



Carry-out or Dine in

Open Daily
Breakfast
7am - 11 am

Dinner
Friday & Saturday
5 pm - 9 pm

Weekend Brunch
11 AM to 2 PM

Place your order in Claude's Restaurant or for lunch on the Pool Patio.
Find your table in the Cafe or Ballroom; dine outside in the
Courtyard or across the lawns in the gardens
or in your guest room, at home, at the park...

SOUTHAMPTON INN

91 HILL STREET SOUTHAMPTON, NEW YORK 11968

631.283.6500

WWW.SOUTHAMPTONINN.COM

October 16, 2021



BREAKFAST SERVED DAILY

Eggs Any Style....10

two farm fresh eggs toast and breakfast potatoes
egg whites...+3

Breakfast Sandwich....7

two eggs your way on a brioche roll
add cheese or bacon...+2

Smoked Salmon Scramble....19

eggs, cream cheese, smoked salmon, toast and breakfast potatoes

Chefs Omelet....18

Choose three: tomato, mushrooms, peppers, onion, American, Swiss, Gruyere, cheddar, cream cheese, bacon, ham or sausage, with choice of toast or english muffin and breakfast potatoes.
add egg whites...+3

Eggs Benedict....17

Canadian bacon or smoked salmon
poached eggs, hollandaise, English muffin,
served with breakfast potatoes

Brioche French Toast....15

topped with whipped cream, fresh berries, served with Vermont maple syrup

Pete's Pancakes....15

topped with whipped cream, fresh berries or chocolate chips, served with Vermont maple syrup

Smoked Salmon Platter....15

bagel, onions, tomatoes, capers with cream cheese

Bagel and Cream Cheese....6

Avocado Toast....12

Parfait....9

yogurt, fresh berries and granola

Freshly Baked Muffins....5

Fruit Salad....12

with fresh seasonal fruit

Assorted Cold Cereals....5

Irish Oatmeal....8

topped with fresh berries

SIDES

Toast....3

whole wheat, white, rye or English muffin

Breakfast Potatoes....4

Breakfast Vegetable of the day....4

Applewood Smoked Bacon....5

Sausage Links....5

BEVERAGES

Freshly ground Colombian coffee....3

almond milk, whole milk or half & half

Fine assorted teas hot or iced....3

Espresso, Cappuccino or Latte....7

Juice: orange, cranberry, apple, pineapple, lemonade....4

Milk: chocolate or plain....4

Fruit Smoothie of the Day....9



BRUNCH

\$25 Bottomless Bloody Marys or Mimosas

Eggs Any Style...10

two farm fresh eggs, toast and breakfast potatoes
apple smoked bacon or sausage links +3
egg whites +3

Chef's Omelet*...18

Choose three: tomato, mushrooms, peppers, onion,
American, Gruyere, Swiss, cheddar, cream cheese,
bacon, ham or sausage, with choice of toast or
english muffin and breakfast potatoes
egg whites +3

Brioche French Toast...15 ✓

topped with whipped cream, fresh berries,
served with pure Vermont maple syrup.

Pete's Pancakes...15 ✓

topped with whipped cream, fresh berries or
chocolate chips, served with pure Vermont maple syrup

Smoked Salmon Scramble*...19

eggs, cream cheese, smoked salmon, toast
and breakfast potatoes

Eggs Benedict*...17

Canadian bacon or smoked salmon
poached eggs, hollandaise, English muffin,
served with breakfast potatoes

Smoked Salmon Platter*...17

bagel, onions, tomatoes, capers with cream cheese

The Classic Claude Club...12

sliced turkey breast, bacon, lettuce, tomato,
mayonnaise, on double-decker multigrain toast,
served with homemade chips

Matt's Grilled Chicken Sandwich* ...16

honey-Chipotle glaze, cumin aioli, fried onion, spinach,
and Swiss all served on a toasted Ciabatta roll.

Grilled Cheese...12

choice of cheese, choice of bread, served
with house-cut fries

Beverages

Freshly Ground Colombian Blend Coffee Hot or Iced...3

Fine Assorted Teas Hot or Iced...3

Juice: Orange, Grapefruit, Cranberry,

Apple, Pineapple, Tomato...4

Milk: chocolate or plain...4

Homemade Lemonade...4

Espresso, Cappuccino, or Latte Hot or Iced...7

Vegetarian Chili ✓

three beans, tomatoes, onions, celery, garlic, and
herbal medley mix, served with oyster crackers
cup...8 bowl...12

Lobster Roll*...28

gorgeous lobster salad served on toasted, buttered
roll and local pickle

Caesar Salad*...12

crispy romaine lettuce, garlic croutons,
Parmesan, Caesar dressing
add grilled salmon +10 chicken +7 avocado +3

Claude's Salad*...21

arugula, spinach, Romaine, goat cheese, dates,
roasted corn, toasted pumpkin seeds, avocado and
grilled chicken with a citrus Cilantro Vinaigrette

Rosa's Tuna Salad*...12

white Albacore tuna with chopped red onions,
celery, mayonnaise, lettuce served on
choice of brioche, sliced bread,
wrap, served with homemade chips and local pickle

Chicken Milanese Italian

Chopped Salad*...19

breaded chicken breast, tomatoes,
cucumber, onions, peppers mix on a bed of
crispy lettuce with herb vinaigrette

Fish Tacos*...18

battered daily catch, house-made guacamole,
lime, pico de gallo, cabbage slaw
served with house-cut fries

Claude's Burgers*...16

Beef or Turkey

8 oz chef blend, served with lettuce, tomato,
red onion, local pickle, brioche bun, house-cut fries

Add-ons: bacon, cheese, avocado or egg +3

Sides

Applewood Smoked Bacon...5

Sausage Links...5

Home-baked Muffins...5

Fresh Fruit Bowl...12

with seasonal fresh fruit

Appetizers

Soup Du Jour - Cup...6 Bowl...10

prepared daily by our chef using local seasonal ingredients

Vegetarian Chili – Cup...8 ✓ Bowl...12 ✓

three beans, tomatoes, onion, celery, garlic, and herbal medley mix served with oyster crackers

Crab Cakes*...16

lump crab meat, served with house made remoulade or tarter sauce

Crispy Shrimp and Calamari*...16

fried shrimp and calamari, served with sweet chili vinaigrette, and pickled red onion

Claude's Salad...15 ✓

arugula, romaine, baby spinach, roasted corn, toasted pumpkin seeds, goat cheese, dates, avocado, tossed in a citrus cilantro dressing

Little Gem Salad...\$12 ✓

mixed greens, red onion, heirloom tomatoes with white balsamic vinaigrette dressing

Entrée

+choice of two sides

Panko Crusted Cod*+...32

cod fillet baked and topped with seasoned buttery Panko breadcrumbs

Honey Bourbon Glazed Salmon*...30

Faroe Island salmon, served with Chinese black rice, haricot vert, and red peppers

Flat Iron Steak*+...32

marinated and grilled to your preference

Roast Chicken*+...29

pan seared French cut with special spice blend

Rice Noodle Stir-Fry...25 ✓

vegetable medley and rice noodles with a miso-sesame glaze

Sides

Green Beans | Baby Bok Choy | Local Squash

Garlic Mashed Potatoes | Sweet Potato Mash | Mediterranean Cous-Cous | House-made French Fries

Desserts

Carrot Cake...10

Chocolate Lava Cake...10

Apple Crumb Tart with ice cream...10

New York Style Cheesecake...10

Vanilla or Chocolate Ice Cream...10

Beverages

Freshly ground Colombian coffee....4

almond milk, whole milk or half & half

Fine assorted teas hot or iced....4

Espresso, Cappuccino or Latte....7

*Cooked to your liking, consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Before placing your order, please inform your server if a person in your party has a food allergy. ✓ Vegetarian option..

Parties of 6 or more are subject to a 20% gratuity. Menu subject to change.

DESSERT MENU

10.

Local Carrot Cake

Chocolate Lava Cake

Apple Crumb Tart

served with a scoop of vanilla ice cream

New York Style Cheesecake

Vanilla or Chocolate Ice Cream

BEVERAGES.

Freshly ground Colombian coffee....4

almond milk, whole milk or half & half

Fine assorted teas4

Espresso, Cappuccino or Latte....7

Before placing your order, please inform your server if a person in your party has a food allergy.



BEER | WINE | SPIRITS

BEER

DOMESTIC - \$6

BASS ALE
BUDWEISER
BUD LIGHT
COORS LIGHT
MICHELOEB ULTRA
MONTAUK WAVE CHASER
MONTAUK PUMPKIN ALE
BLUE MOON

IMPORTED - \$7

CLAUSTHALER (NON-ALCOHOLIC)
CORONA
CORONA LIGHT
GUINNESS
HEINEKEN
HEINEKEN LIGHT
STELLA

DRAUGHT BEER - \$8

FIVE BOROUGHS FESTBIER
WESTHAMPTON PUMPKIN ALE

WINE

RED

JOSH CABERNET - \$14/ \$42
LENZ CABERNET - \$17/ \$50
14 HANDS MERLOT - \$12/ \$36
LENZ MERLOT - \$15/ \$45
GNARLY HEAD - \$14/ \$42
RAPHAEL CAB FRANC - \$12/ \$36

WHITE

MURPHY GOODE CHARDONNAY - \$11/ \$33
CAVIT PINOT GRIGIO - \$11/ \$33
LENZ PINOT GRIS - \$16/ \$48
BARTENURA MOSCATO - \$11.50/ \$33
YEALANDS SAUVIGNON BLANC - \$12/ \$36

ROSE/BUBBLY

RAPHAEL ROSE - \$10/ \$30
FABRE ROSE - \$12/ \$36
WHISPERING ANGEL - \$19/ \$55
LUNETTA PROSECCO - \$12 / \$36

SPIRITS

COCKTAILS - \$15
HOT TODDY
ESPRESSO MARTINI
GINGER PEAR BOURBON
OLD FASHIONED
WINTER WHISKEY SOUR