



H A M P T O N' S
at JH Adams Inn

COURTYARD MENU

Parmesan Crusted Zucchini Fries \$5.00

Served with a Basil Tomato Aioli

Crab, Baby Spinach & Brie Fondue \$8.00

Served with Assorted Crackers & Flatbreads

Prince Edward Island Mussels \$6.00

In a Garlic Chardonnay Tomato Broth

Oriental Potstickers \$5.00

Served with an Apricot Chili Sauce



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HORS D' OEUVRES SELECTIONS

Crab Stuffed Mushrooms
Chicken Kabobs with Thai Peanut Sauce
Walnut or Pecan Crusted Chicken Strip
Beef Bruschetta with Bleu Cheese and Sun Dried Tomato
Meatballs
Mini Quiche
Seasonal Vegetable Crudit 

For up to 25 guests- Pick 2 from the above list \$75.00.

Crab Dip with Chips
Cocktail Crab Cakes with Citrus Aioli

Shrimp and Boursin in Belgian Endive
Mini Chicken Cordon Bleu with Dijon
Tarragon Chicken Salad Phyllo Cup
Mini Beef Wellington with Dijon Sauce
Selection of Cubed Cheese
Fresh Fruit Tray
Spiral Ham with Sweet Potato Rolls & Cranberry Chutney
Mini Rolls with Turkey and Cranberry Chutney

For up to 25 guests- Pick 2 from the above list \$125.00.

French Brie, Baked in Puff Pastry with Choice of Filling
Rum Roasted Pecans and Granny Smith Apples
Brown Sugar Walnuts and Fresh Raspberries
Cranberries, Golden Raisins, and Toasted Almonds
Tray of Gourmet Cheese
Vermont White Cheddar, Boursin, Fontina, Smoked Gouda,
Goat Cheese Rolled in Toasted Pecans, Camembert and Bleu.
Lamb Lollipops with Mint Sauce
Jumbo Shrimp Cocktail

For up to 25 guests – Pick 2 from the above list \$150.00.

Over 25 guest price A La Carte per person.

BUFFET SELECTIONS

Includes One Vegetable and One Starch selection, Bread, Salad, Tea and Coffee

Main Course

Grilled Rosemary Chicken with Walnut Honey Glaze
Chicken Roulade with Lemon Tomato Cream Sauce
Grilled Chicken Breast with Soy Ginger Glaze
Grilled Chicken with Peppers & Tropical Fruits
Honey Roasted Turkey Breast

Honey Baked Ham with Tropical Fruit Glaze

Baked Virginia Ham with Pear and Apple Chutney

Pick one from the above list for \$21 per person

Flank Steak with Merlot Sauce
Pork Loin with Apple Cider Glaze

Pork Loin with Sundried Tomato Pesto
Sesame Pork Loin with Mandarins
Pork Loin with Rosemary & Sage

Pick one from the above list for \$23 per person

Atlantic Salmon with Lemon Caper Dill Sauce
Flounder Stuffed with Lump Crab
Shrimp and Jumbo Scallops
Garlic Roasted Ribeye
Prime Rib with Horseradish
N.Y. Strip with Wild Mushroom Demi Glaze

Pick one from the above list for \$28 per person

Beef Tenderloin with Roasted Garlic Bordelaise
Beef Tenderloin with Roasted Garlic Tomato Veal Reduction
Grilled Beef Tenderloin

Pick one from the above list \$32 per person

Vegetables

Pick one from the list below.

Asparagus
Broccoli
Baby Carrots Honey Glazed
Corn, Roasted with Fresh Herbs *
French Green Beans
Green Beans with Brown Sugared Walnuts
Green Beans with Red Pepper and Onion
Okra *
Sugar Snap Peas
Snow Peas
Spinach
Butternut Squash
Yellow Squash
Zucchini
Roasted or Grilled Seasonal Vegetables with Balsamic
*Seasonal

Starches

Pick one from the list below.

Potatoes:
Red Roasted
Roasted with Rosemary and Thyme
Twice Baked
Garlic Mashed
Country Mashed
Scalloped
Fingerling Potatoes with Herb Cream Sauce
Sweet Potatoes with Brown Sugar Pecan Topping
Sweet Potatoes with Old Fashioned Marshmallows

Wild Rice Medley
Orzo Pasta Salad



DINNER

SOUP

	Cup	Bowl
Little Neck Clam & Roasted Corn Chowder	6	8
Classic French Onion with Bleu Cheese & Parmesan	5	7



APPETIZERS AND SALADS

Cheese Board 10

Daily Cheese Selections with Red Seedless Grapes, Assorted Olives
Capicola & Assorted Flat Breads

Calamari French Fries with Spicy Tomato Aioli 10

Sesame Tuna Tartare 12

Served with Seaweed Salad, Avocado, Cucumber, Ginger &
Honey Wasabi Glaze

Chilled or Grilled Caesar Salad 7

Heart of Romaine, Parmesan Regiano & Oven Roasted Tomatoes Served with Grilled Crostini Bread.

Add Chicken or Shrimp 5

Fried Shrimp & Grit Ravioli 9

Served with a Country Ham Scallion Cream Sauce

Hampton's Signature Chopped Salad 8

Baby Iceberg, Applewood Bacon, Avocado, Cucumber, Tomato & Basil tossed in Champagne Vinaigrette

Add Chicken or Shrimp 5

ENTRÉE SELECTIONS

Filet of Beef Tenderloin 30

Grilled and Served with Roasted Garlic, Bleu Cheese Butter & Crispy Shallots

Jumbo Lump Crabcakes 25

Jicama, Mango Relish, Cilantro Citrus Crème Fraiche

Grilled Atlantic Salmon 23

With a Carolina Shrimp Crust & Mandarin Orange Basil
Beurre Blanc

Grilled Free Range Chicken 21

With a Panchetta, Mozzarella, Sweet Pea, Mushroom Marsala Glaze. Served over Drakes Fettuccini

Roasted Maple Leaf Farms ½ Duck 24

With a Balsamic Cherry Glaze & Sugared Walnuts

Seared Jumbo Scallops 22

Served over Fresh Gnocchi with Italian Sausage, Baby Spinach
& Chardonnay Parmesan cream

Braised Niman Ranch Pork Osso Buco 26

With a Truffle Demi Glaze

Served with a Butternut Squash Risotto

All Entrees are served with House Salad; choice of Champagne Vinaigrette, Creamy Balsamic Vinaigrette, Buttermilk Herb Ranch or Bleu Cheese Chef's Choice of Vegetable and Starch

PLATED DINNER OPTIONS

(Pricing includes tea, coffee)

Option #1 - \$32.00pp

House salad with Creamy balsamic Dressing and Artisan Breads with herbed oil are included

Entrée Options (select two - each will be a 3oz portion)

- Petite Filet with Wild Mushroom Bordelaise
- Flank Steak with Peppercorn Cream Sauce
- Pork Loin with Apple Cider Glaze
- Atlantic Salmon with Dijon Dill Cream Sauce
- Atlantic Salmon with Lemon Caper dill Sauce
- Grilled Chicken Breast with Lemon veloute
- Grilled Chicken Breast with sundried tomato cream sauce

Vegetable options (select one)

- Roasted seasonal vegetables
- Grilled Asparagus
- Honey Glazed Carrots
- Green Beans with Brown Sugar Walnuts

Starch options (select one)

- Parmesan Whipped Potatoes
- Rosemary Roasted potatoes
- Parmesan Orzo Pasta
- Wild Rice Medley

Option #2 - \$34.00pp

First Course:

- Vine Ripened Tomato Bisque with Parmesan Crisp
- OR House Salad with Creamy Balsamic Vinaigrette

Main Course: (choice of)

- New York Strip with Mushroom Cream Sauce
- Grilled Chicken Breast with Lemon Veloute
- Atlantic Salmon with Lemon Caper Dill Sauce

*Entrees served with Grilled Seasonal Vegetables and Parmesan Mashed Potatoes
Fresh Artisan breads with Herbed oil*

Third Course:

- Sorbet with Fresh Berries

Option #3 - \$36.00pp

First Course:

- House Salad with Creamy Balsamic Vinaigrette
- OR Caesar Salad

Main Course: (choice of)

- Beef Tenderloin with Demi Glace
- Shrimp and Jumbo Scallops
- Chicken Roulade with Lemon Tomato Cream Sauce

*Entrees served with Honey Glazed Carrots and Rosemary Roasted Potatoes
Fresh Artisan breads with Herbed oil*

Third Course:

- Chocolate Mousse with seasonal fruit



PLATED DINNER OPTIONS *(CONTINUED)*

(Pricing includes tea, coffee)

Option #4 - \$38.00pp

First Course:

Hampton's Autumn Salad - Mixed Greens, Pears, Almonds and Goat Cheese
OR Butternut Squash and Lump Crab Bisque (Bowl)

Main Course: (choice of)

Prime Rib Crusted with Peppercorns and Horseradish
Grilled Rosemary Chicken with Roasted Garlic Sage Cream
Oven Seared Salmon with Blackberry Compound Butter

*Entrees served with Asparagus with Roasted Red Peppers and Garlic Mashed Potatoes
Fresh Artisan Bread served with Herbed Oil*

Third Course:

Crème Brulee with Fresh Fruit

Option #5 - \$40.00pp

First Course:

Vine Ripened Tomato Basil Bisque with Parmesan Crisp (Bowl)
OR Greek Spinach Salad – Baby Spinach, Kalamata Olives, Feta Cheese, Tomato & Bacon

Main Course: (choice of)

Filet of Beef Tenderloin with Stilton Bordelaise
Pan Roasted Maple Leaf Farms Duck Breast with Red Grape Pear Chutney
Pan Seared Grouper with Citrus Herb Butter

*Entrees served with Mixed Grilled Seasonal Vegetables, Twice Baked Potatoes
Fresh Artisan Bread with Herbed Oil*

Third Course:

Pumpkin Bread Pudding with whipped cream

