

BRUNCH

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



LUNCH

SERVED SATURDAY-SUNDAY 11:00AM-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**

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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