



HAMPTON
RESTAURANT WEEK
MARCH 4-10, 2018

L E M E N U

Our menu is crafted from flavor infusions of three distinct cuisines:
French. Creole. NeoSoul.

These cuisines are meaningful to us, as they all possess comfort, classic flavor and heritage. French's stylish and elaborate food preparation is imbued with style and flair. Creole cuisine's unique mix of flavor are not just about satisfying one's appetite but building a celebration around a meal. NeoSoul cuisine has been crafted from Soul Food tradition that fills bellies and hearts with recipes passed from generation to generation. It honors culinary heritage in a neo JAZZY way. Delicieux!

LUNCH 10

First Course

Soup Du Jour

Second Course

Fish PO Boy Combo

Fried 'Catch of the Week' on toasted French roll with lettuce, tomatoes, pickles and our house made remoulade served with Zapp's Louisiana kettle chips

DINNER 30

First Course

Farmers Market Salad

Mixed greens, red onions, tomatoes, shredded carrots, cucumbers, and crispy green onions drizzled with Mango Balsamic Vinaigrette

Second Course

Choose Hampton Crab Cake

Choose Hampton Crab Cake with lemon butter sauce, whipped potatoes and freshly sautéed green beans

OR

N'awlins Crawfish Crêpes

Succulent crawfish tails with sautéed onions, peppers, spinach, and mushrooms stuffed in our house made crepes with a Creole Gruyère cream sauce served with freshly sautéed green beans

Third Course

Beignets

Golden fried, stuffed with Mango Fruit Dip and dusted with powdered sugar