



Each dish on the Bettini Menu is made with the finest ingredients and goes through multiple rounds of testing before earning a spot on our carefully crafted menu. Please enjoy!

Happy Easter!

starters

PARFAIT 12

Local Goat Milk Yogurt, Granola, Honey, Berries

AVOCADO TOAST 14

*Toasted Everything Seasoning, Heirloom Tomato, Shallot, Multigrain Toast
add Two Eggs* 6 | add House Cured Salmon* 8*

CLAMS CASINO (5) 18

Roasted Red Pepper, Absinthe, Lemon

LOBSTER GRITS 26

New Orleans BBQ Butter, Rosemary, Green Onion

CLAM CHOWDER 16

Morning Glory Potatoes, Melted Leeks, House-Cured Pork Belly

salads

BELGIAN ENDIVE 16

Ricotta Salata, Toasted Pistachios, Fine Herbs, Truffle Vinaigrette

ROASTED BEET 16

Local Goat Cheese, Pecan Oil, Citrus, Frisée, Champagne Vinaigrette

**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



DAIRY FREE



mains

EGGS BENEDICT 27

House Canadian Bacon, Poached Eggs, Steak House Hollandaise

LOBSTER SARDOU 32

Lobster, Crispy Artichoke Heart, Creamed Spinach

HOUSE CURED ŌRA KING SALMON BAGEL PLATTER 28

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

CHOCOLATE PECAN STUFFED FRENCH TOAST 26

Espresso Custard, Bourbon Maple Syrup

BUTTERMILK PANCAKES 24

*Maple Butter, Whipped Crème Fraîche
add Blueberries +2 | add Chocolate Chips +2*

SEARED YELLOWFIN TUNA STEAK 37

Sauce Au Poivre, Cauliflower Fries

ROASTED LOCAL DIVER SCALLOPS 44

Prufrock Fondue, Toasted Orzo, Black Truffle

AUSTRALIAN WAGYU HANGER STEAK 46

Polynesian Marinade, Potato Purée, Sugar Snap Peas



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