

BRUNCH

SERVED SATURDAY & SUNDAY 8AM-4PM

FRUITY BEGINNINGS

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

SARABETH'S VITA VERDE
apple, cucumber, celery, kale,
lemon, ginger, spinach 14

COLD PRESSED ORANGE OR
GRAPEFRUIT JUICE 10

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

LIGHT BREAKFAST

APPLE CINNAMON GRANOLA
greek yogurt, golden raisins,
coconut, almonds, banana 16

BREAKFAST BOWL
quinoa, smoked salmon,
avocado, pickled onion,
pepitass, cherry tomato 24



SIGNATURE AVOCADO TOAST
heirloom cherry
tomato, burrata, pepitass,
petite market greens 24
add egg 5

SWEET BREAKFAST 28

*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

TRUFFLE FRIES 14

SMOKED SALMON 14

1/2 AVOCADO 6

SARATOGA BOTTLED WATER
still or sparkling 10

Sarabeth's

EXTRAORDINARY EGGS & OMELETTES

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

SPINACH & GOAT CHEESE
OMELETTE 25

SARABETH'S QUICHE*
leeks, ham, potato, gruyère 24

GARDEN OMELETTE
peas, zucchini,
mushrooms, cheddar 25

FARMER'S OMELETTE
leeks, ham, potato, gruyère 25

CLASSIC HAM BENEDICT*
Canadian bacon, hollandaise,
peppers, chives 28

SMOKED SALMON BENEDICT*
hollandaise, peppers, chives 29

2 EGGS ANY STYLE
served with local greens & toast 25

Choice of:
chicken sausage
applewood smoked bacon

Substitute Egg Whites **+4**

*not served with additional toast or muffin



All-natural eggs from
Sullivan County Farm



POPOVERS

WILD MUSHROOM SCRAMBLE
boursin cheese, truffle oil, chives 26

GOLDIE LOX SCRAMBLE
smoked salmon, cream cheese 27

GREEN & WHITE SCRAMBLE
scallions, cream cheese 26

WILD BLUEBERRY POPOVERS
earl grey cream cheese frosting 15

LUNCH

SERVED SATURDAY & SUNDAY 11AM-4PM

APPETIZERS

VELVETY TOMATO SOUP
cheddar cheese, dill 18

CRAB & GUACAMOLE
housemade chips 26

DEVILED EGGS
capers, cornichon, parsley 18

SHORT RIB TATER TOTS
chipotle aioli 18

JUMBO SHRIMP COCKTAIL
atomic horseradish,
cocktail sauce, lemon 25



BASKET OF SARABETH'S
MUFFINS & LEGENDARY
PRESERVES
scone, bran, banana,
pumpkin, corn 19

SALADS

FIVE LETTUCE CAESAR
shaved parmesan,
garlic & herb croutons 20

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

POWER BOWL
shredded kale, quinoa, apples,
pistachios, beets, goat cheese,
sherry shallot vinaigrette 23

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 40

ENTRÉES

CLASSIC LOBSTER ROLL
remoulade, slaw, chips 37

ADULT GRILLED CHEESE
3 cheeses, pretzel bread,
housemade pickles, tomato soup
add ham 4 27

ONE GREAT BURGER
bacon, aged cheddar,
pickled green tomatoes,
jalapeño marmalade,
sauteed onions,
house cut French fries 29

HEIRLOOM TOMATO BLT
avocado, basil pesto aioli,
croissant, arugula salad 26

STEAK FRITES
house cut French fries,
béarnaise sauce 40

consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness
sarabethsrestaurants.com

CENTRAL PARK SOUTH | PARK AVENUE SOUTH | GREENWICH VILLAGE | UPPER WEST SIDE



WINES BY THE GLASS

WHITES

glass / quartino / bottle

PINOT GRIGIO, il Narratore, Italy	16/20/64
CHARDONNAY, Valravv, California	17/21/68
SANCERRE, Roland Tissier, France	22/27/88
SAUVIGNON BLANC, Threadcount, California	20/25/80
CHABLIS, Jean-Marc Brocard, France	21/26/84

SPARKLING WINE

glass / bottle

PROSECCO, Ruggeri, Italy	16/65
ROSÉ BRUT, Jeio, Italy	15/60
CHAMPAGNE, Louis De Sacy Brut, France	23/110

REDS

glass / quartino / bottle

PINOT NOIR, Böen, California	16/20/65
MALBEC, Blancat, Argentina	15/19/60
CABERNET SAUVIGNON, Broadside, California	16/20/65
SUPER TUSCAN, Frico, Italy	15/19/60
BAROLO, Casa E Di Mirafiore, Italy	21/27/85

ROSE WINE

glass / quartino / bottle

PROVENCE, Ultimate, France	17/21/65
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**For wines by the bottle, please see our full wine list*

CRAFTED COCKTAILS

BRUNCH COCKTAILS

glass / carafe

SIGNATURE BLOODY MARY	
spring 44 vodka, pickled vegetables	16/53
add jumbo shrimp +4 or bacon strip +2	
CLASSIC MIMOSA	
orange juice, sparkling wine	16/53
FOUR FLOWERS MIMOSA	
four flower juice, sparkling wine	16/53
FIVE FLOWERS MIMOSA	
St. Germaine, sparkling wine, four flowers juice	17/55
CLASSIC BELLINI	
white peach purée, peach schnapps, sparkling wine	16/53

17



YUZU NO MORI
Roku gin, yuzu juice, club soda, rosemary simple syrup
DOUBLE BARREL No. 2
Makers Mark Bourbon, Bulleit Rye, sweet vermouht, Luxardo Abano amaro, citrus zested honey simple syrup
BLUSH CRUSH MARGARITA
Hornitos blanco, triple sec, raspberry puree, lime juice, mint simple syrup
TUSCAN SUN
Bacardi rum, limoncello, lemon juice, Italicus, simple syrup, fresh thyme

HALF BOTTLES
WHITE WINE

SAUVIGNON BLANC	
Dry Creek, California	30
PINOT GRIGIO	
Santa Margherita, Italy	35
CHARDONNAY	
MacRostie, Sonoma, California	30
MOSCATO D'ASTI	
Michele Chiarlo, Italy	30
RIESLING	
Hugel, Alsace, France	30

BEER

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DRAFT

STELLA ARTOIS, Belgium
FOUNDERS ALL DAY IPA, Michigan

BOTTLES

HEINEKEN, Amsterdam
MONTAUK SEASONAL, New York
HARPOON UFO WHITE, Boston
CORONA, Mexico
MONTAUK WAVE CHASER, New York
AMSTEL LIGHT, Holland

ESPRESSO MARTINI

Ketel 1 vodka, Mr Black coffee liquor, espresso, simple syrup

SARACCO SPRITZ

Tito's vodka, Saracco Moscato, lemon juice, basil, peach liquor, club soda



THE SPRITZ 15

ETNA SPRITZ

Campari, Amaro, prosecco, club soda

HUGO SPRITZ

St. Germain, prosecco, club soda



SARATOGA BOTTLED WATER

still or sparkling 10



HALF BOTTLES
RED WINE

PINOT NOIR	
Adelsheim, Williamette Valley, Oregon	35
CHIANTI CLASSICO	
Castellare di Castellina, Italy	35
MERLOT	
Markham Vineyards, Napa, California	35
CABERNET SAUVIGNON	
Textbook, Napa, California	40
AMARONE	
Tenuta Sant'Antonio, Veneto, Italy	45