

expect no more,
this is happiness



LT STEAK AND SEAFOOD BRUNCH



#thebetsyhotel

gluten-free, vegan, vegetarian and dairy-free options available

a 20% service charge will be added to all checks

SWEET BEGINNINGS

PASTRY BASKET	15
<i>croissant, pain au chocolat, muffin, danish, coffee cake, lemon poppy seed poundcake, madeleine</i>	
BRIOCHE FRENCH TOAST	18
<i>orange banana marmalade, almond cream, whipped mascarpone</i>	
PANCAKES	18
<i>rum caramel banana flambe, almond butter, cinnamon</i>	
CROISSANT	4
PAIN AU CHOCOLAT	5
MUFFIN	3
DANISH	6
COFFEE CAKE	5
LEMON POPPYSEED POUNDCAKE	6
MADELEINE	4

FROM THE FARM

THE BETSY BREAKFAST	32
<i>two eggs any style, homestyle potatoes, fruit, sausage or bacon, toast or bagel, coffee, juice</i>	
TWO EGGS ANY STYLE*	16
<i>homestyle potatoes, sausage or bacon, white or wheat or seven grain toast</i>	
EGG WHITE OMELETTE*	17
<i>cherry tomato, avocado, kale, goat cheese, fresh herbs</i>	
THE BETSY BREAKFAST SANDWICH*	17
<i>maple glazed chicken sausage, buttermilk biscuit, sunny egg, pepperjack cheese, chili guava jam</i>	
BAGEL & LOX	18
<i>cream cheese, capers, pickled red onion, cucumber, dill</i>	
POPOVER BENEDICT	19
<i>popover filled with creamed spinach, ham, gruyere cheese, poached egg, smoked bacon, hollandaise sauce</i>	

HEALTHY START

GREEK YOGURT & HOMEMADE GRANOLA	14
<i>sunflower seeds, nuts, honey, coconut oil</i>	
ADD banana 3 / berries	6

ANCIENT ORGANIC OATMEAL	12
<i>oat, kamut, rye, spelt, barley, flax seed</i>	
ADD banana 3 / berries	6

SEASONAL FRUIT PLATE	16
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* Consuming raw or undercooked meats, eggs or fish may increase your risk of foodborne illness especially if you have certain medical conditions there is a risk associated with consuming raw oysters. 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. If unsure of your risk, consult a physician.

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STARTERS

SOY WASABI AHI TUNA TARTARE* 19
smashed sweet peas, avocado, crispy shallots

CRISPY CALAMARI & ZUCCHINI 22
jalapeño remoulade

BURRATA 18
bail pesto, grilled filone, blistered cherry tomato

TIGER SHRIMP COCKTAIL* 24
gin cocktail sauce, lemon

AVOCADO TOAST 14
7 grain bread, feta cheese, sprouts, lemon zest

MAIN

SALADS

CHOPPED VEGETABLE 17
*baby mixed greens, corn, tomato, feta cheese, olives,
avocado, beets, onions, cucumber, oregano dressing*

KALE CAESAR 15
tuscan kale, fennel, radicchio

WATERMELON & HEIRLOOM TOMATO 15
feta, mint, serrano peppers, pomegranate vinaigrette

ADD grilled chicken 6 / smoked salmon 9 / grilled shrimp 12 /
grilled salmon 12 / seared tuna 12

THE GRILL

Hand selected U.S.D.A. prime

8 OZ FILET MIGNON 48

16 OZ NEW YORK STRIP 54

10 OZ WAGYU SKIRT STEAK 62

22 OZ BONE-IN RIBEYE 71

SAUCES

steak sauce • jalapeño chimichurri • 7 peppercorn-armagnac

ENTREÉS

BOUCHER BURGER 24
*cheddar, tobacco spiced onion rings, black pepper bacon,
pickled jalapeños, BBQ sauce. Served with fries*

CHERMOULA SALMON 37
*toasted couscous, bean salad, cumin vinaigrette, lemon
garlic aioli*

ROASTED FREE RANGE CHICKEN 34
charred broccoli rabe, preserved lemon

THE BETSY CUBAN SANDWICH 19
*ham & pork OR roasted chicken
swiss cheese, pickles, jalapeño, yellow mustard*

CRISPY BLACK GROUPER TACOS 19
chili aioli, cabbage slaw, spicy lime salsa

PASTA

PIPE RIGATE 21
veal shoulder bolognese, pecorino romano

CACIO E PEPE 18
mafaldine, pepper, pecorino romano

SIDES

GRILLED ASPARAGUS, LEMON OIL 12

LOCAL HEIRLOOM TOMATO SALAD 11

JALAPEÑO POTATO PUREE 14

HEN OF THE WOODS MUSHROOMS 15

HAND CUT PARMESAN & TRUFFLE FRIES 12

GARLIC SPINACH FONDUE 12

BAKED POTATO 10

LOADED BAKED POTATO 14

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SUSHI

ROLLS

KING SALMON*	16
<i>fresh & smoked salmon, cream cheese, avocado, cucumber, daikon sprouts</i>	
SPICY TUNA*	15
<i>avocado, sriracha, puffed rice, shallots</i>	
YELLOWTAIL & JALAPEÑO*	17
<i>yuzu guacamole, jalapeño, soy glaze, shiso leaf</i>	
SPICY CRISPY ROCK SHRIMP*	14
<i>avocado, cucumber, sesame grapefruit</i>	

NIGIRI & SASHIMI

2 Pieces Per Order

AHI TUNA*	8
SPICY TUNA*	9
YELLOWTAIL*	9
KING SALMON*	9

PIZZA FROM THE ALLEY

SAN MARZANO	15	QUATTRO FROMAGGI E SHISHITO	18
<i>tomato, mozzarella, olive oil, Sicilian oregano</i>		<i>fontina, robiola, taleggio, mozzarella, shishito</i>	
SOPPRESSATA PICCANTE	17	PEPPERONI.....	17
<i>tomato, caciocavallo, parmigiano, oregano</i>		<i>tomato, mozzarella, Sicilian oregano</i>	
FUNGHI & TARTUFO	21	POMODORO.....	15
<i>mushrooms, truffle, fontina, taleggio, sage, garlic</i>		<i>cherry tomatoes, mozzarella, pecorino</i>	
THE BOUCHER	17		
<i>speck, mozzarella, toma, robiola, caraway</i>			

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