

BREAKFAST

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

FRUITY BEGINNINGS

FOUR FLOWERS JUICE
orange, fresh pineapple,
banana & pomegranate juice **12**

COLD PRESSED ORANGE OR
GRAPEFRUIT JUICE **10**

MORNING FRUIT BOWL
grapefruit & orange,
sliced banana & strawberry **14**

LIGHT BREAKFAST

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

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

STEEL CUT OATS
chia, pistachio, raspberry **14**



SIGNATURE AVOCADO TOAST
heirloom cherry tomato,
burrata cheese, pepita,
petite market greens **20**

add egg 4

SWEET BREAKFAST

24



*organic 100% maple syrup from
Doerflers farm*

FAT & FLUFFY FRENCH TOAST
strawberries

LEMON & RICOTTA PANCAKES
blackberries

BUTTERMILK PANCAKES
strawberries



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



SIDES

THREE-PEPPER HOME FRIES **12**

APPLEWOOD SMOKED BACON **12**

CHICKEN & APPLE SAUSAGE **13**

SMOKED SALMON **12**

1/2 AVOCADO 5



EXTRAORDINARY EGGS & OMELETTE

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

***not served with additional toast**

SPINACH & GOAT CHEESE OMELETTE **24**

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 **25**

SMOKED SALMON BENEDICT*
hollandaise, peppers, chives **26**



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

Choice of:
chicken sausage
applewood smoked bacon



Egg Whites +3

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**

LUNCH

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

APPETIZERS

VELVETY TOMATO SOUP
cheddar cheese, dill **16**

CRAB & GUACAMOLE
housemade chips **22**

CRISPY CALAMARI
spicy marinara, garlic aioli **18**

DEVILED EGGS
capers, cornichon, parsley **15**

BABY BEET SALAD
roasted rainbow beets, arugula,
crispy everything puff pastry
herb fontina fondue **16**

SALADS

FIVE LETTUCE CAESAR
shaved parmesan,
garlic & herb croutons **16**

SARABETH'S CHOPPED SALAD
market vegetables, salami, feta,
lemon vinaigrette **18**

POWER BOWL
shredded kale, quinoa, beets,
apples, goat cheese, pistachios,
sherry shallot vinaigrette **19**

**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 **33**

ENTRÉES

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

ADULT GRILLED CHEESE
3 cheeses, pretzel bread,
housemade pickles, tomato soup **24**
add ham 4

ROASTED TURKEY CLUB
bacon jam, burrata, arugula, avocado,
croissant **25**

ONE GREAT BURGER
aged cheddar, bacon, sauteed onions
jalapeno marmalade, pickled green
tomatoes, house cut french fries **25**

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

CRISPY BUTTERMILK
CHICKEN SANDWICH
coleslaw, pickles, jalapeño marmalade,
French fries **26**

STEAK FRITES
house cut French fries,
béarnaise sauce **36**

FAROE ISLAND SALMON
eggplant caponata,
wilted spinach basil oil **32**

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