

BREAKFAST

Bacon Egg-n-Cheese \$11  
Double-smoked bacon, fried egg,  
gruyere, aioli, sesame bun

Breakfast Special \$16  
Two eggs, bacon or sausage,  
potatoes, toast, coffee or tea

Baked Eggs \$16  
Creamy tomato sauce, gruyere,  
bacon, herbs, country bread

Betty Omelet \$16  
Gruyere, herbs, salad, toast

Full English \$17  
Beans, mushrooms, sausage,  
sunny eggs, roasted tomato, toast

Steak-n-Eggs \$20  
Two eggs, hanger steak,  
salad, potatoes

LUNCH SPECIAL M-F 10-3

Soup, Salad, and Half  
Sandwich Combo \$12  
Choose 2 of the above.  
Sandwich choices: grilled cheese,  
tofu, or BLT

CREPES

Spinach & Mushroom \$15  
Onion, gruyere

Tomato & Goat Cheese \$15  
Basil, onion

SIDES \$6

Duck Fat Potatoes	Sausage
Sauteed Greens	Fries
Grits	Bacon
Avocado	Salad
Bread and Butter	Fruit
Tofu	Chicken\$7
Shrimp \$8	Steak \$8

Breakfast Tacos (until 5 pm) \$16  
Scrambled eggs, queso fresco,  
chipotle, beans, chorizo, pico de gallo

French Toast \$15  
Caramelized Apples

Buttermilk Pancakes \$14  
Add banana or chocolate chip \$1

Avocado Toast \$13  
Olive oil, pickled turnips, nigella

Smoked Salmon Bagel \$15  
Everything bagel, cream cheese,  
capers, pickled onions

“You Betty Be Ready!” \$19  
Two eggs any style, bacon,  
sausage, potatoes, pancakes

SANDWICHES

(served with fries or salad)

Grilled Cheese \$16  
Sourdough, truffle,  
bacon tomato dip

Coco’s Southern Fried \$18  
Hot honey, cabbage, pickles

Crispy Tofu \$18  
Miso glaze, cabbage, carrots,  
sriracha mayo

BLT \$18  
Double smoked bacon, blistered  
tomato, arugula, pain de mie

Betty Burger \$15/18  
1 or 2 char-broiled patties,  
gruyere, fries

Mission Impossible Burger \$22  
Char-broiled, gruyere, aioli,  
arugula, tomato, onion, fries

SMALL PLATES

Beet Hummus \$11  
Smoked paprika, nigella, olive oil, pita

Lentil Soup \$13  
Veggies, herbs

French Onion Soup \$13  
Sourdough crouton, gruyere

Brussels Sprouts \$12  
Hot honey, nuoc cham

Garlic Shrimp \$14  
Garlic, chili, toast

Crispy Cauliflower \$13  
Babaganoush, sumac

Henry Street Soft Pretzel \$10  
Choice of sauce:  
mustard-cheese, garlic butter,  
chocolate, or caramel

Betty Caesar \$16  
Parmigiano, croutons

Lentil Salad \$16  
Beets, goat cheese, green beans

The Abby \$16  
Roasted vegetables, quinoa,  
arugula, basil herb vinaigrette

Mac-n-Cheese \$14  
Cheddar, parm, breadcrumbs

DESSERTS \$10

Banoffee pie  
Bananas, dulce de leche,  
shaved chocolate, graham  
cracker crust, whipped cream  
Chocolate mousse  
Sea salt, mint, raspberry  
Fried apple pie  
Scoop of vanilla ice cream  
Carmelized banana and choc. crepe

MAINS

Spring Pasta \$23  
Mixed mushrooms, garlic, cream

Fish Green Curry \$23  
Lemongrass, lime leaves,  
basil, jasmine rice

Slappy’s Ribs \$25  
Green beans, mashed potatoes

Sesame Salmon \$25  
Lotus root, greens, jasmine rice

Hanger Steak \$27  
Arugula, mashed potatoes, au poivre

Crispy Duck Breast \$31  
Bok choy, ube puree

Chicken Pot Pie \$22  
Pearl onions, carrots, peas, thyme

Shrimp-n-Grits \$20  
Garlic shrimp, cheesy grits, scallions

SNACKS \$6

Bag of Henry Street Hard Pretzels

BLUE PLATE SPECIAL \$22  
SUN-WED 5PM-7PM

Choice of Pasta, Salmon,  
Pot Pie, or Hanger  
Steak  
+ a glass of wine or Modelo

Henry Street Pretzel Sundae  
Vanilla ice cream, caramel, chocolate,  
whipped cream

Homemade ice cream: Vanilla,  
Cookies and Cream, Honey Lavender

Raspberry Beret Sorbet

Bread Pudding  
Caramel sauce

## COCKTAILS

Pink Lady	\$15
Rose gin, Grenadine, Lemon, Applejack	
Mezcal Mule	\$14
Betty Spritz	\$15
La Boite, Prosecco, Orange	
Sweet and Smokey	\$14
Mezcal, Flora, Lemon	
William Seward's Basil Gimlet	\$13
Gin, Lime, Basil	
Hot Apple Toddy	\$13
Bourbon, Apple Cider, Lemon	
Apple Henry Negroni	\$14
Apple Brandy, Sweet Vermouth, La Boite	
Lavender Bees Knees	\$14
Barr Hill Gin, Lemon, Honey, Lavender	
Paper Lane	\$15
Bourbon, Lemon, Amaro	
The Darias	\$12
Modelo and a shot	
Michelada	\$10
NON-ALCOHOLIC	
Athletic Run Wild IPA	\$7
Little Dove	\$11
Seedlip Grove, Grapefruit Soda, Lime	
COFFEE / TEA	
Espresso	\$4
Americano	\$4
Cortado	\$5
Cappuccino	\$5
Latte	\$5
Cold Brew	\$5
Mocha	\$7
Matcha	\$7
Matcha Lemonade	\$8
Pot of Tea	\$5/8
Earl Grey, English Breakfast, Chai, Jasmine, Apple Spice, Chamomile, Spearmint	
SODAS	\$4
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

## WINE

### SPARKLING

La Vendemmia	\$12 / 45
Prosecco	
Chateau de Targe	\$64
Saumur Pet-Nat Rose	

### WHITE

Little Star 2021	\$13 / 48
Sauvignon Blanc, Languedoc	
Domaine Raimbault-Pineau	\$60
Baby Sancerre	
Pierre a Feu 2022	\$50
Chenin Blanc	
White Light 2022 California	\$55
Muscat, Sauv Blanc, Reisling	
Annabella 2019 Napa	\$50
Chardonnay	

### ROSE

Maison Lapin 2022	\$12 / 45
Mourvedre, Provence	
ORANGE	
Nanit 2022	\$14 / 52
Organic Macabeo, Spain	

### RED

Penedo Borges 2021	\$13 / 48
Malbec, Mendoza	
Domaine Coillot 2021	\$68
Pinot Noir, Burgundy	
Chateau Montus 2017	\$65
Andrea Oberto 2020	\$60
Barbera d'Alba	
Dom. La Ligiere 2019	\$70
Grenache, Vacqueyras	
DESSERT	
Nicolas 2019	\$14
Sauternes, Bordeaux	
Port	

### BEER/CIDER

Modelo	\$6
Bell's Two Hearted IPA	\$9
Original Sin Cider	\$7
Allagash White	\$8
Talea Sour 16 oz.	\$10
Six Point Sweet Action	\$7
Forged Irish Stout	\$9
Sunboy Spiked Coco Water	\$8



## Betty Menu

Please contact us to plan your next event.  
We offer two restaurants, Betty and  
Abigail's Kitchen, and a private  
rooftop to host your next party.

Happy Hour 3-7 Daily

Sun.-Thurs. 10-10

Fri.-Sat. 10-12

Any night can be extended until 2 AM.

193 Henry St.  
NY, NY 10002  
646.556.5081  
[www.bettynewyork.com](http://www.bettynewyork.com)  
[info@bettynewyork.com](mailto:info@bettynewyork.com)