

BREAKFAST

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



LUNCH

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

FRUITY BEGINNINGS

- FOUR FLOWERS JUICE
orange, fresh pineapple,
banana & pomegranate juice 14
- COLD PRESSED ORANGE OR
GRAPEFRUIT JUICE 10
- MORNING FRUIT BOWL
grapefruit & orange,
sliced banana & strawberry 16

LIGHT BREAKFAST

- APPLE CINNAMON GRANOLA
greek yogurt, golden raisins,
coconut, almonds, banana 16
- BREAKFAST BOWL
quinoa, smoked salmon,
avocado, pickled onion, pepitas,
cherry tomato 24



- SIGNATURE
AVOCADO TOAST
heirloom cherry tomato,
burrata, pepitas,
petite market greens 24

add egg 5

SWEET BREAKFAST 28

*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 15
- CHICKEN & APPLE SAUSAGE 15
- TRUFFLE FRIES 14
- SMOKED SALMON 10
- 1/2 AVOCADO 6

EXTRAORDINARY EGGS & OMELETTES

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

- SPINACH & GOAT CHEESE
OMELETTE 25

- SARABETH'S QUICHE*
leeks, ham, potato, gruyère 24

- GARDEN OMELETTE
peas, zucchini, mushrooms, cheddar 25

- FARMER'S OMELETTE
leeks, ham, potato, gruyère 25

- CLASSIC HAM BENEDICT*
Canadian bacon, hollandaise,
peppers, chives 28

- SMOKED SALMON BENEDICT*
hollandaise, peppers, chives 29

- 2 EGGS ANY STYLE*
served with local greens & toast 25

Choice of:
chicken sausage
applewood smoked bacon

Egg Whites +4

*not served with additional toast



All-natural eggs from
Sullivan County Farm



POPOVERS

- WILD MUSHROOM SCRAMBLE
boursin cheese, truffle oil, chives 26

- GOLDIE LOX SCRAMBLE
smoked salmon, cream cheese 27

- GREEN & WHITE SCRAMBLE
scallions, cream cheese 26

- BASKET OF POPOVERS
orange marmalade 13

APPETIZERS

- VELVETY TOMATO SOUP
cheddar cheese, dill 18

- CRAB & GUACAMOLE
housemade chips 26

- CRISPY CALAMARI
spicy marinara, garlic aioli 21

- DEVEILED EGGS
capers, cornichon, parsley 18

- SHORT RIB TATER TOTS
chipotle aioli 18

- JUMBO SHRIMP COCKTAIL
atomic horseradish, cocktail sauce, lemon 25

- 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, feta, lemon vinaigrette 23

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

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 40

ENTRÉES

- CLASSIC LOBSTER ROLL
remoulade, slaw, chips 37

- ADULT GRILLED CHEESE
3 cheeses, pretzel bread,
housemade pickles, tomato soup 26
add ham 4

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

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

- ROASTED TURKEY CLUB
bacon jam, burrata, arugula,
avocado, croissant 26

- STEAK FRITES
house cut French fries,
béarnaise sauce 40

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

- SARATOGA BOTTLED WATER
still or sparkling 10



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

WINES BY THE GLASS

WHITES

glass / quartino / bottle

PINOT GRIGIO, il Narratore, Italy	15/19/60
CHARDONNAY, Valravv, 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

SPARKLING WINE

glass / bottle

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

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

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, fresh lime,
coconut cream, blood orange juice

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

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

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

FUN IN THE SUN

Bacardi rum, Cointreau, fresh lime,
pineapple syrup, 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 RED WINE

PINOT NOIR
Adelsheim, Williamette Valley, Oregon 25

CHIANTI CLASSICO
Castellare di Castellina, Italy 35

MERLOT
Markham Vineyards, Napa, California 35

BEAUJOLAIS CRU
Chateau Thivin, Cote de Brouilly, France 40

CABERNET SAUVIGNON
Textbook, Napa, California 40

AMARONE
Tenuta Sant'Antonio, Veneto, Italy 50