

# SCARLETT BEGONIA

## BUBBLY BRUNCH



### AT THE TABLE

*(Served Family Style)*

**Cinnamon Roll**

**Biscuit Sampler**

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

### STARTERS

*(Choose One)*

**Avocado Toast**

D' Angelo's bakery sourdough, sliced  
avocado, cracked pepper

**Fresh Ricotta**

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

**Organic Deviled Eggs**

crispy bacon, harissa, micro sprouts

*(All items in the starters are GF.*

*Avocado toast and Ricotta please request  
to sub GF bread)*

### BEVERAGES

**Freshly Squeezed Orange Juice**

**Sparkling Apple Cider**

**Organic Green Star French Roast Coffee**

**Organic Hot Teas & Iced Tea**

**Organic Sparkling Brut**

**Mimosas & Bellinis**

### MAINS

*(Choose One)*

**Quinoa "Oatmeal"**

organic quinoa, dried mission figs, seasonal fruit, pistachios,  
almonds, maple, ricotta, steamed milk

**Lemon Ricotta Pancakes**

fresh blueberry compote, organic syrup

**Brown Butter Buttermilk Waffle**

whipped salted butter, organic syrup

**Two Eggs**

Beeler bacon, Beeler pork links or Beyond Meat Italian Sausage,  
grained potatoes, fruit, toast (GF if you sub GF bread at order)

**Soft Scrambled Eggs**

creamed spinach, Beemster aged gouda, grained potatoes, toast  
(GF if you sub GF bread at order)

**Endless Summer Scramble**

zucchini, squash, swiss chard, garlic, organic scrambled eggs,  
goat cheese, pepitas, grained potatoes

**Smoked Salmon**

red onion, fried capers, dilled cream cheese, sliced heirloom  
tomatoes, sieved egg, bagel chips or toasted rye or gluten free (GF)

**Green Rancheros**

grilled shrimp, black beans, crispy corn tortilla, two over-easy organic eggs,  
guacamole, queso fresco, tomatillo sauce

**Shrimp & 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 (GF if you sub GF bread at order)

**Eggs Benedict**

buttermilk biscuit, beeler ham, poached egg, hollandaise, grained potatoes

**Kale Caesar**

Avocado-massaged kale, pine nuts, bacon, housemade Caesar dressing,  
parmesan, sourdough croutons (GF if remove croutons at order)

**Chicken Milanese**

organic chicken breast, arugula, tomato concasse, fennel, confit garlic,  
watermelon radish, lemon oil, and parmesan cheese



21 W. VICTORIA (805) 770-2143

SCARLETTBEGONIA.NET

OPEN MON-FRI FROM 9AM-2PM

WEEKEND BRUNCH FROM 9AM-2PM

\*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.