BREAKFAST

SERVED MONDAY-FRIDAY8:00AM-4:00PM



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 herb whipped goat cheese, pistachio crumble, raspberries, baby watercress **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, pistachios, apples, beets, goat cheese,

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, crossant **25**

ONE GREAT BURGER aged cheddar, pickled green tomatoes, bacon, sauteed onions, jalapeño marmalade,

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**

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 rasins, 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, pepitas, petits 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 & OMELETTES

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

*not served with additional toast



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 BLUEBERRY POPOVERS earl grey cream cheese **15**

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