

# BRUNCH

## HEALTHY START

SEASONAL FRUIT PLATE	14
GREEK YOGURT & HOMEMADE GRANOLA sunflower seeds, raw nuts, raw honey, coconut oil add berries 6	13
ANCIENT ORGANIC OATMEAL oat, kamut, rye, spelt, barley, flax seed add banana 3 / add berries 6	10
AVOCADO & GREEN PEA TOAST 7 grain bread, feta cheese, sprouts, lemon zest add poached egg 4 / add smoked salmon 9 / add grilled shrimp 12	15
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	15
*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 8oz	45
*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

## ENTREES

CRISPY BLACK GROUPER TACOS chili aioli, cabbage slaw, spicy-lime salsa	17
*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	11
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

