

Café Menu



Entire Menu
Available
TO GO
–*Call Ahead*

we cater, too!

(631) **726-COFE**
2633



hamptoncoffeecompany.com

signature

*Sriracha Avocado Toast

two sunny-side up eggs, avocado, Queso Blanco, and Sriracha on Tuscan Toast 14.

*Three Egg Omelet 10.

*Egg White Omelet 12.

create your own with Fresh Fillings

served with Tuscan Toast, 7-Grain Toast or English Muffin

substitute +1.25

fruit salad · lettuce & tomato · mixed greens

**Gluten-Free Bread · bagel · croissant

Fresh Fillings

Vegetables +1.25 each

spinach · mushrooms · kale
peppers · jalapeño · onion · tomato

Avocado +4.

Cheeses +1.25

American · Swiss · Cheddar
Pepper Jack · Mozzarella · Feta

Cheeses +2.5

Gruyère · Goat Cheese
Cream Cheese · Queso Blanco

Meats +2.5

Applewood Bacon · Turkey Bacon
sausage · ham · turkey

Meats +4.

grilled chicken · Mexican Chorizo

Shrimp +6. Nova +7. Lobster +10.

*Classic Breakfast Platter

two cage-free eggs any style
bacon, ham, Turkey Bacon or sausage,
home fries, and English Muffin 14.

*Spa Breakfast Platter

two cage-free eggs any style (whites +2.)
sliced avocado and tomato
fruit salad and 7-Grain Toast 17.

Breakfast

served all day!

Chilaquiles

at Hampton Coffee it's been
a house favorite for more than 20 years!

crisp corn tortillas are sautéed with
onions in the sauce of your choice:

Rojo Clasico

Salsa Verde

Rojo Caliente

paired with black beans and topped
with crumbled Queso Blanco 11.

add some *eggs +2. each

Mexican Chorizo +4.

avocado +4.

grilled chicken +6.

sautéed vegetables +7.

*Carne Asada +9.

Mexican Breakfast

***Huevos Rancheros Clasicos**

two eggs over-easy on corn tortillas,
salsa and black beans on the side 11.

***Huevos Rancheros Con Todo**

same as above topped with chorizo,
avocado, Queso Blanco,
and sour cream 16.

***Mexican Breakfast Tacos**

soft corn tortillas, scrambled eggs,
chorizo, peppers, onions, jalapeño,
avocado, rice, and cheddar 13.

***Breakfast Burritos**

scrambled eggs and cheddar cheese
in three soft flour tortillas with salsa 11.

add breakfast sausage +2.5

Mexican Chorizo +4.

avocado +4.

or any Fresh Fillings to your burritos!

Bagel & Lox Platter

Nova and cream cheese on a
toasted bagel with sliced tomato,
red onion, capers, and lemon 17.

Tuscan Bread French Toast 11.

Traditional Pancakes 11.

Chocolate Chip Pancakes 14.

Belgian Waffle (when available) 12.

Blueberry Pancakes

old-fashioned buttermilk-style
loaded with fresh blueberries 14.

served with fresh fruit salad and syrup

substitute pure maple syrup +2.

add berries or bananas +4.

add *eggs +2. each

healthy beginnings

Irish Steel Cut Oatmeal

w/raisins 7. w/berries +4.
w/bananas, apples, or almonds +3.

Low-Fat Vanilla Yogurt Parfait 7.

with strawberries and granola

Non-Fat Greek Yogurt Parfait 7.

with blueberries and almonds

on the side

fruit salad 3.5/6.5

bowl of berries 4./8.

sliced tomato 3.

grilled tomato 4.

sliced avocado 4.

home fries 3./5.

Applewood Bacon, Turkey Bacon,
sausage, carved turkey breast,
Black Forest Ham 4.

Mexican Chorizo 5.

side of Nova 10.

side of salsa (red or green) 1.5

homemade guacamole 3.5/7.

black beans 2.

Gourmet Burger Bar

half-pound *Hamburger 13.
seasoned *Turkey Burger 14.
healthy vegan Veggie Burger 13.
crispy golden Chicken Burger 13.
beer-battered Fish Burger 14.

SUNRISE Cheddar, sunny-side up egg, Sriracha, home fries +3.
PHILLY White American, sautéed peppers & onions +3.
FRANÇAIS Gruyère, sautéed mushrooms, and Dijonnaise +4.
BACON BLEU Gorgonzola Crumbles and Applewood Bacon +4.
PUEBLA MEXICANA Pepper Jack, jalapeño, salsa, guacamole +4.

create your own!

Cheddar, Swiss, Pepper Jack, White American +1.25
Gruyère, Gorgonzola, Goat Cheese, Applewood Bacon +2.5
add an *egg +2. avocado +4. sautéed onions, 'shrooms or peppers +2.

served on a toasted Brioche Roll or an English Muffin with lettuce & tomato, pickle, and hand-cut fries
have it "BUN-LESS" with no bread and a salad instead of fries at no additional charge!

substitute Sweet Potato Fries or a small Greek Salad +2.

Lobster

from Stuart's Seafood Market in Amagansett...eat like a local!

Lobster Bisque cream and sherry, topped with lobster meat, served with Tuscan Bread 13.

Traditional Lobster Roll mayo and celery, toasted Brioche Bun, hand-cut fries 26.

Warm Lobster Roll cilantro lemon-lime butter, toasted Brioche Bun, hand-cut fries 26.

Lobster BLT Wrap traditional lobster salad with crisp Applewood Bacon, lettuce & tomato in a wrap 26.

Lobster Salad Platter traditional lobster salad over greens with tomato, cucumber, and lemon 24.

Lobster Cobb Salad tomato, Applewood Bacon, avocado, lobster meat, red onion over greens 26.

Mexican Specialties

traditional regional cuisine prepared with authentic ingredients

THREE AMIGOS homemade chips, salsa, guacamole 11.

TEQUILA SHRIMP NACHOS

topped with Pico de Gallo and Pepper Jack Cheese 15.

GRILLED CHICKEN WHOLE WHEAT QUESADILLA

Pepper Jack Cheese, salsa, guacamole, sour cream 13.

BAJA FISH TACOS crispy cod, red cabbage, homemade yogurt-lime sauce, corn tortillas with a side salad 15.

BURRITOS

Veggie 12. Chicken 14. Shrimp or *Carne Asada 16.

Fajita Style - sautéed pepper & onion, rice & black beans, Pepper Jack Cheese

Verde - avocado, rice, Pepper Jack Cheese, sour cream, housemade Tomatillo Salsa

California - guacamole, crispy potatoes, black beans, Pepper Jack Cheese, Pico de Gallo

side of guacamole +3.5 salsa or Pico de Gallo +1.5

*CARNE ASADA PLATTER

marinated skirt steak, guacamole, Pico de Gallo 20.

SIZZLING FAJITA PLATTERS

peppers & onions, soft flour tortillas

mixed vegetables 16. chicken 18. shrimp or *steak 19.

combination chicken, steak, and shrimp 22.

*TACOS AL CARBON

marinated steak, Pico de Gallo, onion, cilantro on corn tortillas 17.

CHICKEN ENCHILADAS

corn tortillas cooked in sauce,

topped with cheese and red onion 19.

a la Mexicana - housemade mild red sauce, sour cream

Verde - housemade Tomatillo Salsa, cilantro

above served with chips & salsa and rice & beans

add Housemade Guacamole +7.

*Consuming raw or undercooked meats, fish, shellfish, or fresh shell eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

**Please note that while we are happy to offer our customers a Gluten-Free bread option, we do not have a Gluten-Free kitchen.

Salads

Red & Green Leaf Lettuce with Radicchio, served with housemade vinaigrette

Garden House tomato wedges, cucumber, lemon slice 9.

Greek Feta, cucumber, tomato, red onion, black olives 13.

Shrimp & Avocado Pico de Gallo, cucumber, Goat Cheese 19.

Superfood fruit & nut quinoa, avocado, strawberry, local kale 18.

Classic Cobb grilled chicken, tomato, bacon, avocado, Gorgonzola, red onion 18.

Cantina Steak grilled Carne Asada, sautéed onions, avocado, tomato wedges 20.

top your salad with: choice of cheese +2. avocado or Applewood Bacon +4.
Lemon or Balsamic Chicken +6. Smoked Tuna Salad or Curried Chicken Salad +6.
Grilled Shrimp +8. *Carne Asada +10. Lobster Salad +16.

Homemade Soup

**CHICKEN RICE
& VEGETABLE SOUP**
with Tuscan Bread 6.5

**OUR FAMOUS
VEGETARIAN CHILI**
hearty beans and veggies
with mini corn muffin 6.5
Cheddar, onion, and sour cream +1.

SOUP OF THE DAY 6.5

Signature Sandwiches

Balsamic Grilled Chicken Wrap
spinach, tomato, Goat Cheese, Basil Pesto 14.

Carved Turkey BLT *Herb Mayo, Tuscan Toast* 14.

Avocado BLT *Herb Mayo, 7-Grain* 13.

Grilled Chicken Chipotle
lettuce, tomato, Chipotle Mayo, Tuscan Bread 12.

Smoked Tuna Salad
lettuce & tomato, 7-Grain 12.

Curried Chicken Salad Wrap
celery, raisins, almonds, whole wheat wrap 12.

Grilled Sandwiches

Carved Turkey Chipotle Panino
sautéed onions, Mozzarella, Chipotle Mayo, Ciabatta 16.

Buffalo Chicken Wrap (crispy or grilled)
Wing Sauce, red onion, lettuce, Gorgonzola 15.

Vegetable Cutlet Avocado Melt
Pepper Jack, lettuce, tomato, Herb Mayo, 7-Grain 15.

Classic Turkey Club Melt
bacon, Pepper Jack, Herb Mayo, Tuscan Toast 15.

Grilled Cheese w/Bacon & Tomato
Cheddar, Applewood Bacon, Tuscan Toast 14.

Black Forest Ham Melt
Gruyère, Dijon, Tuscan Toast 14.

sandwiches are served with a Simple Salad with House Vinaigrette Dressing on the side
upgrade to hand-cut French Fries +2. Sweet Potato Fries w/Chipotle Mayo +3. Small Greek Salad +3.

Baskets

served with hand-cut fries (Sweet Potato Fries +2.)

Chicken Dippers BBQ & honey mustard 12.

Buffalo Dippers Wing Sauce, Bleu Cheese, celery 13.

Fish & Chips beer-battered cod, remoulade 17.

Sides

Hand-Cut French Fries 4.5

Sweet Potato Fries with Chipotle Mayo 5.5

Sautéed Onions or Mushrooms 3.

Sautéed or Steamed Mixed Veggies 7.

Sautéed or Steamed Spinach, or Kale 7.

Spanish Rice or Black Beans 2.5

Hampton Coffee Kids

served with fresh fruit salad change it to –
french fries +1. Sweet Potato Fries +2.

French Toast 8.

Pancakes 8. with chocolate chips 9.
add an *egg +2. pure maple syrup instead +2.

Chicken Fingers 8. Junior Fish & Chips 13.

Grilled American Cheese 9. add bacon +3.5

Cheddar Cheese Quesadilla 8. add chicken +3.

Espresso Bar & More

crafted by real Baristas with our hand-roasted estate-grown coffee

Espresso 3.25 / **Iced Espresso** 4.25
Americano 4.14 / **Iced Americano** 5.25
Macchiato 4. / **Cappuccino** 4.83
Caffé Latte 4.83 / **Iced Caffé Latte** 5.75
Caffé Mocha 5.52 / **Iced Caffé Mocha** 6.5
Caffé Caramel 5.52 / **Iced Caffé Caramel** 6.5
Chai Latte 4.83 / **Iced Chai Latte** 6.5
Real Hot Cocoa 3.91

extra espresso shot +1. Organic Soy or Almond Milk +0.85
add a Monin syrup (sugar-free flavors available!) +0.85

French Press Pot of Coffee

Choose from any of our freshly roasted beans!
small (serves 1-2) 8. *large* (serves 2-4) 15.
Genuine Hawaii Kona 18./25.

Fresh Fruit Smoothie Bar

Strawberry Banana Raspberry Dream™
Berry Blast™ Coco Loco™
Green Smoothie Peaches & Dreams™

Signature Beverages

fresh Strawberry Lemonade 6.

our famous Iced Coffee 4.

Ginger Peach Iced Tea *unsweetened* 4.
try it with a splash of lemonade!

freshly squeezed juice 4.5/6.5

Italian Soda 4. Cremosa 5.

Hand-Roasted Coffee 3.

Hampton Classic Blend®, Colombian Supremo Natural Decaf
ask your server what else we're brewing today!

Republic of Tea 3.

English Breakfast, Earl Greyer, Ginger Peach,
People's Green, Organic Mint Fields,
Chamomile Lemon, Decaf English Breakfast

Beer and Wine

Local Beer on Tap by the Pint 8.

Watermelon Session Ale Montauk Brewery

Brooklyn Lager Brooklyn Brewery

Chromatic Ale Twin Fork Beer Co.

Wave Chaser IPA Montauk Brewery

Southampton Publick House Bottles 7.

Keller Pils Burton IPA Double White

Pumpkin Ale *add a cinnamon and sugar rim!*

Premium Mimosa Bar 55.

Half-bottle Perrier-Jouët, fresh orange juice,
and fruit garnish serves 2-4.

House Mimosa 10.

House Recipe Sangria glass 11./carafe 33.

Tropical White Classic Red Seasonal Special

Wölffer Estate Vineyard

Summer in a Bottle Rosé 15.

Finca Rosé 12.

Sauvignon Blanc 13.

Classic Red 12.

The Grapes of Roth Dry Riesling 13.

No. 128 Dry Rosé or White Cider 9.

More Wines by the Glass

Whispering Angel Rosé 14.

Kim Crawford Sauvignon Blanc 13.

Jean-Paul Balland Sancerre 16.

Francis Coppola Diamond Chardonnay 12.

Grgich Hills Chardonnay 24.

La Crema Pinot Noir 15.

Josh Cellars Cabernet Sauvignon 13.

Bottled Beverages

Please see our front cases for more!

Coca-Cola, Diet Coke, Ginger Ale, Jarritos, Stewart's Orange 'n Cream, or Root Beer 3.

Fiji artesian bottled water 3.5/6. San Pellegrino sparkling water 3.5/7.

PLEASE NOTE: Some beverages are only available to stay in our sit-down café. A gratuity may be added to parties of five or more. Prices subject to change.