

BREAKFAST

SERVED MONDAY-FRIDAY 8:00AM-4:00PM



LUNCH

SERVED MONDAY-FRIDAY 11:00AM-4:00PM

FRUITY BEGINNINGS

FOUR FLOWERS JUICE
orange, fresh pineapple,
banana & pomegranate juice **14**

COLD PRESSED ORANGE OR
GRAPEFRUIT JUICE **13**

MORNING FRUIT BOWL
grapefruit & orange,
sliced banana & strawberry **16**

LIGHT BREAKFAST

APPLE CINNAMON GRANOLA
greek yogurt, banana, almonds,
coconut, golden raisins **15**

BREAKFAST BOWL
quinoa, smoked salmon,
avocado, pickled onions,
pepita, cherry tomato **21**



SIGNATURE AVOCADO TOAST
heirloom cherry tomato,
burrata cheese, pepita,
petite market greens **22**

add egg 4



SWEET BREAKFAST 26

*organic 100% maple syrup from
Doerflers farm*

FAT & FLUFFY FRENCH TOAST
strawberries

LEMON & RICOTTA PANCAKES
blackberries

BUTTERMILK PANCAKES
strawberries

SIDES

THREE-PEPPER HOME FRIES **14**

APPLEWOOD SMOKED BACON **14**

CHICKEN & APPLE SAUSAGE **14**

SMOKED SALMON **10**

1/2 AVOCADO 5

Saratoga bottled water 9

EXTRAORDINARY EGGS & OMELETTES

Choice of Muffin
(English, Bran, Banana, Pumpkin, Corn)
Scone or Toast & Preserves

**not served with additional toast*

SPINACH & GOAT CHEESE OMELETTE **23**

SARABETH'S QUICHE*
leeks, ham, potato, gruyère **23**

GARDEN OMELETTE
peas, zucchini, mushrooms, cheddar **23**

FARMER'S OMELETTE
leeks, ham, potato, gruyère **23**

CLASSIC HAM BENEDICT*
Canadian bacon, hollandaise,
peppers, chives **26**

SMOKED SALMON BENEDICT*
hollandaise, peppers, chives **27**



2 EGGS ANY STYLE*
served with local greens & toast **23**

Choice of:
chicken sausage
applewood smoked bacon

Egg Whites +5
**not served with additional toast*



All-natural eggs from Sullivan County Farm

POPOVERS

WILD MUSHROOM SCRAMBLE
boursin cheese, truffle oil, chives **24**

GOLDIE LOX SCRAMBLE
smoked salmon,
cream cheese **24**

BASKET OF POPOVERS
orange marmalade **12**

STONE OVEN PIZZA

MARGHERITA
fresh mozzarella, basil, tomato sauce **19**

SWEET ITALIAN SAUSAGE
fresh mozzarella, oregano, tomato sauce **20**

GRILLED PORTOBELLO
fontina, fresh arugula, oregano **22**

APPETIZERS

VELVETY TOMATO SOUP
cheddar cheese, dill **18**

CRAB & GUACAMOLE
house made chips **24**

CRISPY CALAMARI
spicy marinara, garlic aioli **19**

DEVILED EGGS
capers, cornichon, parsley **14**

BABY BEET SALAD
roasted rainbow beets, arugula,
crispy everything puff pastry,
herb fontina fondue **17**



BASKET OF SARABETH'S MUFFINS
& LEGENDARY PRESERVES **19**
Scone, Bran, Banana, Pumpkin, Corn



SALADS

FIVE LETTUCE CAESAR
shaved parmesan, garlic & herb croutons **19**

SARABETH'S CHOPPED SALAD
market vegetables, salami, feta,
lemon oregano vinaigrette **23**

POWER BOWL
shredded kale, quinoa, pistachios, apples, beets,
goat cheese, sherry shallot vinaigrette **22**

*Add avocado 6, grilled chicken 8,
salmon 14, steak 15*

SEAFOOD COBB SALAD
Maine lobster, crab meat, shrimp, avocado,
bacon, egg, tomato, onion, blue cheese **37**

ENTRÉES

CLASSIC LOBSTER ROLL
remoulade, slaw, chips **36**

ADULT GRILLED CHEESE
3 cheeses, pretzel bread,
house made pickles, tomato soup **24**

Add ham +4

ROASTED TURKEY CLUB
bacon jam, burrata, arugula,
avocado, croissant,
house made potato chips **25**

ONE GREAT BURGER
aged cheddar, pickled green tomatoes,
bacon, sautéed onions, jalapeño marmalade,
house cut French fries **27**

CHICKEN POT PIE
wild mushrooms, rainbow carrots,
fingerling potatoes, herb béchamel **29**

CRISPY BUTTERMILK
CHICKEN SANDWICH
coleslaw, pickles, jalapeño marmalade,
French fries **25**

STEAK FRITES
house cut French fries,
béarnaise sauce **39**

FAROE ISLAND SALMON
eggplant caponata,
wilted spinach, basil oil **36**

WINE BY THE GLASS

WHITE

PINOT GRIGIO 14/56

SAUVIGNON BLANC 14/56

SANCERRE 18/68

CHARDONNAY 15/58

CHABLIS 17/68

RED

PINOT NOIR 16/65

CÔTES DU RHÔNE 14/56

MERLOT 17/68

CABERNET SAUVIGNON 16/65

CHIANTI CLASSICO 14/56

ROSÉ 14/56

PROSECCO 14/50

SPARKLING ROSÉ 15/52

FOR WINE BY THE BOTTLE PLEASE SEE OUR FULL WINE LIST

SANGRIA

peach, apricot, orange

RED 16/46

merlot, vanilla brandy

WHITE 16/46

chablis, apple brandy

LEMONADE STAND MOCKTAILS

LAVENDER LEMONADE

vanilla syrup infused with lavender 7

MAI TAI BLOSSOM

orange blossom water, orgeat syrup,
fresh limeade* 8

SARABETH'S PINK LEMONADE

Sarabeth's strawberry raspberry preserves 7

ROSEMARY LEMONADE

house rosemary simple, rosemary sprig 7

MATCHA BOUQUET

elderflower & rose water 8

*all mocktails made with fresh lemonade
add your favorite spirit to make it a cocktail
additional price applies*

COCKTAILS

FUN IN THE SUN 17

Plantation silver rum,
Bitter Truth Allspice Dram, Cointreau,
Caramelized Pineapple Syrup, Pineapple Juice

SOUTHERN REVERIE 16

Makers Mark, ginger Simple Syrup,
black iced tea, Luxardo Abona Amaro

HEY, HONEY! 16

Drumshanbo Gunpowder Gin,
Grapefruit Juice, , Honey Rosemary Syrup

BLOOD ORANGE COCONUT

MARGARITA 17

Teremana Blanco, Triple Sec,
Coco Lopez, Blood Orange Juice

TIRAMISU MARTINI 16

Haku Vodka, Mr. Black coffee liqueur,
Crème de Cacao, Espresso,

GLASS/CARAFE

SIGNATURE BLOODY MARY

spring44 vodka, pickled vegetables 16/53

add jumbo shrimp +2.5 / Bacon +2

CLASSIC MIMOSA

orange juice, sparkling wine
16/53

FOUR FLOWER MIMOSA

four flower juice, sparkling wine
16/53

FIVE FLOWER MIMOSA

St. Germaine, sparkling wine, four flower juice
17/55

CLASSIC BELLINI

white peach purée, sparkling wine
17/55

BEER

DRAFT 9

MONTAUK EASY RISER New York

BROOKLYN LAGER New York

STELLA ARTOIS Belgium

FOUNDERS MORTAL BLOOM Michigan

FOUNDERS PORTER Michigan

BLUE POINT TOASTED LAGER New York

BOTTLES 8

BUDWEISER Missouri

BUD LIGHT Missouri

CORONA Mexico

HEINEKEN Amsterdam

AMSTEL LIGHT Amsterdam

NON - ALCOHOLIC

HEINEKEN 0.0 Amsterdam

MONTAUK N.A IPA (< 0.5%) New York