

expect no more,
this is happiness



LT STEAK AND SEAFOOD BREAKFAST



#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, danish, coffee cake, lemon poppy seed poundcake, madeleine, scones</i>	
BRIOCHE FRENCH TOAST	18
<i>orange banana marmalade, almond cream, whipped ricotta</i>	
PANCAKES	18
<i>mixed berry compote, orange diplomat creme</i>	
CROISSANT	3
PAIN AU CHOCOLAT	5
MUFFIN	3
<i>chocolate chips or blueberry (gluten free optional)</i>	
DANISH	6
COFFEE CAKE	5
LEMON POPPYSEED POUNDCAKE.....	6
CINNAMON ROLLS	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, sunny egg, pepperjack cheese, chili guava jam</i>	
SMOKED SALMON BAGEL	21
<i>cream cheese, capers, pickled red onion, cucumber, dill</i>	

HEALTHY START

SEASONAL FRUIT PLATE	16
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	

COLD PRESSED JUICE 10 / EA

K8	<i>kale, spinach, chard, celery, bok choy, parsley, apple, lime</i>
D3+	<i>dragonfruit, pineapple, coconut, ginger</i>
A3+	<i>apple, carrot, lemon, ginger</i>

CAFE We proudly serve Panther Coffee and Jojo Tea.
Both are award winning and Miami based.

COFFEE	5
ESPRESSO	6
AMERICANO.....	6
CAFE LATTE	7
CAPPUCCINO.....	7
TEA BY JOJO TEA	7

FRESH JUICE

ORANGE.....	6
GRAPEFRUIT.....	6

* 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.