocktail / 10 abv / can*

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