

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

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
oregano, parmesan cream,
fresh arugula **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
herb whipped goat cheese, raspberries,
pistachio crumble, baby watercress,
balsamic gstrigue **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

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**

sarabethsrestaurants.com

CENTRAL PARK SOUTH

PARK AVENUE SOUTH

GREENWICH VILLAGE

UPPER WEST SIDE

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**

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**

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**

WE POLITELY DECLINE SUBSTITUTIONS DURING BRUNCH

BRUNCH COCKTAILS

GLASS/CARAFE

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

SIGNATURE
BLOODY MARY
Spring44 vodka,
pickled vegetables
16/53

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

CLASSIC MIMOSA
sparkling wine, orange juice
16/53

BELLINI
peach purée, sparkling wine
17/55

SAVED BY THE BELL
Casamigos mezcal,
bell pepper purée,
agave syrup **16**

BREAKFAST MARTINI
spring44 gin,
Sarabeth's marmalade,
Cointreau, fresh lemon
16

MATCHA MANGO MOJITO
matcha infused Plantation rum,
mango rum, fresh mint & lime
16

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STONE OVEN PIZZA

MARGHERITA
fresh mozzarella, basil,
tomato sauce **19**

SWEET ITALIAN SAUSAGE
fresh mozzarella, oregano,
tomato sauce **20**

GRILLED PORTOBELLO
oregano, parmesan cream,
fresh arugula **22**

SALADS

Add avocado +6,
grilled chicken +8,
salmon +14, steak +15

SARABETH'S CHOPPED SALAD
market vegetables, salami, feta,
lemon oregano vinaigrette **22**

POWER BOWL
shredded kale, quinoa,
pistachios, apples,
beets, goat cheese,
sherry shallot vinaigrette **20**



SEAFOOD COBB SALAD

Maine lobster, crab meat, shrimp,
avocado, bacon, egg, tomato,
onion, blue cheese **37**



SIDES 14

FRENCH GREEN BEANS
shallots, dill

TRUFFLE FRIES
rosemary, garlic aioli

SAUTÉED SPINACH
roasted garlic

EGGPLANT CAPONATA
capers, basil



APPETIZERS

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

CRAB & GUACAMOLE
housemade chips **25**

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

MEATBALLS
pomodoro, basil, garlic focaccia bread **18**

CRISPY CALAMARI
spicy marinara, garlic aioli **20**

TUNA TARTARE TACOS
ginger, sweet chili, avocado, micro mint **17**

Add extra taco +5

BABY BEET SALAD
herb whipped goat cheese, raspberries, pistachio
crumble baby watercress, balsamic gastrique **17**

JUMBO LUMP CRAB AVOCADO
russian dressing, tarragon, bibb lettuce **24**



ENTRÉES

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

FAROE ISLAND SALMON
Eggplant caponata, wilted spinach, basil oil **37**

MURRAY'S FARM CHICKEN
roasted root vegetables,
lemon-dill chicken brodo **30**

AHI TUNA NICOISE
fingerling potato, hericot vert, roasted tomato,
6 min egg, herb beurre blanc **35**

DIVER SCALLOPS
celery root puree, beech mushrooms,
golden raisins, apple frisee salad **33**

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

SHORT RIB BOLOGNESE
rigatoni, parmesan, basil **28**



PRIX FIXE 45

APPETIZER

choice of

FIVE LETTUCE CAESAR
shaved parmesan,
garlic & herb croutons

VELVETY TOMATO SOUP
cheddar cheese, dill

ENTRÉE

choice of

STEAK FRITES
house cut French fries,
béarnaise sauce

FAROE ISLAND SALMON
Eggplant caponata, wilted
spinach, basil oil

MURRAY'S FARM CHICKEN
Roasted root vegetables,
lemon-dill chicken brodo

DESSERT

CHOCOLATE TRUFFLE CAKE
raspberry coulis, whipped cream

SANDWICHES

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

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

Add ham +4

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

CRAB CAKE SANDWICH
sesame bun, tartar sauce,
house cut French fries **27**



DESSERT

CHOCOLATE TRUFFLE CAKE 13
raspberry coulis, whipped cream

SARABETH'S COOKIE PLATE 13
chocolate chubby, palmier,
elephant, chocolate-dipped sandwich,
linzer heart

ICE CREAM SANDWICH 6
chocolate chip cookies,
vanilla gelato

CHEESECAKE 13
berry compote

RASPBERRY BREAD PUDDING 13
creme anglaise

SEASONAL CROSTATA 13
vanilla ice cream

LOCALLY MADE GELATO & SORBET 13
vanilla gelato, salted caramel gelato,
chocolate gelato, Mango sorbet

WARMING COCKTAILS 15

PORT & DESSERT WINES

SANDEMAN, TAWNY 10
YEAR 12

FONSECA, TAWNY 10
YEAR 14

INNISKILLIN ICE WINE
18

MOSCATO, RUFFINO 10
CASTELLO DI AMA VIN
SANTO 11

SWEATER WEATHER

Meyers Dark rum, Disaronno
amaretto
hot apple Cider , orange zest-
ed whipped cream , Luxardo
Cherry

COGNAC AU LAIT

Hennessy VS, espresso, steamed
milk, cinnamon syrup,

TOASTED ALMOND LATTE

rum, espresso, steamed milk ,
orgeat syrup

SOME LIKE IT HOT

Khalua, baileys, espresso, Sara-
beth's legendary hot chocolate

SALTED MAPLE LATTE

rum, espresso, maple syrup,
steamed milk

PUMPKIN WHITE RUSSIAN

vanilla stoli Vodka ,Kahlua,
steamed milk ,
Pumpkin pie spice

AFTER DINNER DRINKS

SINGLE MALT SCOTCH

MACALLAN 12YR 16

MACALLAN 18YR 45

THE GLENLIVET 12YR 14

TALISKER 16

OBAN 14YR 18

OBAN 18YR 25

COGNAC & BRANDY

COURVOISIER VS 13

COURVOISIER VSOP 14

HENNESSY VS 13

HENNESSY VSOP 14

HENNESSY XO 30

REMY MARTIN VSOP 15

REMY MARTIN XO 30

DIGESTIFS

AMARETTO DISARONNO 11

BOTTEGA GRAPPA 14

LILLET BLONDE 11

FERNET BRANCA 11

SAMBUCA ROMANA 12

SAMBUCA BLACK 12

LIMONCELLO 12

BAILEY'S IRISH CREAM 11

PERNOD ABSINTHE 10

HAPPY HOUR

EVERYDAY 3PM-7PM
AT THE BAR, LOUNGE & CAFE

WINE BY THE GLASS 8

MALBEC
BlancCat, Argentina

MONTEPULCIANO
D'ABRUZZO
Casalini, Italy

PINOT NOIR
Murphy Goode, California

MELON DE BOURGOGNE
Oyster King, France

WHITE BLEND
Frico, Italy

ROSÉ
Aragosta, Italy

HOUSE COCKTAILS 8

COSMOPOLITAN

MARGARITA

CUBA LIBRE

CAPE COD

DAIQUIRI

KIR ROYALE

MIMOSA

BELLINI

TEQUILA SUNRISE

BEER

DRAFT 6

BLUE POINT LAGER Long Island, NY
FOUNDERS PORTER Michigan
FOUNDERS MORTAL BLOOM Michigan
AVERY WHITE RASCAL WHITE Colorado
BROOKLYN LAGER New York
STELLA ARTOIS Belgium

BOTTLES 8

TWO ROADS LIL HEAVEN IPA Connecticut
BUDWEISER Missouri
BUD LIGHT Missouri
CORONA Mexico
HEINEKEN Netherlands
AMSTEL LIGHT Amsterdam
ANGRY ORCHARD HARD CIDER New York

COCKTAILS

EXCLUDED FROM HAPPY PRICES

FRENCH TOAST OLD FASHIONED 17

fat washed Pinhook Rye, maple syrup,
cinnamon- vanilla bitters

PUMPKIN WHITE RUSSIAN 16

Absolut vanilla , Kahlua, heavy cream,
pumpkin puree, pumpkin spice

SPICED ORANGE GIN FIZZ 16

Tanqueray sevilla orange gin, spiced simple
syrup, fresh orange juice, fresh lime

LA NOCHE OSCURA 17

Casamigo reposado, fresh espresso,
Godiva liqueur

SWEATER WEATHER 16

Goslings dark rum , Drambuie,
hot apple cider , fresh cream, orange zest

**LIVE JAZZ BAND
EVERY WEDNESDAY
IN THE LOUNGE FROM
6-9PM**

HAPPY HOUR BAR BITES

6

GOAT CHEESE CROQUETTES
spicy marinara

CHICKEN CONFIT TACOS
mole & kale

DEVEILED EGGS
candied bacon

BEEF SLIDERS
tomato & pickle

SHORT RIB TATER TOTS
BBQ sauce



EAST COAST OYSTER 2

JUMBO SHRIMP 2.5



SHAREABLE BAR BITES

MARGHERITA PIZZA 10
fresh mozzarella, basil, tomato sauce

ARTICHOKE DIP 12
pretzel crostini

BANG BANG SHRIMP 10
Sweet & Spicy aioli

OFFERED AT THE BAR, LOUNGE & CAFE
DINE IN ONLY

WINE BY THE GLASS

WHITE

- PINOT GRIGIO, ITALY 14/56
SAUVIGNON BLANC, NEW ZEALAND 14/54
SANCERRE, FRANCE 18/68
CHARDONNAY, CALIFORNIA 15/58
CHABLIS, FRANCE 17/68

RED

- PINOT NOIR, OREGON 16/65
CÔTES DU RHÔNE, FRANCE 14/56
MERLOT, CALIFORNIA 14/56
CABERNET SAUVIGNON, CALIFORNIA 17/68

ROSÉ, ITALY 15/58

- PROSECCO, ITALY 14/50
SPARKLING ROSÉ. ITALY 15/52
CHAMPAGNE, FRANCE 19/75
CRÉMANT DE BOURGOGNE, FRANCE 375ml btl 28

FOR WINE BY THE BOTTLE PLEASE SEE OUR FULL WINE LIST

SANGRIA

peach, apricot, orange

RED 16/46

merlot, vanilla brandy

APPLE CIDER 16/46

chablis, apple brandy, mulling spices

COCKTAILS

FRENCH TOAST OLD FASHIONED 17
fat washed Bulleit rye whiskey, maple syrup,
cinnamon vanilla bitters

PUMPKIN WHITE RUSSIAN 16
Absolut vanilla , Kahlua, cream,
pumpkin puree, pumpkin spice

SPICED ORANGE GIN FIZZ 16
Tanqueray sevilla orange gin, spiced simple
syrup , fresh orange juice , fresh lime

LA NOCHE OSCURA 17
Casamigo reposado , fresh espresso,
Godiva liqueur

SWEATER WEATHER 16
Goslings dark rum , Drambuie,
hot apple cider, fresh cream, orange zest

GLASS/CARAFE

SIGNATURE BLOODY MARY
spring44 vodka, pickled vegetables 16/53

add jumbo shrimp +2.5 /Bacon+2

CLASSIC MIMOSA
orange juice, sparkling wine
16/53

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

FIVE FLOWER MIMOSA
St. Germaine, sparkling wine, four flower juice
17/55

CLASSIC BELLINI
white peach purée, sparkling wine
17/55

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 water 8

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

BEER

DRAFT 9

- EVERY WHITE RASCAL Colorado
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 Netherlands
AMSTEL LIGHT Amsterdam
BRONX BREWERY PALE ALE New York
ANGRY ORCHARD HARD CIDER New York

WINE

BY THE GLASS

WHITE

PINOT GRIGIO
il Narratore, Italy **14/56**

CHABLIS
Le Finage, France **17/68**

SAUVIGNON BLANC
Frenzy, New Zealand **14/54**

SANCERRE
Roland Tissier et Fils,
Sancerre, France **18/68**

CHARDONNAY
Valravyn, California **15/58**

RED

PINOT NOIR
Neilson, California **16/65**

COTES-DU-RHONE
Domaine de Fontive, France **14/56**

MERLOT
Kendall-Jackson Vinters reserve,
California **16/65**

CABERNET SAUVIGNON
Silver Palm, California **17/68**

ZINFANDEL
Klinkler Brick, California **16/65**

ROSÉ

11 Minute, Italy **14/56**

SPARKLING

PROSECCO
Ca' Furlan, Italy **14/50**

CHAMPAGNE
Louis de Sacy, France
btl 75

PROSECCO ROSÉ
Isotta Manzoni, Italy
15/52

CREMANT DE
BOURGOGNE
Bailly Perrie, France
375ml
btl 28

SPARKLING ROSÉ
Jeio, Bisol, Italy **15/52**

CHAMPAGNE
Pierre Jouet Brut, France
btl 160

HALF BOTTLES

WHITE

CHARDONNAY
Macrostie,
Sonoma Coast, California **24**

WHITE BLEND
Monte Velho, Portugal **24**

CHABLIS
Domaine de Varoux, France
30

RED

BAROLO
Bovio, Italy **40**

CABERNET SAUVIGNON
Broadside, California **25**

PINOT NOIR
Thomas Henry, California **25**

ZINFANDEL
Carol Shelton, California **32**

BOTTLES

WHITE

PINOT GRIGIO Pighin Friuli, Italy **45**

GAVI Villa Gozzo, Italy **48**

CHARDONNAY Sequoia Grove, California **55**

GARGANEGA Soave Classico, Veneto, Italy **60**

POUILLY FUISSE Domain Gaillard, France **60**

BURGUNDY Domain Damien Martin, France **65**

VERMENTINO Clos Alivu, France **68**

SANCERRE Chateau de Sancerre, France **70**

CHARDONNAY Obsidian, California **70**

BOURGOGNE Hautes-Cotes de Beaune, France **75**

CHABLIS Jean-Marc Brocard, France **80**

BOURGOGNE Maison Pascal Clément, France **85**

CHARDONNAY Stonestreet, California **95**

CHARDONNAY Flowers, California **110**

RED

RIOJA Ramirez de la Piscina, Spain **55**

MERLOT Toad Hollow, California **60**

GAMAY Laurent Perrachon, France **65**

CARMIGNANO Villa di Capezzana, Italy **60**

GIGONDAS Montirius, France **65**

MERLOT Freemark Abbey, California **70**

BRUNELLO DI MONTALCINO Elia Palazzesi, Italy **75**

GUARDOILVENTO Etna, Italy **78**

CABERNET SAUVIGNON Obsidian Ridge, California **80**

PINOT NOIR Flowers, California **110**

CABERNET SAUVIGNON Stonestreet, California **110**

ROSÉ

Ultimate Provence, France **55**