

DINNER

SERVED MONDAY-FRIDAY 4:00PM-10:00PM

Sarabeth's

MENU

SATURDAY 5:00PM-10:00PM
& SUNDAY 5:00PM-9:00PM

SALADS

SARABETH'S CHOPPED SALAD
market vegetables, salami, feta,
lemon vinaigrette **19**

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 **33**

BRUNCH

**SPINACH & GOAT CHEESE
OMELETTE**
served with local greens, choice of muffin
24

CLASSIC HAM BENEDICT
Canadian bacon, hollandaise,
peppers, chives **25**

FAT & FLUFFY FRENCH TOAST
strawberries **24**

SANDWICHES

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

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

CRAB CAKE SANDWICH
sesame bun, tartar sauce,
house cut french fries **27**

ONE GREAT BURGER
aged cheddar,
pickled green tomatoes,
bacon, sautéed onions,
jalapeño marmalade,
house cut French fries **25**

APPETIZERS

CRAB & GUACAMOLE
housemade chips **22**

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

MEATBALLS
pomodoro, basil, garlic focaccia bread **17**

CRISPY CALAMARI
spicy marinara, garlic aioli **20**

BANG BANG SHRIMP
ginger, sweet chili, avocado, micro mint **15**

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

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

CRISPY BURRATA
plum-fennel relish, orange blossom honey,
petit herb salad **18**

ENTRÉES

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

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

FARM CHICKEN
confit chicken croquette, creamed spinach,
baby carrots, black truffle jus **29**

BLACKENED SHRIMP RISOTTO
English pea, asparagus, mascarpone **33**

SESAME CRUSTED AHI TUNA
chickpea hummus, Spring vegetables,
sunny side quail eggs **33**

PAN ROASTED BRANZINO
fava bean spaetzle, heirloom tomato & olive ragout,
Thai basil **30**

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

PRIX FIXE 45

APPETIZERS

choice of

FIVE LETTUCE CAESAR
shaved parmesan,
garlic & herb croutons

VELVETY TOMATO SOUP
cheddar cheese, dill

ENTRÉES

choice of

STEAK FRITES
house cut French fries
béarnaise sauce

FAROE ISLAND SALMON
eggplant caponata, wilted spinach,
basil oil

FARM CHICKEN
confit chicken croquette,
creamed spinach, baby carrots
black truffle jus

DESSERT

Chocolate Truffle Cake

SIDES 12

FRENCH GREEN BEANS
shallots, dill

TRUFFLE FRIES
rosemary, garlic aioli

CREAMED SPINACH
roasted garlic

EGGPLANT CAPONATA
capers and basil

sarabethsrestaurants.com

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

WINE BY THE GLASS

WHITE

PINOT GRIGIO, Italy **15/19/55**

SAUVIGNON BLANC, New Zealand **15/19/55**

CHARDONNAY, California **15/19/55**

SANCERRE, France **19/25/60**

ALBARINO, Spain **19/25/60**

RED

PINOT NOIR, Oregon **16/20/60**

BARBERA D'ALBA, Italy **15/19/55**

MALBEC, Argentina **15/19/55**

CABERNET SAUVIGNON, Washington **15/19/55**

ROSÉ, Italy 16/60

SPARKLING

PROSECCO, Italy **16/60**

ROSÉ, Italy **16/60**

SPARKLING ROSÉ, Italy **16/60**

PROSECCO ROSÉ, Italy **16/60**

**FOR WINES BY THE BOTTLE PLEASE
SEE OUR FULL WINE LIST**

SANGRIA

RED 15/45
merlot, vanilla, brandy

WHITE 15/45
chablis, apple, brandy

LEMONADE STAND MOCKTAILS

LAVENDER LEMONADE
vanilla syrup infused with lavender **7**

MAI TAI BLOSSOM
orange blossom water, orgeat syrup,
fresh lemonade **7**

SARABETH'S PINK LEMONADE
Sarabeth's strawberry raspberry preserves **7**

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

COCKTAILS 16

Fun in the Sun
pineapple syrup, lime juice, bitter truth all spice dram,
Cointreau, pineapple juice

Tiramisu Martini
Haku Vodka, Mr. Black, Crème de Cacao, Espresso,
simple syrup

Blood Orange Coconut Margarita
Hornitos blanco, triple sec, coconut cream,
blood orange juice, lime juice

Hey Honey!
Gunpowder gin, grapefruit juice, lime juice,
honey rosemary syrup

Southern Reverie
Makers Mark, ginger simple syrup, black iced tea,
Luxardo Abona Amaro, lemon juice

BRUNCH COCKTAILS

GLASS **16**

CARAFE **53**

SIGNATURE BLOODY MARY
spring44 vodka, pickled vegetables

[add jumbo shrimp +4]

CLASSIC MIMOSA
orange juice, sparkling wine

FOUR FLOWER MIMOSA
four flower juice, sparkling wine

FIVE FLOWER MIMOSA
St. Germaine, sparkling wine, four flower juice

CLASSIC BELLINI
white peach purée, sparkling wine

BEER 9

LAGUNITAS IPA California
WOLFFER ROSE CIDER New York
ALLAGASH WHITE Maine
ABITA AMBER Louisiana
LANDSHARK LAGER St. Louis
STELLA ARTOIS Belgium