COCKTAILS

Betty Spritz 15
La Boite, Prosecco, Orange
Cranberry Margarita 14
Tequila, Triple Sec, Cranberry, Black Salt
William Seward’s Basil Gimlet 13
Gin, Lime, Basil
Hot Apple Toddy 13
Bourbon, Apple Cider, Lemon
Apple Henry 14
Apple Brandy, Sweet Vermouth, La Boite
Lavender Bees Knees 14
Barr Hill Gin, Lemon, Honey, Lavender
Betty Sour 15
Bourbon, Lemon, Red Wine Float, Luxardo
The Darias 12
Beer & a shot
Michelada 10

NON-ALCOHOLIC

Athletic Run Wild IPA 7
Little Dove 11
Seedlip Grove, Grapefruit Soda, Lime

WINE

BY THE GLASS
Sparkling - Prosecco 12 / 45
White - Sauv Blanc 13 / 48
Rose - Mourvedre 12 / 45
Red - Malbec 13 / 48

BY THE BOTTLE

WHITE
Chateau de Targe 64
Saumur Pet-Nat Rose
Domaine Raimbault-Pineau - 2021 60
Baby Sancerre (Sauvignon Blanc)
Pierre a Feu 2022 50
Chenin Blanc
White Light - 2022 California 55
Muscat, Sauv Blanc, Reisling
Annabella - 2019 Napa 50
Chardonnay

RED
Domaine Coillot - 2021 Burgundy 68
Pinot Noir
Chateau Montus - 2017 Madiran 65
Cab Sauv, Tannat
Terre del Barolo - 2017 Barolo 70
Nebbiolo
Dom. La Ligiere - 2019 Vacqueyras 70
Grenache

BEER/CIDER

Modelo 6
Bronx World Gone IPA 10
Austin Dry Cider 7
Allagash White 8
Talea Sour 16 oz. 10
Six Point Sweet Action 7
Monopolio 6

SODAS

Coke, Diet Coke, Ginger Ale, Sprite,
Maine Root Beer, Club Soda
Large Bottle of Saratoga Water 8
Fresh Squeezed OJ/Grapefruit 5/8
Iced Earl Grey 5
Iced Hibiscus 5
Fresh Squeezed Lemonade 5
Root Beer Float 9
Affogato 9
BREAKFAST
Bacon Egg-n-Cheese $9
Double-smoked bacon, fried egg, gruyere, aioli, sesame bun
Breakfast Special $14
Two eggs, bacon or sausage, potatoes, toast, coffee or tea
Baked Eggs $14
Creamy tomato sauce, gruyere, bacon, herbs, country bread
Betty Omelet $14
Gruyere, herbs, salad, toast
Full English $15
Beans, mushrooms, sausage, sunny eggs, roasted tomato, toast
Steak-n-Eggs $17
Sunny eggs, salad, potatoes

FLATBREADS
Mushroom Flatbread $12
Ricotta, gruyere, truffle oil
Margherita Flatbread $12
Tomato, basil, mozzarella

CREPES
Spinach & Mushroom Crepe $12
Onion, gruyere
Tomato & Goat Cheese Crepe $12
Basil, bacon

SIDES $5
Duck Fat Potatoes Sausage
Sautéed Greens Fries
Grits Bacon
Avocado Salad
Bread and Butter Fruit
Tofu Chicken
Shrimp $6 Steak $7
Salmon $7 Egg $2
Pancake $3

BREAKFAST Tacos (until 5 pm) $14
Scrambled eggs, cojito, chipotle beans, chorizo, pico de gallo
French Toast $13
Caramelized Apples
Buttermilk Pancakes $12
Fruit compote, maple syrup
Avocado Toast $12
Lemon oil, pickled turnips, nígella
Smoked Salmon Bagel $13
Everything bagel, cream cheese, capers, pickled onions
“You Betty Be Ready!” $17
Two eggs any style, bacon, sausage, potatoes, pancakes

SANDWICHES
(serve with fries or salad)
Grilled Cheese $14
Sourdough, truffle, bacon tomato dip
Coco’s Southern Fried $16
Hot honey, cabbage, pickles
Crispy Tofu Sandwich $16
Miso glaze, cabbage, carrots, srichacha mayo
BLT $16
Double smoked bacon, blistered tomato, arugula, pain de mie
Betty Burger $13/16
1 or 2 char-broiled patties, gruyere, fries
Mission Impossible Burger $20
Char-broiled, gruyere, aioli, arugula, tomato, onion, fries

DESSERTS $9
Banoffee Pie
Bananas, dulce de leche, shaved chocolate, graham cracker crust, whipped cream
Chocolate Mousse
Sea salt, mint, raspberry
Chocolate Souffle
Fried Apple Pie
Scoop of vanilla ice cream

SMALL PLATES
Beet Hummus $9
Smoked paprika, nígella, olive oil, pita
Corn Soup $12
Roasted Poblanos, Pesto
Brussels Sprouts $10
Hot honey, nuoc cham
Sautéed Shrimp $13
Garlic, chili, toast
Crispy Cauliflower $11
Babaganoush, sumac
Henry Street Soft Pretzel $9
Choice of sauce:
mustard-cheese, garlic butter, chocolate, or caramel
Betty Caesar $13
Parmigiano, croutons
Autumn Salad $12
Apple, kohlrabi, candied pecans, blue cheese
The Abby $14
Roasted vegetables, quinoa, arugula, basil herb vinaigrette
Mac-n-Cheese $14
Cheddar, parm, breadcrumbs

MAINS
Sweet Corn and Tomato Risotto $16
Basil, lemon, parmigiano
Fish Green Curry $19
Lemongrass, lime leaves, basil, jasmine rice
Chicken Dinner $20
Garlic mash, honey roasted carrots
Sesame Salmon $21
Lotus root, greens, jasmine rice
Hanger Steak $23
Arugula, mashed potatoes, au poivre
Crispy Duck Breast $26
Bok choy, ube puree
Chicken Pot Pie $20
Pearl onions, carrots, peas, thyme
Shrimp-n-Grits $16
Scallions, garlic, black pepper, gruyere

SNACKS $5
Bag of Henry Street Hard Pretzels
Henry Street Pretzel Sundae
Vanilla ice cream, caramel, chocolate, whipped cream
Homemade ice cream: Vanilla, Cookies and Cream, Honey Lavender
Raspberry Beret Sorbet
Andre’s Gluten Free Lemon Bars $5