SERVED THURSDAY TO SATURDAY 4:00PM-10:00PM



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SALADS

SARABETH'S CHOPPED SALAD salami, feta cheese, garbanzo beans, onion, cucumber, peppers, lemon vinaigrette 20

POWER BOWL

Tuscan kale, quinoa, pistachios, apples, beets, goat cheese, sherry shallot vinaigrette

19

Add: avocado +5, organic grilled chicken +7, salmon +12

SEAFOOD COBB SALAD

Maine lobster, crab meat, shrimp, avocado, bacon, egg, tomato, onion, blue cheese 33

SANDWICHES

ADULT GRILLED CHESSE

3 cheeses, pretzel bread, house made pickles, tomato soup 24

add ham +4

BUTTERMILK CRISPY CHICKEN SANDWICH

cole slaw, pickles, jalapeño marmalade,

French fries

ONE GREAT BURGER

aged cheddar, pickled green tomatoes, bacon, sautéed onions,

jalapeño marmalade, house cut French fries 26

APPETIZERS



18

FIVE LETTUCE CAESAR shaved parmesan, garlic & herb croutons

VELVETY TOMATO SOUP

cheddar cheese, dill 14

MEATBALLS pomodoro, basil, garlic focaccia bread 16

> BABY BEET SALAD arugula, navel oranges goat cheese croquette, sherry shallot vinaigrette 16



ENTRÉES



STEAK FRITES

house cut French fries, béarnaise sauce 36

FAROE ISLAND SALMON

eggplant caponata, wilted spinach, basil oil

FARM CHICKEN

confit chicken croquette, wild mushroom ragu, sweet corn puree, black truffle chicken au jus 29

BRAISED SHORT RIB

grilled artichoke purée broccolini, piquillo pepper 31

SESAME CRUSTED AHI TUNA

chickpea hummus, summer vegetables, sunny side quail eggs 32

SEAFOOD LINGUINE

shrimp, calamari, clams

lemon zest, arugula, tarragon

SNACKS FOR THE TABLE

DEVILED EGGS capers, cornichon, parsley 14

SHORT RIB TATER TOTS garlic aioli 15

CRISPY CALAMARI spicy marinara, garlic aioli

TUNA TARTARE TACOS 16 ginger, sweet chili, avocado

18

21

12

10

add extra taco +4

CRAB & GUACAMOLE housemade chips

SIDES

TRUFFLE FRIES

rosemary, garlic aioli

SAUTÉED SPINACH

roasted garlic 10

EGGPLANT CAPONATA

capers, basil

₹

SARATOGA BOTTLED WATER still or sparkling

CNO

24