

Hampton Winds

BRUNCH MENU

SPRING SEMESTER 2026:
THE AMERICAS AND ASIA

SWEET SELECTIONS \$15

ADD A SCOOP OF VANILLA ICE CREAM TO ANY
DISH \$2

Hot Chocolate Waffle

(Mexico)

Toasted Meringue, Shaved Chocolate, Side
of Bacon

Miso Pancakes

(Japan/China)

Caramel Yuzu Curd, Chinese Sausage Hash

Griddled Berry Muffin

(America)

Citrus Clotted Cream, Breakfast Potatoes,
Side of Sausage

LARGER PLATES \$19

Steak and Eggs*

(Brazil)

Red Chimichurri, Charred Onions,
Brazilian Cheese Bread, Fried Egg

Cajun Truffle Shrimp +\$5

(America)

Johnny Cakes, Braised Collards,
Maple Reduction

Chicken Tikka Platter

(India)

Chicken Tikka Masala, Rice Pilaf,
Naan Bread, Cucumber Raita Salad

*Consuming Raw or Undercooked
Products may result in foodborne illness

MODERN CLASSICS \$16

Crispy Meatloaf Sliders

(Korea/Japan)

Ginger Coleslaw, Yuzu Kosho, Scallion,
Japanese Milk Bread, Fresh Cut Fries

Fried Chicken Sandwich

(America)

Pickle Brined Fried Chicken, Pepper Jack
Cheese, Bourbon Bacon BBQ Sauce,
Pretzel Bun, Fresh Cut Fries

TXMX Cobb Salad

(America/ Mexico)

Blackened Chicken, Fried Avocado, Corn
Pico, Bacon Deviled Egg Dressing

Veggie Benedict

(Columbia)

Corn Cake, Poached Egg, Charred Onions
and Peppers, Tomatoes, Sofrito
Hollandaise

ADDITIONAL SELECTIONS

Classic Breakfast \$13

(America)

Two Eggs Your Way, Hash, Sausage,
Bacon, Grilled Tomato, Toast

Classic Texas Chili \$11

(America)

Pepper Jack Cheese, Diced Onions,
Brown Butter Corn Bread

Caesar Salad \$10

(Mexico)

Shaved Parmesan, Garlic Croutons

*Add an Egg to Any Dish + \$2.50