

# SCARLETT BEGONIA

## Bubbly Brunch



### At the Table (Served Family Style)

#### Yukon Gold Cinnamon Roll

#### Biscuit Sampler

one maple bacon and one flaky buttermilk, seasonal jam and butter

### Starters (Choose one)

#### Avocado Toast

Deux olive sourdough bread, sliced avocado, jacobson salt, cracked pepper, olive oil

#### Fresh Ricotta

Brightland olive oil, tangerine chili olives, marcona almonds, crostini

#### Dirty Fries

garlic aioli, bacon, herbs, lemon

#### Organic Cottage Cheese

heirloom tomatoes, apples, almonds, egg, basil vinaigrette, local bee pollen

#### Veggie Nachos

delicata squash, spinach, roasted red pepper, caramelized onion, pico de gallo, guacamole, jack, and cheddar cheese, black beans, crema

#### Organic Deviled Eggs

crispy bacon, harissa, micro sprouts

### Drinks

#### Freshly Squeezed Orange Juice

#### Organic Green Star

#### French Roast Coffee

#### Mighty Leaf Hot Teas & Iced Tea

#### Chamdeville Sparkling Brut

mimosas and bellinis

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BY RESERVATION ONLY

**\$70 per person**

plus tax and service

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21 W. Victoria • (805) 770-2143  
ScarlettBegonia.net

Open

Mon-Fri from 9am-2pm

Weekend Brunch from 9am-2pm

### Mains (Choose one)

**Quinoa "Oatmeal"** • organic quinoa, dried mission figs, seasonal fruit, pistachios, almonds, maple, ricotta

**Lemon Ricotta Pancakes** • fresh blueberry compote, housemade syrup

**French Toast** • tres leches, fresh strawberries, whipped mascarpone, sliced almonds

**Two Eggs** • Beeler bacon, housemade Niman pork patty, or Beyond Meat Italian Sausage, grained potatoes, fruit, toast

**Soft Scrambled Eggs** • creamed spinach, Beemster aged gouda, grained potatoes, toast

**Delicata Scramble** • roasted delicata, caramelized onion, swiss chard, garlic, shallot, pepitas goat cheese

**Smoked Salmon** • red onion, fried capers, dilled cream cheese, sliced heirloom tomatoes, sieved egg, bagel chips or toasted brioche

**Green Rancheros** • grilled shrimp, black beans, crispy corn tortilla, two over-easy organic eggs, guacamole, queso fresco, tomatillo sauce, pickled jalapeños and carrots

**Shrimp and Grits** • sautéed shrimp, two organic poached eggs, andouille sausage, caramelized onions, roasted red peppers, mustard seed chow chow

**Steak and Eggs** • 4oz flat iron, chimichurri, 2 organic eggs any style, grained potatoes, sliced tomatoes, toast

**Eggs Benedict** • ask your server for the details on our weekend special!

**Kale Caesar** • avocado-massaged kale, pine nuts, bacon, housemade caesar dressing, parmesan, sourdough croutons

**Chicken Milanese** • organic chicken breast, arugula, tomato concasse, fennel, confit garlic, radish, green onion oil, and parmesan cheese

**Beyond Meat Burger** • Swiss cheese, dijon aioli, housemade pickles and onions, heirloom tomato, romaine lettuce, brioche bun

**Scarlett Cheeseburger** • grass-fed beef, bacon marmalade, sharp cheddar, house pickles, garlic aioli, served with fries or simple salad

### For the Kids

[ 12 & under please ]

### At the Table

(Served Family Style)

- Yukon Gold Cinnamon Roll
- Biscuit Sampler

### Starters

(Choose one)

- Avocado Toast
- Ricotta Toast
- Dirty Fries
- Organic Cottage Cheese
- Organic Deviled Eggs

### Mains (Choose one)

choice of fries, grained potatoes, fruit or salad

#### Lemon Ricotta Pancakes

[add 2 for blueberry OR chocolate chip pancakes]

#### French Toast

**Organic Scrambled Eggs in a Hole**  
with Bacon

**Grilled Cheese**  
on Brioche

**Grilled Ham & Cheese**  
on Sourdough

**Cheeseburger**  
meat, cheese, bun

### Drinks

**Freshly Squeezed Orange Juice**

**Kids Hot Chocolate**

with a campfire marshmallow

\*Served raw or undercooked, or contains or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. A 3% convenience fee will be applied with all credit card payments.

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