

PASTRY BASKET WITH JAM/ 12 EACH 3.25
croissant, pain au chocolat, muffin, cranberry - orange scone, danish, coffee cake, orange blossom madeleine, lemon-poppy seed poundcake

HEALTHY START

SEASONAL FRUIT PLATE 12

GREEK YOGURT & HOMEMADE GRANOLA 11
sunflower seeds, raw nuts, raw honey, coconut oil add berries 6

ANCIENT ORGANIC OATMEAL 9
oat, kamut, rye, spelt, barley, flax seed add banana 3 / add berries 6

AVOCADO & GREEN PEA TOAST 12
7 grain bread, feta cheese, sprouts, lemon zest add poached egg 4 / add smoked salmon 8

LOTS OF GRAINS BOWL 16
flax seed, sunflower seed, kale, avocado, grapefruit, jicama, tamarind-guava vinaigrette

FROM THE FARM

TWO EGGS ANY STYLE 13
home-style potatoes, choice of sausage / bacon

EGG WHITE OMELETTE 15
cherry tomato, avocado, kale, goat cheese, fresh herbs

CROISSANT "CROQUE MADAME" 14
ham & cheese, mornay, fried egg

STEAK & EGGS 24
heirloom tomato salad, ramp-espelette béarnaise

HAM, BACON, PORK SAUSAGE, CHICKEN SAUSAGE 7

BUENOS DIAS
HUEVOS RANCHEROS 16
corn tortilla, scrambled eggs, avocado, valentina sauce, tomato-jalapeño salsa

EGG WHITE BURRITO 15
spinach, scallion, avocado, chorizo, queso fresco, pico de gallo

CUBAN MOLLETES 14
english muffin, black beans, swiss cheese, ham, fried eggs, pickled mojo sauce, mashed sweet plantain

FROM THE GRIDDLE

MULTIGRAIN PANCAKES 14
rum-caramel banana flambe, pecan butter, cinnamon

BRIOCHE FRENCH TOAST 15
orange-plantain marmalade, almond cream, whipped mascarpone,

BELGIAN WAFFLE 16
fresh berries, meyer lemon mascarpone, passion fruit

STARTERS

SOY-WASABI AHI TUNA TARTARE 18
smashed sweet peas, crispy shallots

KALE CAESAR 13
radicchio, fennel, anchovy-lemon dressing, pine nuts, garlic crouton

THE BETSY CRABCAKE 15
smoked piquillo-paprika, market greens

CRISPY CALAMARI & ZUCCHINI 14
preserved lemon cayenne aioli

CUBAN EMPANADITAS 9
beef, chorizo, peppers, cumin, paprika

BURRATA 15
spicy arugula, romesco, grilled bread

LEMON POACHED LOBSTER SALAD 28
avocado, crispy kale, mache, asparagus, grapefruit oil

WATERMELON & HEIRLOOM TOMATO 14
feta, serrano peppers, mint, pomegranate

ENTRÉES

CRISPY BLACK GROUPER TACOS 15
chili aioli, cabbage slaw, spicy-lime salsa

BLACK GARLIC SKIRT STEAK SALAD 28
watercress, avocado, cucumbers, rye brisure

BUTCHER BURGER 18
cheddar, tobacco spiced onion rings, black pepper bacon, pickled jalapenos, BBQ sauce

ROASTED FREE RANGE CHICKEN SALAD 19
baby kale & shaved vegetables, lemon-oregano dressing

ORA KING SALMON 28
summer bean salad, cerignola olive, confit lemon aioli

TURKEY CUBAN SANDWICH 16
swiss cheese, ham, home made pickle, spicy mustard

STEAKS FROM THE GRILL

Our steaks are hand-selected U.S.D.A prime or certified black angus

FILET MIGNON 10oz 44
NEW YORK STRIP 16oz 57
WAGYU SKIRT STEAK 10oz 55

SAUCE
STEAK SAUCE • JALAPEÑO CHIMICHURRI • 7 PEPPERCORN-ARMAGNAC

MARKET SIDES

GRILLED ASPARAGUS, LEMON OIL 12
LOCAL HEIRLOOM TOMATO SALAD 12
HAND CUT PARMESAN FRIES-TRUFFLE AIOLI 11
APPLE CHICKEN SAUSAGE 7
HICKORY SMOKED BACON 7

FRESH PRESSED JUICE

ORANGE OR GRAPEFRUIT 6

GREEN GODDESS 13
apple, cucumber, kale, spinach, celery, lemon

WATERMELON KISS 13
watermelon, pineapple, lemon, mint

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

BEVERAGES

COFFEE by La Colombe 5
ESPRESSO 6
AMERICANO 6
CAFE LATTE 6
CAPPUCCINO 6
TEA by Palais des Thes 6
earl grey, english breakfast, darjeeling, chinese black, chinese green, verbena, vanilla rooibos, hammam (green with berry) tibetan (green and black with jasmine)

COCKTAILS

BETSY BLOODY MARY 14
MIMOSA 14
BELLINI 14