

Hampton Winds

DINNER MENU

SPRING SEMESTER 2026: THE AMERICAS AND ASIA

STARTERS

Butter Chicken Poutine

(Canada/India)

Sweet Potato Fries, Cheese Curd,
Charred Scallion

Bahn Mi Pupusa

(Vietnam/ El Salvador)

Roasted Pork, Pickled Carrot and Diakon
Radish, Cilantro, Siracha Aioli

Krab-Rangoon Taco

(Mexico/China)

Crispy Corn Tortilla, Krab Salad,
Napa Cabbage, Sweet Chili Sauce,
Lemon-Chive Aioli

All American Slider

(America)

Brioche Bun, Cooper Cheese, Lettuce,
Smoked Tomato-Mayo, Candied Bacon

Cali Salad

(America)

Mixed Greens, Tomatoes, Avocado,
Cucumber, Black Olives,
Green Goddess Vinaigrette

Grilled Asparagus Toast

(America/Canada)

Lump Crab, Grilled Focaccia, Bearnaise,
Pickled Onions

Truffled Deviled Eggs

(America)

Tomato Jam, Bacon, Pea Shoots

Grilled Spiced Cauliflower

(Palestine)

Curried Chic Peas, Mint Labneh,
Blistered Tomatoes, Marcona Almonds

Soup Du Jour

Student Inspired Soup

ENTREES

Philly Style Pork

(America)

Broccoli Rabe, Roasted Peppers, Aged
Provolone, Smashed Red Skin Potatoes,
White Wine Sauce

Sancocho Ramen

(South America)

Tonkotsu Broth, Tender Beef, Smoked Pork,
Plantains, Corn, Pickled Soft Boiled Egg

Chicken Fried Chicken

(America)

Red Eye Gravy, House made Dumplings,
Green Beans

Miso Pork Bowl

(Japan)

Fried Pork Cutlet, Jasmine Rice, Edamame,
Avocado, Mango, Carrot Ginger Dressing

Shrimp and Grits

(America)

Cheddar Grits, Piperade, Andouille Sausage

Pan Roasted Branzino

(Thailand)

Thai Curry Sauce, Wilted Spinach,
Cherry Peppers, Israeli Cous Cous

Steak Du Jour +\$10

HW Steak Sauce, Grilled Asparagus,
Crispy Potato

Crispy Tofu

(Malaysia)

Coconut Curry Broth, Blistered Snap Peas,
Pickled Carrots, Jasmine Rice, Mango Chutney

**3 courses for \$47
4 courses for \$55**

***Consuming Raw or Undercooked Products may
result in foodborne illness**