



HARBOR VIEW

MARTHA'S HOTEL VINEYARD

## IN ROOM DINING



*In room dining orders are subject to a \$4 service charge and 20% gratuity.*

*Please press In Room Dining from your room phone to place an order.*

18 **I V H** 91

*Breakfast 7:30 - 10:30am*

**TWO EGGS YOUR WAY\***

*CHOICE OF pork sausage, chicken sausage, or bacon*

*CHOICE OF sourdough or multigrain toast*

*with a side of breakfast potatoes 28*

**AVOCADO TOAST** ✓ ⑧

*Meyer lemon, toasted sunflower seeds, Aleppo pepper, basil, multigrain 18*

*add two eggs\* +8 | add artisanal smoked salmon\* +12*

**BLUEBERRY BUTTERMILK PANCAKES** ✓

*maple butter, whipped crème fraîche 24*

**GREEK YOGURT BOWL** ✓ ⑧

*mixed berries, granola, clover honey 18*

**BREAKFAST SANDWICH\***

*English muffin, over easy egg, American cheese, drizzle of maple*

*CHOICE OF pork sausage, chicken sausage, or bacon with a side of breakfast potatoes 23*

**BAGEL & LOX\***

*CHOICE OF everything or plain*

*served with artisanal smoked salmon, cream cheese, capers,*

*pickled red onion, tomato, cucumber, dill 28*



*Before placing your order, please inform your server if a person in your party has a food allergy.*

**FOR LUNCH PLEASE VISIT US POOLSIDE**

VEGETARIAN ✓

GLUTEN FREE ⑧

DAIRY FREE ⑧

18 **IvH** 91

*Breakfast 7:30 - 10:30am*

sides

TWO EGGS ANY STYLE	6
BREAKFAST POTATOES	6
SMOKED BACON	7
SAUSAGE (CHICKEN OR PORK)	7
SMOKED SALMON	12

coffee & more

*specialty coffees are available by request*

COFFEE	5
ESPRESSO	6
LATTE	7
CAPPUCCINO	8
AMERICANO	7
HARNEY & SONS TEA	6
JUICE	5

*orange, apple, cranberry*



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FOR LUNCH PLEASE VISIT US POOLSIDE

VEGETARIAN 

GLUTEN FREE 

DAIRY FREE 

18 **IVH** 91

*Dinner 5:00 - 9:30pm*

BURRATA ✓

*seasonal accompaniments 28*

BELGIAN ENDIVE ✓ ⑧

*ricotta salata cheese, toasted pistachios, torn herbs, truffle vinaigrette 24*

BABY ARUGULA ✓ ⑧

*orange, fennel, parmesan, lemon-honey vinaigrette 24*

RIGATONI À LA VODKA ✓

*creamy San Marzano tomato sugo, toasted garlic, basil 35*

CASARECCE OXTAIL RAGU

*red wine braise, rosemary, parmesan, parsley 46*

WAGYU BURGER\*

*Swiss cheese, grilled onion relish, iceberg lettuce,*

*pickles, special sauce, sesame bun 32*

*served with a side of fries | substitute truffle fries +7*



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EDGARTOWN, MASSACHUSETTS

CULINARY DIRECTOR HART LOWRY

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.  
Before placing your order, please inform your server if a person in your party has a food allergy.*

VEGETARIAN ✓

GLUTEN FREE ⑧

DAIRY FREE ⑧

18 **HV** 91

*Beverage Menu*

**DRAFT BEER      9**

Von Trapp Pilsner, VT  
Allagash White, ME  
Offshore Ale Co. Nut Brown, MA  
Wormtown Be Hoppy IPA, MA  
Washashore Maya Mae IPA, RI

**BOTTLES & CANS      7**

Corona Extra / Light  
Budweiser / Bud Light  
Six Point Pilsner  
Heineken  
Guinness  
Castle Island Seasonal  
Downeast Cider

*Cocktails      16*

**THE BETTINI**

Cîroc Peach Vodka, Pineapple  
topped with sparkling  
Crémant de Bordeaux

**HV VESPER**

Effen Vodka, Beefeater Gin,  
Carpano Dry Vermouth,  
St-Germain

**DERBY DAY**

Eagle Rare Whiskey, Lime,  
Mint, Blackberries

**TIA JUANA**

Ghost Tequila, Grapefruit, Lime

**TAKES TWO TO MANGO**

Plantation 3 Star Rum, Mango,  
Lime, Coconut, Nutmeg

**EAST ISLAND MARTINI**

Bombay Gin, Lime, Domaine De  
Canton Ginger, Cucumber

**ROSÉ SANGRIA**

Rosé, Campari, Orange, Lemon

**MEZCALERO**

Del Maguey Mezcal, Combier  
Orange, Domain De Canton  
Ginger, Lime



**THE BAR AT BETTINI**

*Curated By:*  
*Sommelier, Žan Bond / Mixologist, Brendan Woods*

## *Wine By The Glass*

### **Bubbles**

VEUVE CLICQUOT, Brut	22 / 95
NOBILISSIMA PROSECCO, Veneto, Italy	14 / 56
AMELIA BRUT ROSÉ, Crémant de Bordeaux	14 / 56

### **Rosé**

TRIENNES, Provence, France	13 / 44
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### **White**

RIESLING SPATLESE, HEINZ EIFEL, Mosel, Germany	14 / 56
PINOT GRIGIO, SCARPETTA, Friuli-Venezia Giulia, Italy	16 / 62
SAUVIGNON BLANC, ASTROLABE, Marlborough, New Zealand	17 / 68
SANCERRE, DANIEL CHOTARD, Loire Valley, France	18 / 72
CHABLIS, LOUIS JADOT, Burgundy, France	15 / 50
CHARDONNAY, CHALK HILL, Sonoma Coast, California	16 / 58

### **Red**

PINOT NOIR, MIGRATION, Sonoma, California	16 / 60
GAMAY, JEAN-PAUL BRUN MORGON, Beaujolais, France	19 / 78
CHIANTI CLASSICO, ISOLE E OLENA, Tuscany, Italy	17 / 68
CABERNET SAUVIGNON, PEJU, Napa Valley, California	23 / 90
CABERNET SAUVIGNON, PEDRONCELLI, Sonoma, California	18 / 72
SYRAH, DOMAINE GAILLARD, Rhône Valley, France	16 / 60
NEBBIOLO, VIETTI PERBACCO, Langhe, Piedmonte	18 / 72



THE BAR AT BETTINI

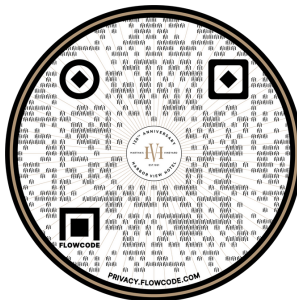
*Curated By:*  
*Sommelier, Zan Bond*

## The Wine Cellar

*Harbor View Hotel owner Bernard Chiu believes that the elegantly crafted, chef-inspired dishes of Bettini deserve to be paired with exceptional wine. Working alongside Bettini's credentialed sommeliers, he has built a top-tier wine cellar, which continues to grow.*

*If you would like to enjoy a beautiful bottle of wine in the privacy of your room, please scan the below QR Code for Bettini's complete wine list.*

*Please press In Room Dining from your room phone to place an order.*



Please Scan QR Code for the Full Wine List.



THE WINE CELLAR

*Curated By:  
Sommelier, Zan Bond*

CULINARY DIRECTOR, HART LOWRY  
DIRECTOR OF FOOD & BEVERAGE, PHIL HUBER  
SOMMELIER, ZAN BOND  
MIXOLOGIST, BRENDAN WOODS



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