

BREAKFAST

SERVED MONDAY-FRIDAY 8:00AM-4:00PM



FRUITY BEGINNINGS

FOUR FLOWERS JUICE
orange, fresh pineapple,
banana & pomegranate juice **14**

COLD PRESSED ORANGE OR
GRAPEFRUIT JUICE **13**

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
Doerflers 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

Saratoga bottled water 9

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
**not served with additional toast*



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**

STONE OVEN PIZZA

MARGHERITA
fresh mozzarella, basil, tomato sauce
19

SWEET ITALIAN SAUSAGE
fresh mozzarella, oregano, tomato sauce
20

GRILLED PORTOBELLO
fontina, fresh arugula, oregano **22**

LUNCH

SERVED MONDAY-FRIDAY 11:00AM-4:00PM

APPETIZERS

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

CRAB & GUACAMOLE
house made chips **24**

CRISPY CALAMARI
spicy marinara, garlic aioli **19**

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

BABY BEET SALAD
roasted rainbow beets, arugula,
crispy everything puff pastry,
herb fontina fondue **17**



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



SALADS

FIVE LETTUCE CAESAR
shaved parmesan, garlic & herb croutons **19**

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 **37**

ENTRÉES

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

ADULT GRILLED CHEESE
3 cheeses, pretzel bread,
house made pickles, tomato soup **24**

Add ham +4

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

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

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

CRISPY BUTTERMILK
CHICKEN SANDWICH
coleslaw, pickles, jalapeño marmalade,
French fries **25**

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

FAROE ISLAND SALMON
eggplant caponata,
wilted spinach, basil oil **36**