



Hampton Winds

LUNCH MENU

STARTERS

Student Inspired Soup \$8
Weekly creations by our student chefs

Crab Rangoon \$13
Sweet & Sour Dipping Sauce

Sesame Noodles with Crispy Duck \$13
Sesame Peanut Sauce,
Grilled Scallions

HW Salad \$8
Mixed Greens, Grape Tomatoes, Red
Onion, Sunflower Seeds, Craisins,
Cucumber, Lyon Style Vinaigrette

Tandoori Chicken Skewers \$11
Yogurt Marinated Grilled Chicken,
Mint Chutney, Sweet Onion

African Samosas \$12
Kenyan Style Ground Beef Filling,
Harissa Aioli

Olivier Salad \$12
Savory Potato Salad, Pickled Beets,
Cucumbers, Carrots, Toasted Russian
Black Bread

Galette Madame \$12
Buckwheat Crepe, Salted Ham,
Gruyere, Poached Egg, Sabayon

ENTRÉES

Burger Stroganoff Patty Melt \$15
6oz Beef Patty, Caramelized Onions,
Mushrooms, Farmer's Cheese, Mustard
Cream, Russian Black Bread, Fries

Cassoulet \$17
French Style Cheesy Bean Stew with
Duck Confit & Sausage, Baguette,
Herb Butter

Fish & Chips \$15
Beer Battered White Fish, Fries,
Malt Vinegar Aioli, Curried Ketchup

Moroccan Honey Saffron Chicken \$16
Lemon-Mint Couscous,
Roasted Vegetables

Steak Tataki \$17
Shoyu Marinated Steak, Garlic Egg Fried
Rice, Yakinasu Eggplant, Wakame Salad

Curried Chick Pea Stew \$15
Soft Boiled Egg, Minted Labneh

Pesto Pasta with Crab \$17
Fresh Fettuccini, Pine Nut Pesto,
Butter Poached Crabmeat, Parmesan
Tuile

Turkish Lamb Kofta \$15
Pickled Onions, Haydari Sauce, Tomato,
Lettuce, Salcasi, Fresh Baked Pide,
Fries, Pickled Red Cabbage

3 courses \$30

Consuming raw or undercooked foods may increase your risk of foodborne illness.

Please make the staff aware of any and all food allergies before ordering.

