SCARLETT BEGONIA

3-Course Midweek Large Party Menu

1st Course (Served Family Style)

Biscuit Sampler • one maple bacon and one flaky buttermilk, seasonal jam and butter

Yukon Gold Cinnamon Roll

2nd Course (Choose one)

Fresh Ricotta • Brightland olive oil, tangerine chili olives, marcona almonds, crostini

Avocado Toast • Deux bakery sourdough, smashed avocado, maldon salt, cracked pepper

Housemade Bagel • toasted, lemon dill cream cheese

Dirty Fries • garlic aioli, bacon, herbs, lemon

Fried Brussel Sprouts • Beeler bacon, pomegranate seeds, spicy maple dressing, poached egg

Organic Deviled Eggs • crispy bacon, harissa, micro sprouts

3rd Course (Choose one)

Organic Cottage Cheese • heirloom cherry tomatoes, apples, almonds, organic hard egg, basil Vinaigrette, local bee pollen (gf)

Coconut Parfait • housemade organic granola, organic cultured coconut yogurt, dried cranberries, toasted almonds, organic strawberries, blueberries, honey drizzle, mint

Quinoa "Oatmeal" - organic quinoa, dried mission figs, seasonal fruit, pistachios, almonds, maple, ricotta, steamed milk (gf)

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

Endless Summer Scramble • softly scrambled eggs, organic scallopini, crookneck, zucchini, caramelized onion, garlic, arugula, pepita seeds, ricotta herbed cheese, grained potatoes

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 jalapenos and carrots [gf]*

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

Steak and Eggs · 4oz flat iron, parsley chimichurri, 2 organic eggs any style, grained potatoes, sliced tomatoes, toast (gf)*

Soup & Salad • soup of the day topped with sourdough croutons, spring mix salad with grated parmesan

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

Taco Salad • crisp romaine, wild baby arugula, chili-flavored quinoa and black beans, diced tomato, red onion, avocado, creamy avocado-lime dressing, crispy tortilla strips, queso fresco

Panzanella Salad • organic roasted beets, dandelion greens, torn bread, medjool dates, crispy capers, pickled onion, goat cheese

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

Club Sandwich - Deux Bakery soft white bread, organic deli turkey, Beeler bacon, lettuce, heirloom tomato, jalepeño aioli

Open Face Burrata Sandwich • multigrain sourdough, heirloom tomato, burrata cheese, parsley chimichurri

Fried Chicken Sandwich • honey mustard slaw, sliced tomato, beemster gouda, shaved red onion, jalapeno aioli, brioche bun

Grilled Reuben Sandwich • deli rye, pastrami, swiss cheese, coleslaw, house made pickles, russian dressing

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

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

*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.

\$70 per person plus tax and service

Bottomless Drinks

Freshly Squeezed Orange Juice

Organic Green Star

French Roast Coffee

Mighty Leaf Hot Teas & Iced Tea

Chamdeville Sparkling Brut

mimosas and bellinis



SCARLETT BEGONIA

2-Course Midweek Large Party Menu

1st Course (Choose one)

Fresh Ricotta • Brightland olive oil, tangerine chili olives, marcona almonds, crostini

Avocado Toast • Deux bakery sourdough, smashed avocado, maldon salt, cracked pepper

Housemade Bagel • toasted, lemon dill cream cheese

Dirty Fries • garlic aioli, bacon, herbs, lemon

Fried Brussel Sprouts • Beeler bacon, pomegranate seeds, spicy maple dressing, poached egg

Organic Deviled Eggs • crispy bacon, harissa, micro sprouts

2nd Course (Choose one)

Organic Cottage Cheese • heirloom cherry tomatoes, apples, almonds, organic hard egg, basil Vinaigrette, local bee pollen (gf)

Coconut Parfait • housemade organic granola, organic cultured coconut yogurt, dried cranberries, toasted almonds, organic strawberries, blueberries, honey drizzle, mint

Quinoa "Oatmeal" • organic quinoa, dried mission figs, seasonal fruit, pistachios, almonds, maple, ricotta, steamed milk (gf)

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

Endless Summer Scramble • softly scrambled eggs, organic scallopini, crookneck, zucchini, caramelized onion, garlic, arugula, pepita seeds, ricotta herbed cheese, grained potatoes

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 jalapenos and carrots (gf)*

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

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

Soup & Salad • soup of the day topped with sourdough croutons, spring mix salad with grated parmesan

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Mighty Leaf Hot Teas & Iced Tea

Chamdeville Sparkling Brut

mimosas and bellinis



