

BETTER IN BETHEL

BRUNCH

SUNDAY 11:00AM-2:00PM

fall edition

BRUNCH COCKTAILS

MIMOSA / BELLINI / RASPBERRY PROSECCO	8
BIB BLOODY MARY Vodka, Tomato Juice, Citrus, Pickle, Crispy Bacon	11
MAPLE BACON OLD FASHION Maple Infused Knob Creek Bourbon, Aromatics Bacon, Orange Peel. (+\$2 smoked)	14
FALLIN' SPRITZ Peach Nectar, Elderflower Liqueur, Fresh Lemon, Prosecco, Cinammon	14

BRUNCH ENTRÉES

BRUNCH TACOS 18

Served with crispy French fries

Scrambled Eggs, Spanish
Chorizo, Cheese Trio, Fresh
Pico De Gallo Crema

STEAK & FRITES 27

8oz NY Steak, Chimichurri Sauce
Arugula, Crispy Fries, Shaved
Parmesan Cheese
sub TRUFFLES FRIES +\$4

PB&J FRENCH TOAST 18

Thick cut fluffy French Toast
Drizzle of Creamy Peanut Butter
Homemade Organic Blueberry Compote

FALL BRUNCH BOWL 18

Mixed Greens tossed in zesty dressing
Roasted Squash, Creamy Burrata topped with
drizzle of Fig Balsamic Glaze, Homemade
Cheddar Egg Bites, Pepitas, Dried Figs
Add: Chicken 8, Salmon 12, Steak 14, Shrimp 12

TRUFFLE SHORT RIB HASH 26

Slow Braised Shredded Short Rib over
Crispy Potatoes, Caramelized Onions
and Wild Mushrooms, Two Sunny Side
Eggs, Truffle Hollandaise Sauce

MINI PANCAKES 17

Dutch Poffertjes

Soft Pillowy Mini Pancakes
layered with Nutella
and Fresh Seasonal Berries

CHICKEN & WAFFLES 22

Crispy & Juicy Chicken over Belgian
Waffles topped with Sugar Cinnamon
Butter, Side of Apple-Arugula Slaw
Maple Syrup

HARVEST OMELETTE 20

Omelette stuffed with Mushrooms
Onions, Bacon Bits, Smoked Gouda
Cheese, topped with zesty dressed
Arugula, accompanied by Maple-Herb
Roasted Sweet Potatoes