

BRUNCH

SERVED SATURDAY- SUNDAY 8:00AM- 5:00PM

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 raisins,
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,
petite 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

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



Egg whites +3

POPOVERS

WILD MUSHROOM SCRAMBLE
boursin cheese, truffle oil, chives **24**

GOLDIE LOX SCRAMBLE
smoked salmon,
cream cheese **24**

BASKET OF POPOVERS
orange marmalade **12**

LUNCH

SERVED SATURDAY- SUNDAY 11:00AM-5:00PM

APPETIZERS

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

CRAB & GUACAMOLE
housemade chips **22**

DEVILED EGGS
capers, cornichon, parsley **15**

SHORT RIB TATER TOTS
chipotle aioli **16**



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



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, pista-
chios, 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,
croissant **25**

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

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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