

DINNER

SERVED MONDAY-SATURDAY 4:00PM-10:00PM

Sarabeth's

MENU

AND SUNDAY 4:00PM-9:00PM

SALADS

SARABETH'S CHOPPED SALAD
market vegetables,
garbanzo beans, feta,
lemon oregano vinaigrette 23

POWER BOWL
shredded kale, quinoa, pistachios,
apples, beets, goat cheese,
sherry shallot vinaigrette 23

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

SEAFOOD COBB SALAD
Maine lobster, crab meat, shrimp,
avocado, bacon, egg, tomato, onion,
blue cheese 40

SANDWICHES

CRAB CAKE SANDWICH
sesame bun, tartar sauce,
house cut french fries 28

CLASSIC LOBSTER ROLL
remoulade, slaw, chips 37

ADULT GRILLED CHESSE
3 cheeses, pretzel bread,
house made pickles, tomato soup 26
add ham +4

ONE GREAT BURGER
bacon, pickled green tomatoes,
sautéed onions, jalapeño marmalade,
aged cheddar, house cut French fries 29

SARATOGA BOTTLED WATER
still or sparkling 10

APPETIZERS

VELVETY TOMATO SOUP
cheddar cheese, dill 19

FIVE LETTUCE CAESAR
shaved parmesan,
garlic & herb croutons 20

MEATBALLS
pomodoro, basil, focaccia bread 19

BABY BEET SALAD
roasted rainbow beets, herb fontina fondue,
arugula, crispy everything puff pastry 18

CRISPY BURRATA
plum-fennel relish, orange blossom honey,
petite herb salad 21

ENTRÉES

STEAK FRITES
house cut French fries, béarnaise sauce 40

FAROE ISLAND SALMON
eggplant caponata, wilted spinach,
basil oil 39

FARM CHICKEN
confit chicken croquette, creamed spinach,
baby carrots, black truffle jus 35

BLACKENED SHRIMP RISOTTO
english pea, asparagus, mascarpone 33

SESAME CRUSTED AHI TUNA
chickpea hummus, spring vegetables,
sunny side quail eggs 35

PAN ROASTED BRANZINO
fava bean spaetzle, thai basil,
heirloom tomato & olive ragout 35

CHICKEN POT PIE
wild mushrooms, rainbow carrots,
fingerling potatoes, herb béchamel 33

RAW BAR

EAST COAST OYSTERS
half dozen
mignonette sauce, cocktail sauce, lemon 22

CHILLED JUMBO SHRIMP
atomic horseradish, cocktail sauce, lemon 25

SNACKS FOR THE TABLE

DEVILED EGGS
capers, cornichon, parsley 18

SHORT RIB TATER TOTS
chipotle aioli 18

CRISPY CALAMARI
spicy marinara, garlic aioli 21

TUNA TARTARE TACOS
ginger, sweet chili, avocado, micro mint 19
Add extra taco +5

CRAB & GUACAMOLE
housemade chips 26

SIDES 15

FRENCH GREEN BEANS
shallots, dill

TRUFFLE FRIES
rosemary, garlic aioli

EGGPLANT CAPONATA
capers, basil

CREAMED SPINACH
roasted garlic

sarabethsrestaurants.com

CENTRAL PARK SOUTH | PARK AVENUE SOUTH | GREENWICH VILLAGE | UPPER WEST SIDE

DRINKS

Sarabeth's

COCKTAILS

WINES BY THE GLASS

WHITES

glass / quartino / bottle

PINOT GRIGIO, il Narratore, Italy	15/19/60
CHARDONNAY, Valrav, California	15/19/60
SANCERRE, Roland Tissier, France	19/25/70
SAUVIGNON BLANC, Illumination, California	20/26/80
CHABLIS, Jean-Marc Brocard, France	20/26/80

REDS

glass / quartino / bottle

PINOT NOIR, Benton-Lane, Oregon	16/20/65
MALBEC, Blancat, Argentina	15/19/60
CABERNET SAUVIGNON, Broadside, California	16/20/65
CHIANTI CLASSICO, Nozzole, Italy	15/19/60
BAROLO, Casa E Di Mirafiore, Italy	21/27/85

SPARKLING WINE

glass / bottle

PROSECCO, Ruggeri, Italy	14/50
ROSÉ BRUT, Jeio, Italy	13/55
CHAMPAGNE, Louis De Sacy Brut, France	19/100

ROSE WINE

glass / quartino / bottle

PROVENCE, Ultimate, France	17/21/65
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**For wines by the bottle, please see our full wine list*

BRUNCH COCKTAILS

glass / carafe

SIGNATURE BLOODY MARY

spring 44 vodka, pickled vegetables 16/53

add jumbo shrimp +4 or bacon strip +2

CLASSIC MIMOSA

orange juice, sparkling wine 16/53

FOUR FLOWERS MIMOSA

four flower juice, sparkling wine 16/53

FIVE FLOWERS MIMOSA

St. Germaine, sparkling wine,
four floweres juice 17/55

CLASSIC BELLINI

white peach purée, sparkling wine 16/53

CRAFTED COCKTAILS

17



TIRAMISU MARTINI

Haku vodka, Mr. Black, Creme de Cacao,
espresso, simple syrup

BLOOD ORANGE COCONUT MARGARITA

Hornitos Blanco, triple sec,
coconut cream, blood orange juice, fresh lime

HEY, HONEY!

Drumshanbo Gunpowder Irish Gin,
grapefruit juice, fresh lime,
honey rosemary syrup

FUN IN THE SUN

Bacardi rum, Cointreau, pineapple syrup,
fresh lime, pineapple juice, Bitter Truth

Allspice dram

SOUTHERN REVERIE

Makers Mark bourbon, lemon juice,
iced black tea, ginger simple syrup,

Luxardo Abona Amaro



SARATOGA BOTTLED WATER

still or sparkling

10



HALF BOTTLES WHITE WINE

SAUVIGNON BLANC

Silverado, California 25

PINOT GRIGIO

Santa Margherita, Italy 30

CHARDONNAY

MacRostie, Sonoma, California 25

MOSCATO D'ASTI

Michele Chiarlo, Italy 25

RIESLING

Hugel, Alsace, France 25

HALF BOTTLES RED WINE

PINOT NOIR

Adelsheim, Willamette Valley, Oregon 25

CHIANTI CLASSICO

Castellare di Castellina, Italy 35

MERLOT

Markham Vineyards, Napa, California 35

COTE DE BROUILLY

Chateau Thivin, France 40

CABERNET SAUVIGNON

Textbook, Napa, California 40

AMARONE

Tenuta Sant'Antonio, Veneto, Italy 50

BEER 9

DRAFT

STELLA ARTOIS, Belgium

FOUNDERS ALL DAY IPA, Michigan

BOTTLES

HEINEKEN, Amsterdam

MONTAUK SEASONAL, New York

HARPOON UFO WHITE, Boston

CORONA, Mexico

MONTAUK WAVE CHASER, New York

AMSTEL LIGHT, Holland