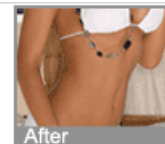
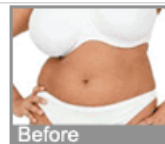




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The dish on Long Island's restaurant and food scene

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Savoring breakfast in Water Mill

When it comes to breakfast, I prefer savory to sweet. That challah French toast drrenched in maple syrup, showered with candied pecans and sitting in a pool of raspberry coulis? I'll have it for dessert. First thing in the morning, I gravitate toward the salty, the hammy, the cheesy.

Or the Mexican. One of my favorite breakfasts is the South-of-the-border classic huevos rancheros, and this morning I had a fine version of it at the Café at Hampton Coffee Company. The café, open for breakfast and lunch, serves an unsurprising lineup of eggs, salads, sandwiches and burgers. But it also wisely capitalizes on all the Mexican talent at work in the kitchen, hence fajitas, carne asada, tacos al carbon, chicken enchiladas, fish tacos and, at breakfast, huevos divorciados (two eggs over easy, on tortillas, one topped with green salsa, the other with red) and the huevos rancheros (\$8.95 at right). The eggs were perfectly cooked, the red salsa was surprisingly rich and mellow. The black beans could have used a bit more salt—but at least they weren't sweet.



Hampton Coffee, 869 Montauk Hwy., Water Mill, 631-726-2633.

—Erica Marcus

Newsday photo / Erica Marcus

Posted by Erica Marcus on June 22, 2009 3:16 PM | Permalink

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