

B

BETTINI

restaurant

The team at Bettini is committed to serving superior, seasonally available ingredients; menu preparations may change.

PARFAIT

Local Goat Milk Yogurt, Granola, Honey, Berries

AVOCADO TOAST

Toasted Everything Seasoning, Heirloom Tomato, Shallot, Multigrain Toast
add Two Eggs* | add House Cured Salmon*

HOUSE CURED ÒRA KING SALMON BAGEL PLATTER

House Cured Salmon, Cream Cheese, Caper, Red Onion, Cucumber

CHOCOLATE PECAN STUFFED FRENCH TOAST

Espresso Custard, Bourbon Maple Syrup

BUTTERMILK PANCAKES

Maple Butter, Whipped Crème Fraîche
add Blueberries | add Chocolate Chips

LOBSTER SARDOU

Lobster, Crispy Artichoke Heart, Creamed Spinach

EGGS BENEDICT

House Canadian Bacon, Poached Eggs, Steak House Hollandaise

TWO EGGS

Bacon or Sausage, Breakfast Potatoes, Toast

VEGETARIAN



GLUTEN FREE



DAIRY FREE



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

*consuming raw or undercooked meats, poultry, seafood, shellfish,
or eggs may increase your risk of foodborne illness.

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sides

TWO EGGS ANY STYLE*
BREAKFAST POTATOES
SMOKED BACON
SAUSAGE (CHICKEN OR PORK)
SMOKED SALMON*

coffee & more

COFFEE
SODA
HARNEY & SONS TEA
JUICE (ORANGE, APPLE, CRANBERRY)
SARATOGA STILL WATER
SARATOGA SPARKLING WATER



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EDGARTOWN, MASSACHUSETTS

CULINARY DIRECTOR
MICHAEL GOTTLIEB

At Bettini we partner with premium purveyors to prepare the best curated experience we can provide: Mermaid Farm, Grey Barn Farm, Cottage City Oysters, MV Fish, Anson Mills, Oliver Farms, Bourbon Barrel.