

DINNER

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



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

baba ganoush, dill, pomegranate vinaigrette,
crispy sunchoke

18
- CRISPY BURRATA

maple roasted squash, verjus grapes,
hazelnut crumble, cranberry gastrique

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, sweet potato puree,
smoked brussels sprouts, golden raisins,
herb chicken jus

35
- PUMPKIN RAVIOLI

beech mushrooms, pepitas, mache,
sage brown butter beurre blanc

33
- GRILLED AHI TUNA

butter beans, broccolini, tonnato sauce,
lemon confit

35
- CHICKEN POT PIE

wild mushrooms, rainbow carrots,
fingerling potatoes, herb béchamel

33
- PAN SEARED BRANZINO

roasted root vegetables, celery root puree,
apple cider pan sauce

35

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

19

Add extra taco +5
- CRAB & GUACAMOLE

housemade chips

26

SIDES 15

- FRENCH GREEN BEANS

almondine
- TRUFFLE FRIES

rosemary, garlic aioli
- EGGPLANT CAPONATA

capers, basil
- CRISP BRUSSELS SPROUTS

miso vinaigrette

DRINKS



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, Threadcount, California	20/26/80
CHABLIS, Jean-Marc Brocard, France	20/26/80

REDS

glass / quartino / bottle

PINOT NOIR, Böen, California	16/20/65
MALBEC, Blancat, Argentina	15/19/60
CABERNET SAUVIGNON, Broadside, California	16/20/65
SANGIOVESE, Frico, 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



SMOKEY HARVEST

Amaras mezcal, Casamigos Reposado,
soda, lime juice, crème de pamplemousse

DOUBLE BARREL

Makers Mark Bourbon, Bulleit Rye,
sweet vermouht, Luxardo abano amaro,
maple syrup

POMEGRANATE-BASIL MULE

Haku vodka, lime, basil simple syrup,
pomegranate juice, ginger beer

HONEY STING

Roku gin, lemon juice, ginger/honey syrup,
Domain Canton ginger liqueur,

NO TEXT BACK

Ghost tequila, lime, blood orange puree,
rosemary simple syrup

LOST IN THE JUNGLE

white rum, dark rum, Aperol,
pineapple juice, golden falernum,
lime juice, black walnut bitters



THE SPRITZ 15

ETNA SPRITZ

Campari, Amaro, prosseco, club soda

HUGO SPRITZ

St. Germain, prosseco, club soda



SARATOGA BOTTLED WATER
still or sparkling 10



HALF BOTTLES WHITE WINE

SAUVIGNON BLANC

Dry Creek, 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

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

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