BETTER IN BETHEL

BRUNCH Menu

SUNDAY 11:00AM-2:00PM



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

WINTER SPRITZ Blood Orange infused Aperitif, Fresh Lime, Prosecco, Splash Soda Water — 14

BRUNCH ENTRÉES

BRUNCH TACOS 18
(GF AVAILABLE)
Served with crispy French fries

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

PB&J FRENCH TOAST 18
Thick cut fluffy French Toast
Drizzle of Creamy Peanut Butter
Homemade Organic Blueberry Compote

STEAK & FRITES (GF) 27
8oz NY Steak, Chimmichurri Sauce
Arugula, Crispy Fries, Shaved Parmesan Cheese
sub TRUFFLE FRIES +$4

FALL BRUNCH BOWL (GF) 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

CHICKEN & WAFFLES 22
Crispy & Juicy Chicken over Belgian Waffles topped with Sugar Cinnamon Butter, Side of Apple-Arugula Slaw
Maple Syrup

HARVEST OMELETTE (GF) 20
Omelette stuffed with Mushrooms Onions, Bacon Bits, Smoked Gouda Cheese, topped with zesty dressed Arugula, accompanied by Maple-Herb Roasted Sweet Potatoes