THE HEDGES EAST HAMPTON

IN ROOM DINING

To order, text Ahab at (631) 658-5389

BREAKFAST

Served from 7am - 11am

EARLY STARTS

Fresh Fruit Platter, Raspberry Puree, Honeycomb, Vanilla and Honey Yogurt (GF)

Vanilla and Honey Yogurt Parfait, Red Berry Compote, House Granola

ENTRÉES

Omelet* of The Day; Ask about our daily feature

The Full Hedges Inn Breakfast, Pork Sausage, Smoked Bacon, Roasted Mushrooms, Grilled Tomato, Two Eggs* any Style and Breakfast Potatoes, Choice of Toast

Eggs* Benedict, Two Poached Eggs*, Toasted English Muffin, North Country Canadian Bacon, Hollandaise, Breakfast Potatoes and Watercress Salad

Avocado on Grilled Nine Grain Toast, Two Poached Eggs*, Tomato, Radish, Garden Greens, Arugula

The Colony Cereal Crusted French Toast, Brûléed Banana, Pecan Maple Syrup

Traditional Buttermilk Pancakes and Maple Syrup
Add: Blueberries | Banana | Chocolate Chips

DAY & NIGHT

Served from 11am - 10pm

STARTERS

Swifty's Crushed Avocado, Roasted Balsam Farm Tomato Salsa, Agave and Espelette Tortilla Chips V

Chilled Poached Jumbo Shrimp (4), Cocktail Sauce, Marie Rose, Lemon Cheek (GF)

NY Smoked Salmon* Pastrami, Russian Crème Fraîche, Rye Toasted Brioche, Pickled Cabbage, Crumbled Egg

Yellowfin Tuna Tartare*, Sesame and Honey Vinaigrette, Pickled Ginger, Scallion and Caper, Wonton

Swifty's Famous Curried Chicken Salad, Toasted Almond, Bacon, Banana, Avocado, Pickled Green Tomato, Mango Chutney (GF)

Brussels Sprouts and Kale Caesar Salad, Parmesan, Croûtes, White Anchovy

Add: 6 oz Grilled Chicken | Grilled Jumbo Shrimp (3) | 6 oz Grilled Salmon* | 3 oz Crab Cake (1)

ENTRÉES

Swifty's Deluxe ½ Pound Hamptons Burger* Platter, Brioche, Romaine, Mustard Aioli, Swiss, House Relish, Onion Ring, Pickle; Arrives with choice of French Fries, Coleslaw or Fresh Fruit

Hamptons Club Sandwich, Turkey, Prosciutto Cotto, Bacon, Swiss Cheese, Tomato, Lettuce, Basil Aioli; Arrives with choice of French Fries, Coleslaw or Fresh Fruit

Organic Chicken Paillard, Lemon, Shoestring Potatoes, Arugula, Parmesan and Tomato Salad (GF)

Swifty's Jumbo Lump Maryland Crab Cakes, Creamed Spinach, Crispy Old Bay Smashed Potatoes, Tartar Sauce

Fresh Local Catch* of the Day

Radiatori Pasta, Pomodoro, Whipped Ricotta, Basil, Fried Garlic

DESSERTS

Tahitian Vanilla Crème Brûlée, Scottish All Butter Shortbread, Berries, Lemon Curd

Our Signature Flourless Chocolate Brownie, Salted Caramel, Vanilla Ice Cream, Chocolate Fudge (GF)

The Hedges Warm Chocolate Chip Cookies (4)

BEVERAGES

COFFEE & JUICE

Buena Vida Specialty Coffee
Americano | Latte | Cappuccino | Espresso

Orange or Grapefruit Juice

Assorted Juices: Cranberry, Apple, Pineapple, V8, Tomato

JUICE PRESS® RAW COLD PRESSED JUICE V

Mother Earth: Kale, Cucumber, Celery, Swiss Chard, Dandelion, Lemon, Ginger

Doctor Green Juice: Apple, Kale, Pineapple, Lemon, Ginger

GLO: Grapefruit, Lemon, Orange

PLAIN-T® TEAS

English Breakfast | Earl Grey Darjeeling | Ceylon Mango Decaf

Jasmine Green | Chamomile | Detox Lemon Ginger and Mint

WINES

CHAMPAGNE AND SPARKLING

Chandon, Orange Spritz AR

Bouvet-Ladubay Crémant, Loire

Jeio, Prosecco, Italy

Champagne, Veuve Clicquot, Yellow Label, Brut NV

Perrier-Jouët, Grand Brut NV

ROSÉ WINE

Summer in a Bottle, Wölffer Estate, Long Island

Whispering Angel, Provence

Château d'Esclans, Provence

WHITE WINE

Pinot Grigio, Kettmeir, Trentino, Alto Adige

Pinot Grigio, Russiz Superiore, Friuli-Venezia Giulia

Sauvignon Blanc, Te Mata 'Estate', Hawke's Bay, New Zealand

Sauvignon Blanc, Château Peyrat, Graves Blanc

Chardonnay, Grgich Hills Estate, Napa

Chardonnay, Rombauer, Carneros

Chardonnay, Flowers, Sonoma

Weingut Stadt Krems, Gruner Veltliner

Riesling, August Kesseler, Qualitätswein, Rheingau

Domaine Laroche, "Saint-Martin" Chablis, Burgundy

Sancerre, Domaine du Nozay, France

RED WINE

Pinot Noir, Hartford Court, Russian River

Pinot Noir, Melville Estate, Santa Rita Hills

Pinot Noir, Summer Dreams, Stargazing, Sonoma Coast

Cabernet Sauvignon, Architect, Alexander Valley

Cabernet Sauvignon, Buehler, Napa

Cabernet Sauvignon, Chappellet, Mountain Cuvee, Napa

Cabernet Sauvignon, Caymus, Napa

Cabernet Sauvignon, La Jota, Napa

Château Grand Moulin Macquin, Montagne Saint-Émilion

Castello di Volpaia, Chianti Classico, Tuscany

Joseph Drouhin, Bourgogne

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked. Kindly note, we are a cashless property. For your convenience, a gratuity of 26% will be added to parties of 6 or more. Split Plate Charge $25. Menu subject to change. If you have a food allergy or intolerance, please notify us. All menu items, breads, and baked goods are prepared in facilities where nuts, wheat, dairy, and other food allergens are present. While we make every effort to separate these items, we cannot guarantee that our products will be free from all the major food allergens. Juice Press® juices are processed in a facility containing tree nuts, peanuts, soy and gluten. When available we always support our local farms for our produce. (GF) Gluten Free | V Vegan | As of 09/01/26.