

BRUNCH

SERVED SATURDAY-SUNDAY 8:00AM-4:00PM



FRUITY BEGINNINGS

FOUR FLOWERS JUICE
orange, fresh pineapple,
banana & pomegranate juice **15**

COLD PRESSED ORANGE OR
GRAPEFRUIT JUICE **14**

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
Doerfler's 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**

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**



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**

WE POLITELY DECLINE SUBSTITUTIONS DURING BRUNCH

Saratoga bottled water **9**

BRUNCH COCKTAILS

GLASS/CARAFE

CLASSIC MIMOSA
sparkling wine, orange juice
16/53

YELLOW BIRD
Galliano,
pineapple juice,
Champagne
16/53

SIGNATURE BLOODY MARY
Spring44 vodka, pickled vegetables
16/53

jumbo shrimp **+2.50** / Bacon **+2**

BELLINI
peach purée,
sparkling wine
17/55

BREAKFAST MARTINI
Spring44 gin,
Sarabeth's marmalade,
Cointreau, fresh lemon
16

MATCHA MANGO MOJITO
matcha infused Plantation rum,
mango rum, fresh mint & lime
17

sarabethsrestaurants.com

LUNCH

SERVED SATURDAY-SUNDAY 11:00AM-4:00PM

APPETIZERS

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

CRAB & GUACAMOLE
housemade chips **24**

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

SHORT RIB TATER TOTS
chipotle aioli **17**



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



SALADS

FIVE LETTUCE CAESAR
shaved parmesan, garlic & herb croutons **20**

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 **38**

ENTRÉES

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

ADULT GRILLED CHEESE
3 cheeses, pretzel bread, housemade pickles,
tomato soup **25**

Add ham **5**

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

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

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

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

FOUR FLOWER MIMOSA
four flowers juice,
sparkling wine
16/53

FIVE FLOWER MIMOSA
four flowers juice,
St Germain,
sparkling wine
17/54

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

COCKTAILS

FUN IN THE SUN 16
Plantation silver rum,
Bitter Truth Allspice Dram, Cointreau,
Caramelized Pineapple Syrup, Pineapple Juice

SOUTHERN REVERIE 17
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,

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 8

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

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