



**CLAUDE'S**

**SOUTHAMPTON ■ INN**

## **Starters**

<b>Handcrafted Guacamole</b>	<b>\$11</b>
<i>Freshly made traditional, mango, or chipotle spiced guacamole served with hand cut tortilla chips (Gluten Free, Alpha-Gal, Vegetarian)</i>	
<b>Fresh Calamari</b>	<b>\$11</b>
<i>Local calamari, crusted with a coating of cornmeal, served with tomato, garlic, parsley, and lemon dipping sauce over a bed of mixed greens (Alpha-Gal)</i>	
<b>Fresh, Local Tomato Bruschetta (3)</b>	<b>\$12</b>
<i>Served with homemade herbed crostini (Alpha-Gal, Vegetarian)</i>	
<b>Smoked Salmon Pinwheels</b>	<b>\$15</b>
<i>Rolled in flour tortilla with a caper dill cream cheese, arugula and julienne cucumber served over a bed of greens (Gluten Free, Alpha-Gal, Vegetarian)</i>	
<b>New England Style Mini Lobster Roll Sliders (6)</b>	<b>\$20</b>
<i>Fresh lobster meat chopped and tossed with mayonnaise, celery, lemon juice and seasoning served in a mini roll(Alpha-Gal)</i>	

## **Soup & Salads**

<b>House Salad</b>	<b>\$8</b>
<i>Mixed baby greens, vine ripe tomatoes, cucumber &amp; carrots finished with house dressing (Gluten Free, Alpha-Gal, Vegetarian)</i>	
<b>Southampton Caesar Salad</b>	<b>\$10</b>
<i>Hearts of Romaine lettuce, homemade croutons and shaved parmesan cheese served with Caesar dressing (Vegetarian)</i>	
<b>Classic Cobb Salad</b>	<b>\$16</b>
<i>Chopped romaine, avocado, grilled chicken, crumbled bacon, cheddar, boiled egg, vine ripe tomato with a creamy champagne vinaigrette dressing (Gluten Free)</i>	
<b>Caprese Salad</b>	<b>\$12</b>
<i>Vine ripe tomatoes served with fresh, homemade mozzarella, garden basil and a balsamic and olive oil finish (Gluten Free, Alpha-Gal, Vegetarian)</i>	
<b>Chef's choice of Soup of the Moment</b>	<b>P/A</b>

## **Sandwiches**

*(Served with choice of fries or fresh roasted corn salad & kosher pickle)*

<b>The Southampton</b>	<b>\$15</b>
<i>Prosciutto, fresh homemade mozzarella, basil and vine ripe tomatoes served on a Ciabatta roll with a red wine vinaigrette</i>	
<b>Cooper's Classic Club</b>	<b>\$12</b>
<i>Homemade oven roasted sliced turkey, Applewood smoked bacon, local greens, vine ripe tomato and spicy aioli served on white or whole wheat toast</i>	
<b>Chef Deb's Tuna Salad, Egg Salad or Chicken Salad</b>	<b>\$12</b>
<i>Served over local mixed greens or as a sandwich with a choice of white, whole wheat, Ciabatta roll or mixed greens (Alpha-Gal, Gluten Free)</i>	

20% Gratuity will be added to parties of 6 or more  
If you have any dietary needs or allergies, please let our server know.  
05/27/17 menus subject to change



## Sizzling

*(Served with choice of fries or fresh roasted corn salad & kosher pickle)*

<b>Grown Up Grilled Cheese</b>		<b>\$10</b>
	<i>Choice of Imported Swiss, Gruyere, Sharp Cheddar or American cheese on white, whole wheat, or ciabatta roll (Vegetarian)</i>	
<b>Hampton Hot Dogs</b>		<b>\$10</b>
	<i>2 Hebrew National hot dogs served on rolls</i>	
<b>Chicken Sandwich</b>		<b>\$14</b>
	<i>Marinated and grilled or breaded and fried chicken breast with lettuce, tomato, red onion, and spicy aioli served on a Ciabatta roll (Alpha-Gal)</i>	
<b>Very Veggie Sandwich</b>		<b>\$14</b>
	<i>Grilled fresh vegetables (eggplant, zucchini, yellow squash, asparagus, roasted peppers, and grilled onions), fresh mozzarella, pesto mayonnaise served on a Ciabatta roll (Alpha-Gal, Vegetarian)</i>	
<b>*Humble Hamburger</b>		<b>\$13</b>
	<i>100% Angus Beef served with lettuce, tomato and red onion</i>	
<b>*Not So Humble Hamburger</b>		<b>\$17</b>
	<i>100% Angus Beef served with lettuce, tomato, Applewood smoked bacon, choice of cheese</i>	

**~ And Pick 3 ~**

*Avocado, Sautéed Mushrooms, Pico de Gallo, \*Fried Egg, Jalapeños, Guacamole, Red onions, Vidalia onion, Sautéed Onion*

**Cheeses:** *Bleu, Swiss, Sharp Cheddar, Mozzarella, American or Gruyere*

## Sweets

<b>Homemade Pound Cake</b>		<b>\$7</b>
	<i>Served with sweet sliced strawberries and whipped cream ~ Seasonal</i>	
<b>Decadent Molten Chocolate Lava Cake</b>		<b>\$7</b>
	<i>Warm chocolate cake served with whipped cream and a berry assortment</i>	
<b>Homemade Crème Brulee</b>		<b>\$7</b>
	<i>Creamy custard served with a crunchy sugared top</i>	
<b>Southampton Inn Sundae Special</b>		<b>\$9</b>
	<i>3 scoops of your choice of ice cream topped with chocolate syrup, walnuts, homemade whipped cream with a cherry on top</i>	
<b>Ice Cream ~ (1, 2, 3 scoops)</b>		<b>\$4/6/8</b>
<b>Seasonal Sorbets ~ (1, 2, 3 scoops)</b>		<b>\$4/6/8</b>

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