

Hello Betty

940 Rose Ave · +13013895840 · Updated: Jan 14, 2026

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SALADS & SOUPS 5

Warm Spinach **\$16.00**

smoked mozzarella, onion, bacon vinaigrette

Caesar **\$14.00**

baby gem, cured yolk, parmesan crackling

Roasted Squash and Beet **AVAILABLE OPTIONS**

arugula, blood orange, maple vinaigrette

\$15.00

chicken: \$6.00

shrimp: \$8.00

salmon: \$10.00

Callaloo **\$18.00**

crab, coconut, okra, chilies

Butternut Squash **\$14.00**

creme, pumpkin seeds

STARTERS 7

Sweet Potato Biscuits **\$14.00**

sea salt, cinnamon apple butter

Crab Deviled Eggs **\$19.00**

old bay, pickled mustard seeds

New Orleans BBQ Mussels **\$16.00**

pei mussels, bbq spice, lager

Smoked Salmon Dip **\$19.00**

salmon roe, roasted lemon gell, crispy lavash

Crawfish Mac and Cheese **\$24.00**

crawfish, pimento cheese, caramelized onions

Rockfish Ceviche **\$20.00**

aji amarillo, apple, yuzu, fresno, sweet potato

Chargrilled Oysters **\$22.00**

spiced crab, tabasco herb butter, trinity relish

PLATES 9

Pan Roasted Rockfish	\$45.00
seafood tortellini, pork brodo, sea beans	
Brown Butter Halibut	\$38.00
curried lentils, charred broccolini, herb salad	
Verlasso Salmon	\$36.00
fondant potatoes, apple parsnip puree, spinach	
Maryland Crab Cake	
fries, slaw, old bay remoulade	
Scallops and Grits	\$52.00
lobster, herbed grits, smoked tomato, citrus fennel salad	
Fried Half Chicken	\$35.00
smoked turkey collards, pimento mac & cheese, sweet tea chili sauce, house b&b pickles	
Filet of Beef	\$56.00
smoked beef cheek, 1000 layer potato, asparagus, parmesan potato puree, red wine bordelaise	
Curried Cabbage	\$26.00
charred scallion, cauliflower puree, burnt citrus	
Catch of the Day	

SIDES 5

Pimento Mac & Cheese	\$14.00
Smoked Turkey Collards	\$12.00
Charred Broccolini	\$10.00
Parmesan Truffle Fries	\$12.00
Asparagus	\$10.00

SWEETS 2

Chocolate Decadence	\$14.00
chocolate cake, nutella, cocoa krispies	
Southern Gold	\$14.00
banana pudding, nilla wafers, brulee banana, dulce de leche	

BOURBON 16

BASIL HAYDEN	\$15.00
ELIJAH CRAIG	\$12.00

FOUR ROSES SB	\$22.00
JACK DANIEL'S	\$12.00
GENTALMAN JACK	\$16.00
BULLIET	\$15.00
KNOB CREEK	\$15.00
MAKER'S MARK	\$12.00
WHISTLE PIGGY BACK	\$20.00
WILD TURKEY 101	\$13.00
WOODFORD RESERVE	\$16.00
CONTRADICTION	\$17.00
BARDSTOWN	\$30.00
UNCLE NEAREST 1884	\$16.00
UNCLE NEAREST 1856	\$21.00
ANGEL'S ENVY	\$17.00

WHISKEY RYE ⁸

JIM BEAM	\$12.00
MICHTER'S	\$18.00
SAZARAC	\$12.00
SAGAMORE	\$15.00
HIGH WEST RYE	\$15.00
BULLIET RYE	\$14.00
UNCLE NEAREST RYE	\$20.00
WILLET 4 YEAR STRAIGHT RYE	\$28.00

SCOTCH ⁷

DEWAR'S JAPANESE	\$15.00
GLENFIDDICH 12 YR	\$18.00
GLENMORANGIE 10 YR	\$18.00
JW BLACK LABEL	\$15.00

LAPHROAIG 10 YR	\$22.00
MONKEY SHOULDER	\$12.00
MACALLAN 12 YEARS	\$30.00

COGNAC & CORDIALS 7

HENNESSEYVS	\$16.00
HENNESSEY XO	\$150.00
MARTEL XO	\$147.00
GRAND MARNIER	\$15.00
TAYLOR FLATGATE TAWNY 10 YEAR	\$13.00
LUXARDO	\$13.00
PIERRE FERAND	\$20.00

WORLD 5

CROWN ROYAL	\$12.00
JAMESON	\$12.00
TULLAMORE DEW	\$12.00
RED BREAST	\$21.00
HATOZAKI SMALL BATCH	\$20.00

BLANCO 6

EL JIMADOR	\$15.00
CASAMIGOS BLANCO	\$16.00
DON JULIO BLANCO	\$18.00
PATRON	\$18.00
MILAGRO BLANCO	\$14.00
LUNAZUL	\$10.00

VODKA 5

ABSOLUT CITRON	\$12.00
GREY GOOSE	\$15.00

KETEL ONE	\$14.00
TITO'S	\$10.00
CHOPIN	\$15.00

REPOSADO ⁵

MILAGRO REPOSADO	\$11.00
CORRALEJO	\$12.00
CASAMIGOS REPOSADO	\$19.00
DON JULIO REPOSADO	\$18.00
LUNAZUL REPOSADO	\$12.00

ANEJO ⁵

MILAGRO ANEJO	\$22.00
CASAMIGOS ANEJO	\$24.00
CAZADORES ANEJO	\$16.00
DON JULIO ANEJO	\$26.00
DON JULIO 1942	

AVAILABLE OPTIONS

1oz: \$27.00

2oz: \$57.00

RUM ⁹

DIPLOMATICO RESERVA	\$17.00
MOUNT GAY ECLIPSE	\$14.00
PLANTATION 5 YR	\$15.00
RON ZACAPA XO	
\$\$	
RON ZACAPA 23 SOLERA	\$20.00
ZAYA	\$16.00
PYRAT	\$17.00
BLUE DYER	\$10.00
LYON	\$20.00

GIN ⁸

BOMBAY SAPPHIRE	\$15.00
PLYMOUTH	\$14.00
ROKU	\$16.00
TANQUERAY	\$12.00
THE BOTANIST	\$19.00
MONKEY 47	\$23.00
SIPSMITH	\$15.00
AVIATION	\$12.00

KIDS CUISINE 6

CHEESEBURGER SLIDERS	\$10.00
MINI FISH AND CHIPS beer batter, tartar sauce	
GRILLED CHEESE american cheese	\$10.00
LINGUINE ALFREDO WITH CHICKEN grated parmesan	\$10.00
CHEESE QUESADILLA	\$10.00
FRIED SHRIMP	\$10.00

COCKTAILS 8

Betty's Crush citrus infused vodka, vanilla, fresh pressed orange juice, fever tree lemon soda	\$15.00
Blueberry Thyme Margarita lunazul blanco tequila, triple sec, lime, blueberry, thyme	\$15.00
Peppermint Mocha Espresso Martini tito's vodka, coffee liqueur, espresso, kahlua, peppermint, cream	\$15.00
Betty & Lilet roku gin, lilet blanc, lemon, almond, butterscotch	\$15.00
Campfire Mule wild turkey bourbon, lemon, maple syrup, fever tree ginger beer, marshmallows	\$15.00
Fall Fashioned diplomatico reserva rum, almond, cocoa bitters	\$15.00

Gin-Gle Bells**\$15.00**

beefeater gin, lemon, cranberry, cloves, cinnamon

Frosty Betty**\$15.00**

cruzan light rum, blue curacao, lime, coconut cream

SPARKLING WINES BY THE GLASS / BOTTLE 3

Prosecco La Marca, Italy**AVAILABLE OPTIONS**

glass: \$15.00

bottle: \$60.00

Rose La Marca, Italy**AVAILABLE OPTIONS**

glass: \$15.00

bottle: \$60.00

Champagne Moet, France**\$150.00****WHITE WINES BY THE GLASS / BOTTLE 7**

Riesling Dr Loosen, Germany**AVAILABLE OPTIONS**

glass: \$14.00

bottle: \$50.00

Pinot Gris Erath, Oregon**AVAILABLE OPTIONS**

glass: \$14.00

bottle: \$55.00

Barone Fini, Italy**AVAILABLE OPTIONS**

glass: \$15.00

bottle: \$58.00

Albarino Rias Baixas, Spain**AVAILABLE OPTIONS**

glass: \$16.00

bottle: \$60.00

Chardonnay La Crema, California**AVAILABLE OPTIONS**

glass: \$16.00

bottle: \$64.00

Sauvignon Blanc Kim Crawford, New Zealand**AVAILABLE OPTIONS**

glass: \$17.00

bottle: \$66.00

Sauvignon Blanc Whiteheaven, New Zealand**AVAILABLE OPTIONS**

glass: \$18.00

bottle: \$68.00

ROSE WINES BY THE GLASS / BOTTLE 1

Rose Fleurs De Prairie, France

AVAILABLE OPTIONS

glass: \$17.00

bottle: \$65.00

RED WINES BY THE GLASS / BOTTLE 9

Pinot Noir Erath, Oregon

AVAILABLE OPTIONS

glass: \$16.00

bottle: \$65.00

Pinot Noir La Crema, California

AVAILABLE OPTIONS

glass: \$18.00

bottle: \$75.00

Cabernet Sauvignon the Stag, California

AVAILABLE OPTIONS

glass: \$17.00

bottle: \$68.00

Cabernet Sauvignon Smith & Hook, California

AVAILABLE OPTIONS

glass: \$16.00

bottle: \$65.00

Valpolicella Allegrini Classico, Italy

AVAILABLE OPTIONS

glass: \$15.00

bottle: \$65.00

Red Blend Rhiannon, California

AVAILABLE OPTIONS

glass: \$15.00

bottle: \$55.00

Red Blend Famille Perrin, France

AVAILABLE OPTIONS

glass: \$16.00

bottle: \$60.00

Red Blend J Lohr, Los Osos, California

AVAILABLE OPTIONS

glass: \$12.00

bottle: \$50.00

Merlot J Lohr, Los Osos, California

AVAILABLE OPTIONS

glass: \$15.00

bottle: \$60.00

BOTTLES & CANS 12

Flying Dog Bloodline

\$9.00

frederick maryland

Kona Brewing Big Wave

\$8.00

kailua kona hawaii

New Belgium Fat Tire

\$8.00

fort collins, colorado

Negra Modelo	\$8.00
dunkel style cerveza, mexico	
Coors Lite	\$7.00
colorado	
Pub Dog Lager	\$8.00
colombia, maryland	
Pub Dog Hazy IPA	\$9.00
colombia, maryland	
Jailbreak Feed the Monkey	\$8.00
hefeweizen, laurel, maryland	
Jailbreak Clearly Righteous	\$8.00
west coast ipa, laurel, maryland	
Woodchuck Amber Cider	\$8.00
dry cider, vermont	
Stella Artois	\$13.00
22 oz, pale lager, belgium	
High Noon	\$11.00
assorted flavors	

ON DRAFT 4

Michelob Ultra	\$7.00
light lager, st louis, mo	
Blue Moon	\$8.00
kailua kona, hawaii	
Jailbreak Clearly Righteous	\$8.00
west coast ipa, laurel, maryland	
Devil's Backbone Vienna Lager	\$8.00
lager, lexington, virginia	

SMALL PLATES 10

Spinach and artichoke crab dip	\$15.00
Fire roasted pita	
Jumbo lump crab cake	\$18.00
Apple celery root slaw whole-grain aioli	
Trio of dips	\$10.00
Smoked salmon dip French onion avocado fire roasted pita	

Shrimp ceviche	\$15.00
Red onion chillies cilantro coconut fire roasted pita	
Steamed thyme and garlic mussels	\$14.00
Garlic white wine	
Chilled peel and eat shrimp	\$19.00
House cocktail sauce	
Oysters on the half shell	AVAILABLE OPTIONS
Lemon mignonette horseradish	1/2 dozen: \$18.00
	Dozen: \$36.00
Ahi Tuna Poke	\$16.00
Wonton chips	
Crispy Brussel sprouts	\$9.00
Honey cider agrodolce sliced chiles pickled onions	
Fire roasted oysters Rockefeller	\$16.00
FLATBREADS 3	
Roasted mushroom	\$14.00
Pesto arugula	
Seafood	\$18.00
Seafood bechamel shrimp crab sun-dried tomatoes mozzarella house pickled peppers	
Tomato and mozzarella	\$12.00
Fresh basil	
SOUPS AND SALADS 5	
Seafood bisque	\$9.00
Shrimp crab lobster ceme fraiche	
Ahi chopped tuna salad	\$18.00
Chopped romaine edamame cherry tomatoes carrots red onion avocado lemon vinaigrette	
Mixed greens	\$10.00
Tomatoes chopped egg avocado shaved vegetables bacon croutons raspberry vinaigrette	
Spinach salad	\$12.00
Spinach bacon chopped egg roasted butternut squash candied walnuts champagne vinaigrette	
Caesar salad	\$12.00
Brussels sprouts and Romain shaved Parmesan Caesar dressing chicken \$6 shrimp \$8 salmon \$10	
HANDHELDS 4	

Lobster grilled cheese	\$21.00
cheddar cheese lobster sourdough french fries	
Blackened fish taco	\$17.00
Shaved cabbage pickled onions radish jalapeño Crema	
Nashville hot chicken sandwich	\$15.00
Coleslaw pickles potato roll	
Maryland crabcakes sandwich	\$19.00
Lettuce tomato chili Remoulade potato roll french fries	

ENTREES 8

Seared salmon	\$26.00
Parsnip purée spiced broccolini tahini lemon emulsion	
Jumbo lump crab cakes	\$38.00
Apple celery root slaw whole-grain aioli french fries	
Poached halibut	\$32.00
Mushroom risotto crispy kale	
Shrimp and grits	\$25.00
Jumbo shrimp Anson mills cheddar grits	
Fish and chips	\$22.00
Panko crusted Alaskan cod french fries	
Thyme Rosemary chicken breast	\$22.00
Roasted garlic mash brown butter parsnips pan sauce	
12 ounce New York strip	\$40.00
Garlic Brussel sprouts gremolata	
Chesapeake cioppino	\$24.00
Shrimp crab blue catfish Old bay spice tomato stew grilled bread	

BEVERAGES 5

SELECT DRAFT BEERS	\$6.00
SELECT WINES	\$5.00
RAIL COCKTAILS	\$7.00
CRUSHES	\$11.00
SANGRIA, RUM PUNCH, MARGARITAS OR CAIPIRINHAS	\$8.00

BITES 7

BBQ CHICKEN FLATBREAD	\$13.00
house made bbq sauce, grilled chicken, pico, cheddar, pepper jack	
FOREST MUSHROOMS & GOAT CHEESE (V)	\$13.00
wild mushrooms, garlic, hierloom tomato, fontina, mozzarella, parsley	
TRUFFLE FRIES	\$8.00
rosemary and truffle drizzle, parmesan cheese, roasted garlic aioli	
KETTLE CHIPS	\$8.00
house seasoning, onion dip	
BETTY'S WINGS	\$11.00
double fried, Carolina bbq , spice rub pickled veggies, cilantro ranch 8 piece	
SPICY CRISPY CHICKEN SANDWICH	\$13.00
sriracha mayo, lettuce, tomato, sweet and sour pickles, havarti, grilled potato roll	
HB SMASH BURGER	\$13.00
two 4oz Angus Beef patties, American cheese, lettuce, tomato, sweet and sour pickles, special sauce, brioche bun, hand cut fries / add bacon or avocado - 2	

ST JEROME CREEK SKINNY DIPPERS 1

Local Oysters on The Half Shell	\$2.00
SERVED WITH COCKTAIL, LEMON, AND TABASCO minimum 6 oysters	

SHAREABLE SMALL PLATES 7

Crabby Deviled Eggs	\$15.00
white truffle, jumbo lump crab, caviar, chive	
Baby Corn Elote	\$10.00
coriander lime aioli, cotija, cilantro, tajin	
Local Fried Oysters	\$12.00
corn flake crusted, Old Bay aioli	
Flash Fried Calamari	\$13.00
baby peppers, sesame, fine herbs, chili-tomato sauce	
Parmesan Roasted Cauliflower	\$9.00
roasted garlic-black pepper aioli	
Fried Green Tomatoes	\$15.00
silver corn-crab mache choux	
Jumbo Wings	\$16.00
buffalo, honey-Old Bay, mumbo served with blue cheese and veggies	

SOUP & SALADS 5

Maryland Crab **\$9.00**

tomato, Old Bay, veggies

Caesar Salad

romaine, croutons, parmesan tuile

AVAILABLE OPTIONS

\$10.00

Chicken: \$6.00

Shrimp: \$8.00

Salmon: \$10.00

BBLT Chop

iceberg, tomato, bacon, Pecorino, blackened steak, bacon dressing

\$18.00

Mixed Greens

tomato, cucumber, onion, carrot, egg, white balsamic, vinaigrette

\$8.00

Chesapeake Cobb

shrimp, crab, fried oysters, tomato, blue cheese, avocado, Green Goddess

\$24.00

EXECUTIVE LUNCH \$25 7

Maryland Crab

tomato, Old Bay, veggies

Mixed Greens

tomato, cucumber, onion, carrot, egg, white balsamic, vinaigrette

Caesar Salad

romaine, croutons, parmesan tuile

Mumbo Chicken Sandwich

crispy onions, tomato, pickles, potato roll, french fries

HB Smash Burger

bacon, cheddar, pickles, Russian dressing, french fries

Lobster Grilled Cheese

cheddar, lobster, sourdough, french fries

Chocolate Chip Cookies

BRUNCH BEGINNINGS 4

Crabby Deviled Eggs

white truffle, jumbo crab, caviar, chive

\$17.00

Yogurt Parfait

fresh berries, granola, local honey

\$14.00

Local Fried Oysters

corn flake crusted, Old Bay Aioli

\$12.00

Betty's Wings **\$18.00**
8 piece, double fried, Carolina bbq , spice rub pickled veggies, cilantro ranch

SOUP/SALAD 3

SMOKED CORN & CRAB CHOWDER **\$11.00**

Maryland lump crab, potatoes, mirepoix, cream, Old Bay

KALE CAESAR SALAD **\$12.00**

baby kale, romaine, house made Caesar , challah croutons, parmesan

CRAB LOUIE (GF) **\$25.00**

poached asparagus, boiled eggs, avocado, cucumber, tomato, scallions, jumbo lump, Louie dressing

BRUNCH BITES 6

Betty's Breakfast **\$16.00**

3 eggs, smoked bacon or chicken cranberry sausage, potatoes, fresh fruit, sourdough

S'mores French Toast **\$16.00**

challah, chocolate, marshmallow creme, graham, cracker crumble

Buttermilk Pancakes

Traditional, Blueberry, or Chocolate Chip served with whipped butter and maple syrup

Creole Omelette **\$18.00**

3 eggs, blackened shrimp, andouille, tomato cheddar, potatoes

Eggs Benedict **\$14.00**

ham, english muffin, hollandaise, asparagus

Crabby Benedict **\$24.00**

tomato, crab cakes, english muffin, hollandaise, asparagus

BREAKFAST 7

Betty's Breakfast **\$16.00**

three eggs your way, two pieces of bacon, potatoes, toast

French Toast **\$16.00**

Thick-cut brioche topped with powdered sugar and served with syrup and butter

Breakfast Burrito **\$18.00**

scrambled eggs, avocado, tomatoes, onions, potatoes, cheddar cheese wrapped in a flour tortilla and served with sour cream and salsa

Hash and Eggs **\$19.00**

Corned beef, potatoes, onions served with two poached eggs

Crab and Avocado Omelet **\$20.00**

Lump Crab and avocado stuffed inside a three egg omelet served with potatoes and bacon

Greek Yogurt Parfait**\$14.00**

Greek yogurt, fresh fruit and berries, granola topped with honey

Buffet**\$13.95**

variety of breakfast meats, eggs, toast, fruit, pastries, and juices