



BETTINI

BRUNCH

WELLNESS

We proudly press our juices every morning.

COLD PRESSED RAW JUICES

FRESHLY SQUEEZED
ORANGE JUICE GF 6

BRIGHT EYES GF 12
Orange, carrot, ginger, turmeric, lemon
Antioxidants, vitamin C

GREEN VITALITY GF 12
Kale, cucumber, lemon, celery,
apple, chlorophyll
Antioxidants, detox skin, vitamin C

SMOOTHIES

CARROT CAKE 12
Flax seed, cinnamon, almond butter,
almond milk, vanilla collagen

CHOCOLATE CHUNK 12
Banana, chia seeds, almond butter,
chocolate collagen

AÇAI BOWL GF 14
Avocado, granola, berries, coconut flakes, honey

SCOTTISH SMOKED SALMON 20
Capers, cucumber, cream cheese, toasted bagel

BRIOCHE FRENCH TOAST 14
Caramelized banana, nutella, The Sugarman of Vermont maple syrup
Add sausage or bacon +5

AVOCADO TOAST 14
Piquillo vinaigrette, pickled carrots, radish, pea shoots
Add Grey Barn Farm Egg +5

CROQUE MONSIEUR
Ham, gruyère, béchamel, mixed greens 20

CROQUE MADAME*
Grey Barn Farm Egg, Ham, Gruyère, béchamel, mixed greens 23

TWO EGGS YOUR WAY CAGE FREE* 15
Certified Organic Island Eggs by The Grey Barn Farm (MV) +5
Roasted potatoes, choice of toast, choice of:
bacon, pork sausage, chicken sausage

MAINE LOBSTER EGGS BENEDICT 30
CAGE FREE*
Certified Organic Island Eggs by The Grey Barn Farm (MV) +5
Poached lobster, English muffin, hollandaise

MAINE LOBSTER ROLL 30
Hot buttered or lemon aioli.
CHOICE OF French fries, sweet potato fries, or side salad

THE HARBOR VIEW BREAKFAST 27

CHOOSE ONE

TWO EGGS YOUR WAY CAGE FREE*
with Roasted potatoes. Certified Organic Martha's Vineyard
Eggs By The Grey Barn Farm (MV) +5
CHOICE OF Bacon, pork sausage, chicken sausage
CHOICE OF Toast

AVOCADO TOAST
Piquillo vinaigrette, pickled carrots, radish, pea shoots.
Add The Grey Barn Farm (MV) egg +5

BUTTERMILK PANCAKES
Fresh berries, powdered sugar,
The Sugarman of Vermont maple syrup

BRIOCHE FRENCH TOAST
Caramelized banana, nutella,
The Sugarman of Vermont maple syrup

CHOICE OF FRESHLY BAKED blueberry muffin,
croissant, or chocolate scone
CHOICE OF JUICE Orange, cranberry, or apple
CHOICE OF Coffee or tea
INCLUDED Bowl of assorted seasonal fruit

COFFEE & TEA

COFFEE

ESPRESSO 5
LATTE 5
CAPPUCCINO 5
AMERICANO 5
COFFEE 5

TEA

HARNEY & SONS TEA 5
MATCHA 5
CHAI 5

COCKTAILS

BETTINI'S BELLINI 14
KIR ROYALE 14
BLOODY MARY 16
MIMOSA 14
VEUVE CLICQUOT 19
'Yellow Label', Brut, NV
PROSECCO LA MARCA 12
Veneto, Italy

GRAIN BOWL GF 30
CHOICE OF Grilled Salmon or Chicken
Quinoa, sautéed peppers, edamame, avocado-lime sauce

JAPANESE BRUNCH BENTO 18
CHOICE OF Chicken or salmon, Japanese omelet, steamed rice, mixed greens salad,
ginger, soy, miso soup

LAVA STONE GRILL

INCLUDES CHOICE OF French fries, sweet potato fries, or side salad

BLTA 20
Bacon, lettuce, tomato, avocado, espelette mayo, brioche

PRIME BLACK ANGUS BEEF BURGER* 24
Sunny side up Grey Barn Farm egg, muenster, tomato, Vidalia, onion marmalade

STEAK & EGG* 30
8oz sirloin, poached Grey Barn Farm (MV) Egg

BAKERY

CROISSANT 3, BLUEBERRY MUFFIN 3, CHOCOLATE SCONES 3

SIDES

CAGE FREE EGGS* 6, CERTIFIED ORGANIC MARTHA'S VINEYARD EGGS BY THE
GREY BARN FARM* 8 BACON 5, BREAKFAST SAUSAGE (CHICKEN OR PORK) 6,
ROASTED POTATOES 5

Edgartown, Massachusetts | Executive Chef Patrice Martineau

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.

GF Gluten Free Vegan