

# BRUNCH

## HEALTHY START

SEASONAL FRUIT PLATE	14
GREEK YOGURT & HOMEMADE GRANOLA sunflower seeds, raw nuts, raw honey, coconut oil add berries 6	12
ANCIENT ORGANIC OATMEAL oat, kamut, rye, spelt, barley, flax seed add banana 3 / add berries 6	11
AVOCADO & GREEN PEA TOAST 7 grain bread, feta cheese, sprouts, lemon zest add poached egg 4 / add smoked salmon 9 / add grilled shrimp 12	14
LOTS OF GRAINS BOWL flax seed, sunflower seed, kale, avocado, grapefruit, jicama, tamarind-guava vinaigrette	17
<b>FROM THE FARM</b>	
TWO EGGS ANY STYLE home-style potatoes, choice of sausage or bacon	14
EGG WHITE OMELETTE cherry tomato, avocado, kale, goat cheese, fresh herbs	15
CROISSANT "CROQUE MADAME" ham & cheese, mornay, fried egg	17
STEAK & EGGS prime hanger steak, heirloom tomato salad, rampespetlette béarnaise	25
HAM, BACON, PORK SAUSAGE, CHICKEN SAUSAGE	7
PASTRY BASKET WITH JAM AND BUTTER croissant, pain au chocolat, muffin, cranberry- orange scone, danish, coffee cake, orange blossom madeleine, lemon-poppy seed poundcake	13

## BUENOS DIAS

HUEVOS RANCHEROS corn tortilla, scrambled eggs, guacamole, valentina sauce, tomato-jalapeño salsa	22
EGG WHITE BURRITO spinach, avocado, chorizo, queso fresco, pico de gallo	16
CUBAN MOLLETES english muffin, black beans, swiss cheese, ham, fried eggs, pickled mojo sauce, mashed sweet plantain	16
<b>FROM THE GRIDDLE</b>	
MULTIGRAIN PANCAKES rum-caramel banana flambe, almond butter, cinnamon	16
BRIOCHE FRENCH TOAST orange-plantain marmalade, almond cream, whipped mascarpone	16
BELGIAN WAFFLE fresh berries, meyer lemon mascarpone, passion fruit	16
<b>STARTERS</b>	
*SOY-WASABI AHI TUNA TARTARE smashed sweet peas, crispy shallots	19
KALE CAESAR radicchio, fennel, anchovy-lemon dressing, pine nuts, garlic crouton	15
THE BETSY CRABCAKE smoked piquillo-paprika, market greens	22
CRISPY CALAMARI & ZUCCHINI jalapeno remoulade	16
LEMON POACHED LOBSTER SALAD avocado, crispy kale, mache, asparagus, grapefruit oil	32
WATERMELON & HEIRLOOM TOMATO feta, serrano peppers, mint, pomegranate	15

## STEAKS FROM THE GRILL

Our steaks are hand-selected U.S.D.A prime or certified black angus	
FILET MIGNON 10oz	49
NEW YORK STRIP *prime 16oz	51
KANSAS CITY BONE IN STRIP 22oz	61
WAGYU SKIRT STEAK 10oz	58
HANGER STEAK *prime 12oz	32

## SAUCES

STEAK SAUCE • JALAPEÑO CHIMICHURRI •  
7 PEPPERCORN-ARMAGNAC • BBQ

### BETSY SPECIAL

POPOVER BENEDICT 19  
popover filled with creamed spinach, ham, gruyere  
cheese, poached egg, smoked bacon, hollandaise  
sauce

## ENTRÉES

CRISPY BLACK GROUPER TACOS chili aioli, cabbage slaw, spicy-lime salsa	15
BOUCHER BURGER cheddar, tobacco spiced onion rings, black pepper bacon, pickled jalapenos, BBQ sauce	19
ROASTED FREE RANGE CHICKEN SALAD baby kale & shaved vegetables, lemon-oregano dressing	19
GRILLED LOCAL SNAPPER smashed fresh peas, lime-shiitake ginger vinaigrette	37
BETSY CUBAN SANDWICH ham & pork or grilled chicken, Swiss cheese, home made pickle and jalapeno, yellow mustard	17

## MARKET SIDES

APPLE CHICKEN SAUSAGE	7
HICKORY SMOKED BACON	7
GRILLED ASPARAGUS, LEMON OIL	12
LOCAL HEIRLOOM TOMATO SALAD	12
HAND CUT PARMESAN TRUFFLE FRIES	12

## FRESH PRESSED JUICE

ORANGE OR GRAPEFRUIT	6
GREEN LOVER apple, cucumber, kale, spinach, celery, lemon	13
WATERMELON KISS watermelon, pineapple, lemon, mint	13

AFTER PARTY 13  
green apple, carrot, cucumber, beet, lemon, ginger

## COCKTAILS

BETSY BLOODY MARY	14
MIMOSA	9
BELLINI	9
UNLIMITED MIMOSA, BELLINI, OR BLOODY MARY	25

