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

FRUITY BEGINNINGS

FOUR FLOWERS JUICE	
orange, fresh pineapple,	
banana & pomegranate juice	12
COLD PRESSED ORANGE OR	
GRAPEFRUIT JUICE	9
MORNING FRUIT BOWL	
grapefruit & orange,	
sliced banana & strawberry	13
APPLE CINNAMON GRANOLA	
Greek yogurt, golden raisins,	
coconut, almonds, banana	14

SWEET BREAKFAST

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organic 100% maple syrup from	
The Catskills	
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FAT & FLUFFY FRENCH TOAST	
atuar di anni a	0.4
strawberries	24
LEMON & RICOTTA PANCAKES	
blackberries	22
BUTTERMILK PANCAKES	
strawberries	21
CHEESE BLINTZ	
strawberry-raspberry preserve,	
vanilla creme fraiche	19

BASKET OF SARABETH'S MUFFINS & LEGENDARY PRESERVES Scone, Bran, Banana, Pumpkin, Corn 17

19

SIDES

THREE-PEPPER HOME FRIES	9
APPLEWOOD SMOKED BACON	11
CHICKEN & APPLE SAUSAGE	11
TRUFFLE FRIES	12
SMOKED SALMON	10
1/2 AVOCADO	5
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SARATOGA BOTTLED WATER	
still or sparkling	9

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EXTRAORDINARY EGGS & OMELETTES

All-natural eggs from Sullivan County Farm

Choice of Muffin (English, Bran, Banana, Pumpkin, Corn) Scone or Toast & Preserves

SPINACH & GOAT CHEESE **OMELETTE**

SARABETH'S QUICHE* leeks, ham, potato, gruyère 22

22

21

23

GARDEN OMELETTE peas, zucchini, mushrooms, cheddar cheese

FARMER'S OMELETTE ham, leeks, potato, gruyère 21

CLASSIC EGGS BENEDICT* smoked ham, hollandaise sauce, peppers, chives

SMOKED SALMON BENEDICT* hollandaise sauce, peppers, chives 24

GOLDIE LOX POPOVER smoked salmon, cream cheese 22

SIGNATURE AVOCADO TOAST* heirloom cherry tomato, poached egg, burrata cheese, pepitas, petite market greens 20

∮ 2 EGGS ANY STYLE* served with local greens & toast 19

> Chioce of: chicken sausage applewood bacon

> > Egg Whites +2 \mathbb{C}^{∞}

*not served with additional toast or muffin

SARABETH'S CLASSIC TOWER 35

LEMON ZESTED TUNA SALAD marinated cherry tomatoes SMOKED SALMON RILLETTE capers & shallots **DEVILED EGGS** paddlefish caviar

Served with buttermilk biscuits, baby gem, house pickled vegetables, cornichons

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

APPETIZERS

VELVETY TOMATO SOUP cheddar cheese, dill	14
CRAB & GUACAMOLE house made chips	19
TUNA TARTARE TACOS ginger, sweet chili, avocado add extra taco +4	16
DEVILED EGGS capers, cornichon, parsley	10
SHORT RIB TATER TOTS chipotle aioli	14
SALADS	
FIVE LETTUCE CAESAR	
shaved parmesan,	
garlic & herb croutons	17
SARABETH'S CHOPPED SALAD	
salami, feta cheese, garbanzo beans, onion,	
cucumber, peppers, lemon vinaigrette	19
POWER BOWL Tuscan kale, quinoa, pistachios, apples, beets, goat cheese,	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

ENTRÉES	
ROTISSERIE TURKEY CLUB	
bacon jam, burrata, arugula,	
avocado, croissant	22
ADULT GRILLED CHEESE	
3 cheeses, pretzel bread,	
house made pickles, tomato soup	24
add ham +4	
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ONE GREAT BURGER	
aged cheddar, pickled green tomatoes,	
bacon, sautéed onions,	
jalapeño marmalade, house cut French fries	26
BUTTERMILK CRISPY CHICKEN SANDWICH	
cole slaw, pickles, jalapeño marmalade,	
French fries	24
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STEAK FRITES	

house cut French fries, béarnaise sauce

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