

SCARLETT BEGONIA

Mother's Day Brunch

First Course

(Served Family Style)

Pastry Basket

Yukon gold cinnamon roll, maple bacon and buttermilk biscuit, jam and butter

Second Course

(Served Buffet Style)

Artisan Cheese Board

local honey comb, giardiniera, marcona almonds, dried apricots and figs with Deux bakery bread, jam and butter

Deux Bakery Sourdoughs

plain sourdough, olive, blueberry walnut and multigrain, organic strawberry jam and whipped butter

Organic Fresh Fruit

organic coconut yogurt (v) and organic cottage cheese

Avocado Toast

sourdough bread, maldon salt, fresh ground pepper, olive oil

Organic Deviled Eggs

crispy bacon, harissa, micro sprouts

Shrimp Cocktail

housemade cocktail sauce

Kale Caesar Salad

avocado massaged kale, bacon, pine nuts, parmesan, housemade croutons

Beverages

Freshly Squeezed Orange Juice

Organic Green Star French Roast Coffee

Mighty Leaf Hot Teas & Iced Tea

Chamdeville Sparkling Brut

mimosas and bellinis



\$95

per person
plus tax and
gratuity

Third Course

(Served tableside, one choice of the following)

Quinoa "Oatmeal"

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

Broccoli Scramble

Swiss chard, garlic, snap peas, organic scrambled eggs, goat cheese, pepitas, grained potatoes

Lemon Ricotta Pancakes

fresh blueberry compote, housemade syrup

Smoked Salmon

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

Scarlett "Poutine"

crispy french fries, garlic aioli, bacon jam, sliced avocado, poached organic egg, herbs and fresh lemon juice

Two Eggs

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

Crab Cake Eggs Benedict

lump crab meat, avocado, organic poached eggs, chipotle hollandaise, grained potatoes, arugula

Shrimp & Grits

sautéed shrimp, two organic poached eggs, andouille sausage, caramelized onions, roasted red peppers, mustard seed chow chow

Green Rancheros

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

Chicken Milanese

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

Scarlett Cheeseburger

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

Steak and Eggs

4oz flat iron, chimichuri, 2 organic eggs any style, grained potatoes, sliced tomatoes

a delicious selection of

Deux Bakery Desserts

will be offered as an add-on to the menu

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Beverages

Hot Stuff

Proudly Serving **Green Star Coffee**

Espresso	5
Cappuccino	6
Latte	6
Coconut, Mocha or Vanilla Latte	7
Upgrade to almond or soy milk.....	1
Add a shot of house-made Kaluha or Baileys.....	8

Hot Chocolate with a campfire marshmallow..... 5

Hot Teas

- **Mighty Leaf** (bag)..... 4
 - Black: Breakfast, or Earl Grey
 - Green: Spring Jasmine
 - Herbal: Mint, Citrus Chamomile
- **Harney & Sons** [loose leaf]..... small pot 7 • large 14
 - Black: Paris
 - Green: Jasmine
 - White: Royal Wedding
 - Herbal: Yellow and Blue

Tea Lattes..... 6
Lavender • London Fog • Chai • Matcha

Cold Stuff

Iced Tea..... 4
Fresh-Squeezed Organic Juice

• Orange • Grapefruit..... 6

Lemonades & Limeades..... 5
[add \$.75 for flavors]

- Regular lemonade or limeade • Ginger lemonade
- Coconut limeade • Lavender lemonade

Kombucha

Mango Guava or Lavender Lemonade..... 6

Sodas

- Ginger Beer • Mexican Coke • Sprite • Grapefruit
- Topo Chico Sparkling mineral water..... 4

Bloody Marys

All organic, made with heirloom tomato juice and Pacific Pickle Works Elixir

Traditional Mary 14

Lemon Pepper Mary 15

house-infused black pepper vodka, lemon juice, house tomato juice

Cucumber Basil Mary 15

house-infused cucumber vodka, fresh basil and cucumber, house tomato juice

Please be advised that consuming raw or undercooked meat, poultry, seafood, shellfish and eggs may increase the risk of food borne illness.

Cocktails

Mimosa..... 10

Family Style Mimosa..... 30
Bottle of Chamdeville Brut and a carafe of OJ (serves 2-4)

Liquid Breakfast Tap Maple Whiskey, organic orange juice, crispy bacon..... 12

Michelada mas macho lager, pacific pickle works elixir, Lime, tapatio, tajin rim..... 10

Fox Toddy Organic Chai, Jameson..... 14

Apricot Mule vodka, lime, apricot, ginger beer..... 12

Mizzolino Mulholland gin, grapefruit, lemon, chamomile syrup, orange bitters..... 14

Dark & Stormy Black Rum, King's Ginger, Lime, Angostura Bitters, Ginger Beer..... 15

Lost Irish Mojito lost irish whiskey, black hjerte coffee liqueur, espresso, muddled mint, cream..... 14

Lavender Collins Amass Marigold Vodka, housemade lavender syrup, lemon, soda..... 13

Green Gambit Beefeater gin, muddled cucumber and jalapeno, cilantro, lime, simple syrup, tajin rim..... 14

Flora Paloma Rancho Alegre Tequila, grapefruit juice, elderflower, soda..... 14

Cat's Cradle Corbin Cash Sweet Potato Liqueur, Mitcher's bourbon, Vermouth Rosso, walnut bitters, cherry..... 16

Boulevardier Four Roses bourbon, Vermouth Rosso, Campari, orange twist..... 14

The Last Word gin, green chartreuse, maraschino liqueur, lime, cherry..... 15

Cocktail of the Month



Coco Rose

Rose, London dry gin, coconut, lemon, bitters 16

Wine & Beer

White

Sauvignon Blanc, Brander, Los Olivos, 2017..... 12/36
Sauvignon Blanc, Dragonette, Happy Canyon '20..... 14/45
Chardonnay, D'Alfonse/Curran, Santa Barbara '18..... 14/45

Rosé

Pink Dreams, Wine Fellas, Medocino '20..... 14/45
Rosé, Dragonette, San Ynez Valley '21..... 14/45

Red

Rhône Blend, Zaca Mesa, Los Olivos..... 15/48
Pinot Noir, Fableist, Central Coast..... 14/45
Pinot Noir, Sea Smoke, Southing..... 105
Pinot Noir, Sea Smoke Ten..... 105

Sparkling

Brut, Blanc de Blanc, Chamdeville Brut..... 8/30
Brut Rosé, Gérard Bertrand, Cremant Limoux '17..... 10/38
Brut, Gérard Bertrand, Cremant Limoux '16..... 10/38
Premier Cuvee, Bruno Paillard, Champagne, FR..... 75

Draft Beer

Draughtsmen Mas Macho Mexican Amber Lager..... 6
Rincon, La Reina Lager..... 6
Leashless Brewery Organic Sunrise Blonde..... 6
Leashless Brewery May Grey Hazy IPA..... 6

Hard Seltzer [Amass Botanic Seltzers]

Surfer Rosso / Faerie Fizz / Sun Sign..... 6

About Our Ingredients

"Scarlett Begonia was founded in 2011 with the intent to provide the Santa Barbara community with a fresh, 'healthy' and humane experience with food. Our approach is to make simple, thoughtful meals with natural, quality ingredients." —**Crista Fleming, owner**

Aioli all made in house

Apples lovely crunchy fuji's weekly from the farmers market.

Almond Milk always organic

Bacon produced by Beeler in Iowa. European Red Duroc pigs raised free-range and all natural—the best bacon!

Baked Goods all made by mom and dad (Wendy and Morry) at our sister property, Deux Bakery. Hand-formed breads, superior ingredients, and careful technique.

Beemster Aged Gouda a sharp, full flavored, crystal-laden cheese. Aged for so long that it no longer has lactose.

Chicken Mary's Organic chicken verified GMO-free.

Coffee Green Star, locally roasted organic and free trade.

Eggs always organic, free range, happy chickens

Flat Iron Steak grass fed Santa Carota beef, No GMO, antibiotics, no growth hormones, certified organic.

French Fries Lutosa brand Non-GMO certified

(gf) this means the dish is, or can be altered to be, gluten free

Grained Potatoes always organic. Alaskan fingerlings, boiled, cut, fried, and then tossed in whole grain mustard and parsley.

Grapeseed Oil all of our dressings are made with it.

Grits Bob's Red Mill southern-style grits stone ground.

Hamburger meat Jensen beef grass-fed chuck, rich in marbling with a nice balance of meat and fat.

Juice all juices are fresh-squeezed

Ketchup all made in house, no corn syrup ever!

Milk Strauss Organic makes our lattes the best. The first 100% certified organic creamery in the U.S., and here in California.

Rice Bran Oil We fry our French fries in this oil. This GMO-free oil is good for high heat and rich in monounsaturated and polyunsaturated fats, free of trans fats and can help lower cholesterol because it contains orzanol which is an antioxidant.

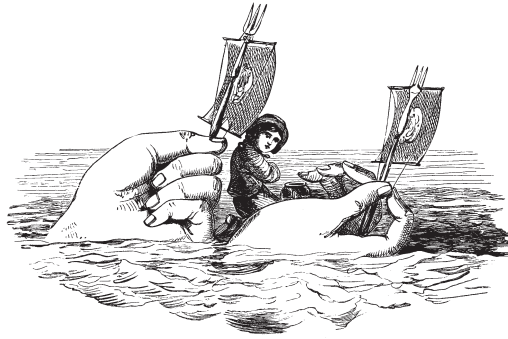
Smoked Salmon Smoked at Los Angeles Fish Co.

Syrup all made in house, no corn syrup ever!

Tomatoes Sunrise Organic Farms is our go-to for heirlooms

SCARLETT BEGONIA

MOTHER'S DAY Kids Menu



First Course

Served Family Style

Pastry Basket

Yukon gold cinnamon roll, maple bacon
and buttermilk biscuit, jam and butter

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Second Course

All come with fries, potatoes, fruit or salad, and served tableside.

One choice of the following:

Bagel & Cream Cheese

Lemon Ricotta Pancakes

Scrambled Eggs in a Hole

with bacon

Grilled Cheese

Cheeseburger

.....

Third Course

Choice of:

Chocolate Chip Cookie

Oatmeal Cookie

Brownie

Lemon Bar

.....

\$45

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