



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!

Welcome to Sunday Easter Brunch!

-starters-

✓ PARFAIT

Local Goat Milk Yogurt, Granola, Honey, Berries

18

✓Ⓝ AVOCADO TOAST

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

22

CLAMS CASINO (3)

Roasted Red Pepper, Absinthe, Lemon

21

HUDSON VALLEY FOIE GRAS TORCHON

Local Jam, Corn Cakes, Sea Salt

26

CLAM CHOWDER

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

16

-salads-

Ⓝ✓ BELGIAN ENDIVE

Ricotta Salata, Toasted Pistachios, Fine Herbs, Truffle Vinaigrette

18

Ⓝ✓ ORGANIC BABY LETTUCE

Radish, Parmesan, Sherry Vinaigrette

18

** 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

House Canadian Bacon, Poached Eggs, Steak House Hollandaise

27

✓ *HOUSE CURED ÖRA KING SALMON BAGEL PLATTER

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

28

CHOCOLATE PECAN STUFFED FRENCH TOAST

Espresso Custard, Bourbon Maple Syrup

26

BUTTERMILK PANCAKES

Maple Butter, Whipped Crème Fraîche

add Blueberries +2 | add Chocolate Chips +2

24

Ⓢ SEARED MAINE SWORDFISH

Roasted Sweet & Sour Peppers, Crispy Cauliflower

45

ROASTED LOCAL DIVER SCALLOPS

Prufrock Fondue, Toasted Orzo, Black Truffle

44

Ⓢ PRIME RIB OF BEEF

Potato Purée, Sugar Snap Peas, Au Jus

65



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