BETTER IN BETHEL RESTAURANT

EASTER BRUNCH

11:00AM-3:00PM *3 COURSE MEAL* *$45 PER PERSON*

BRUNCH COCKTAILS

Champagne Cocktails
$6
Mimosa, Bellini
Raspberry, Elderflower

Bunny Mary
$10
Easter Inspired
Bloody Mary

Tipsy Bunny
$14
Pear Vodka, Elderflower
Liqour, Citrus Mix, Basil

Spring Blossom Sangria
$10
White or Red

APPETIZERS

TRUFFLE WHIPPED RICOTTA Honey, Walnuts, Herbs, Toasted Focaccia

GOLDEN CALAMARI Buttermilk Battered, Panko, Pepperoncini, Drizzle Zesty Thai Aioli GF

SPRING SALAD Mixed Greens, Fennel, Goat Cheese, Berries, Pistachios, Wild Berry Vinaigrette GF

HAM & CHEESE BLANKETS Ham & Aged Gouda Wrapped in Flaky Puff Pastry, Sesame, Drizzle Hot Honey

SPRING SOUP Spring Vegetables and Herbs Silky Pureed, Finished with a Drizzle of Herb Oil. GF

AVOCADO FRIES Panko Parmesan Crusted Avocado Served with Zesty Thai Chili Sauce. GF

ENTREES

EASTER HAM (GF)
Tender slices of honey glazed pistachio crusted ham, over creamy spring vegetable risotto.

SPRING SALMON BOWL
Pan seared salmon over warm quinoa, fresh spring greens, sungolds, cucumbers, feta cheese, homemade zesty herb vinaigrette.

CRÈME BRÛLÉE FRENCH TOAST
Fluffy thick cut French toast, topped with vanilla custard, caramelized with brûlée sugar crust, served with fresh berries on top.

CHICKEN THIGHS
Boneless blackened chicken thighs, pan roasted vegetable couscous, herb citrus yogurt drizzle.

STEAK & FRITES (GF)
Tender NY Steak, topped with vibrant chimichurri sauce, aged parmesan crispy fries and arugula.

TRUFFLE SHORT RIB HASH (GF)
Slow braised shredded short rib over crispy potatoes caramelized onions and wild mushrooms, two sunny side eggs, truffle hollandaise sauce.

GARDEN RAVIOLI
Homemade spinach and cheese ravioli served in a creamy pesto sauce topped with spring peas and corn.

DESSERT

COCONUT TRES LECHES
Rich & Moist Sponge Cake
Soaked In Blend Of Milks
Topped with Coconut Flakes

CREPE CAKE
Delicate crepes layered ***11 times***
with a silky vanilla bean
pastry cream

SALTED CARAMEL GELATO (GF)

BETTER IN BETHEL RESTAURANT

EASTER DINNER

LIMITED MENU & SEASONAL SPECIALS 3:30PM-7:00PM

EASTER COCKTAILS

Tipsy Bunny

Pear Vodka, Elderflower
Liqour, Citrus Mix, Basil $14

Spring Blossom Sangria

White or Red $10

APPETIZERS

TRUFFLE WHIPPED RICOTTA Honey, Walnuts, Herbs, Toasted Focaccia. 16

GOLDEN CALAMARI Buttermilk Battered, Panko, Pepperoncini, Drizzle Zesty Thai Aioli. 17 GF

FILET MIGNON MEATBALLS Tender Bites, Spicy Pink Vodka Sauce, Aged Parmesan. 17 GF

SPRING SOUP Spring Vegetables and Herbs Silky Pureed, Finished with a Drizzle of Herb Oil. 12 GF

AVOCADO FRIES Panko Parmesan Crusted Avocado Served with Zesty Thai Chili Sauce. 15 GF

BAKED BRIE Creamy Brie, Homemade Raspberry Jam, Herbs, Toasted Focaccia. 18

CAESAR SALAD Crisp Romain, Smokey Ciabatta, Aged Parm. 13

SPRING SALAD Mixed Greens, Fennel, Goat Cheese, Berries, Pistachios, Wild Berry Vinaigrette.15 GF

MAINE SEASONAL OYSTERS 6pcs/$22 12 pcs/$39 cocktail sauce-berry mignonette-hot sauce

CHESAPEAKE OYSTERS 6pcs/$19 12 pcs/$33 cocktail sauce-berry mignonette-hot sauce

TUNA CRISPY RICE Crispy Rice Cakes, Spicy Kewpie Mayo, Soyaki Sauce, Sesame. 18

CORN RIBS Iowa Corn, Chilli Butter, Lime Zest Creamy Sauce. 15 GF

ENTREES

EASTER HAM Tender Slices of Honey Glazed Pistachio Crusted Ham, over Creamy Spring Over Creamy Spring Vegetable Risotto, Aged Parmesan. 29 GF

STUFFED CHICKEN Chicken Breast, Four Cheeses Spinach & Tomato Mix, Wrapped In Crispy Bacon, Cilantro Lime Rice, Chimichurri Sauce. 29 GF

GARDEN CHICKEN Cutlet, Arugula, Avocado, Cucumber, Sungolds, Red Onion, Citrus Vinaigrette, Aged Parmesan. 27 GF

GARDEN RAVIOLI Homemade Spinach and Cheese ravioli Served in a Creamy Pesto Sauce Topped with Spring Peas and Corn. 26

MOLTO BRAISED Cavatappi Pasta, Pulled Short Rib Ragout, Aged Parmesan. 30

SMASHBURGER TACOS Kobe Beef, American Cheese, Shredded Lettuce, Pickles, Chipotle Aioli 27

TEQUILA-LIME SHRIMP TACOS Charred Pineapple Salsa, Avocado, Crema, French Fries 25

BRANZINO Pan Seared Branzino over Spring Vegetable Couscous, Herb Citrus Sauce. 34

SANTORINI SALMON Topped with Feta Spinach Tomato Mix, Citrus Dill Sauce. 30 GF

SHRIMP & GNOCCHI Creamy Burrata, Herb Infused Pomodoro Sauce, Fresh Basil. 34

SWORDFISH Pan Seared Slightly Blackened, over Pomodoro Basil Risotto, Asparagus Aged Parmesan, Topped with Bright Fennel Arugula Slaw. 35 GF

DRY AGED NEW YORK STRIP LOIN 14OZ. Grilled served with Cacio & Pepe Sauce. 45 GF

RACK OF LAMB Mint Chimichurri Sauce, Mixed Vegetables and Roasted Potatoes. MP

DESSERT

CREPE CAKE Delicate crepes layered 11 times with a silky vanilla bean pastry cream. 12