



Easter Brunch

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!

cocktails

SPRING FEVER

Grey Goose Poire, Lemon, Apple, Sauvignon Blanc, Peach Schnapps, Soda, Fresh Apple and Pear

GINGER CARROT

Gin, Carrot, Lemon, Tumeric, Ginger, Pineapple Mint

STRAWBERRY SPRITZ

Tito's, Strawberry, Lemon, House Made Strawberry, Lemonade, Sparkling Rose

BETTINI BLOODY MARY

*House Made Bloody Mary Mix, Olives, Celery
Add Bacon*

champagne mimosas

CLASSIC MIMOSA

BELLINI

KIR ROYALE MIMOSA

MISOSA FLIGHT

** 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 

VEGAN 

GLUTEN FREE 

DAIRY FREE 



amuse-bouche

DEVILED EGG

lighter fare

YOGURT PARFAIT

Granola, Local Honey, Assorted Berries

HOUSE SMOKED SALMON

Baby Greens, Bagel Crisps, Mustard Vinaigrette

AVOCADO TOAST

Toasted Everything Seasoning, Heirloom Tomato, Shallot, Multigrain Toast

*Add Two Eggs **

mains

LOBSTER BENEDICT

Tarragon Hollandaise, Petite Salad

CINNAMON BRIOCHE FRENCH TOAST

Berry Compote, Vermont Maple Syrup

EGG WHITE FRITTATA

Feta & Tomato, Petite Arugula Salad

SWEET POTATO & KALE HASH

Poached Eggs, Jamón Ibérico

SHRIMP & ASPARAGUS BUCATINI

Saffron Cream Fennel Pollen

HONEY GLAZED HAM

Potatoes au Gratin, French Beans

POACHED SALMON

White Asparagus, Crabmeat, Citrus Butter

PRIME SIRLOIN STEAK FRITES

Maitre D' Butter, Handcut Fries

dessert

BUTTERMILK PANNA COTTA

House Plum Preserves

NUTELLA CREPE

Banana Brulé, Toasted Hazelnuts

INDIVIDUAL LEMON TART

Blueberry Compote

MAD MARTHA'S ICE CREAM OR SORBET