



BRUNCH

SERVED SATURDAY & SUNDAY 8AM-4PM

LUNCH

SERVED 11AM-4PM

FRUITY BEGINNINGS

FOUR FLOWERS JUICE
orange, fresh pineapple,
banana & pomegranate juice **11.5**

**COLD PRESSED ORANGE OR
GRAPEFRUIT JUICE 11**

MORNING FRUIT BOWL
grapefruit and orange segments,
strawberries & bananas **14**

BERRY BOWL
blackberry, strawberry,
raspberry **16**

STEELCUT OATS & GRANOLA

STRAWBERRY & BANANA 12

**CARAMELIZED APPLE & BROWN SUGAR
RAISINS 12**

**CHERRY AND TOASTED ALMOND
CHIA SEEDS 14**

MORNING CRUNCH
freshly roasted granola, strawberries,
bananas, raisins, honey,
choice of milk or organic yogurt **13**

steel cut oats served until noon

SWEET BREAKFAST 23

*Organic Maple Syrup from
Doerfler's Vermont Farm*

BUTTERMILK PANCAKES
fresh strawberries

LEMON & RICOTTA PANCAKES
blackberries

PUMPKIN WAFFLE
raisins, sour cream, honey

FAT & FLUFFY FRENCH TOAST
strawberries

APPLE-CINNAMON FRENCH TOAST
bananas, apple butter

ALMOND-CRUSTED FRENCH TOAST
strawberry-raspberry sauce

SIDES

THREE-PEPPER HOME FRIES 11

APPLEWOOD SMOKED BACON 12

CHICKEN & APPLE SAUSAGE 13.5

PORK & APRICOT SAUSAGE 13.5

**BASKET OF SARABETH'S MUFFINS &
LEGENDARY PRESERVES 16**

EXTRAORDINARY EGGS & OMELETTES

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

AVOCADO & BURRATA TOAST*
sunnyside egg, petite greens, espelette
19.5

GREEN & WHITE
scrambled eggs, scallions,
cream cheese **20**

GOLDIE LOX
scrambled eggs, smoked salmon,
cream cheese **21.5**

CLASSIC EGGS BENEDICT*
Canadian bacon, hollandaise,
peppers, chives **25**

SALMON EGGS BENEDICT*
smoked salmon, hollandaise,
peppers, chives **26**

CRAB CAKE BENEDICT*
jumbo lump crab, hollandaise,
peppers, chives **30**

KALE SALAD & EGGS
baby kale, market vegetables,
smoked marcona almonds **23**

SHORT RIB HASH
baked eggs, poblanos, tomatillo salsa **25**

GARDEN OMELETTE
peas, zucchini, mushrooms,
cheddar **20**

VEGETABLE FRITTATA
asparagus, peppers, chives, gruyère **20**

FARMER'S OMELETTE
leeks, ham, potato, gruyère **22**

SPINACH & GOAT CHEESE OMELETTE 20.5

JALAPEÑO & CHEDDAR OMELETTE
tomato, onions, sour cream **20.5**

Egg whites +3.5

**Not served with an additional muffin*

*All-natural eggs from
Sullivan County Farm*

WE POLITELY DECLINE SUBSTITUTIONS DURING BRUNCH

APPETIZERS

VELVETY CREAM OF TOMATO SOUP 16

TUSCAN KALE SALAD
beets, raspberries, pepitas, goat cheese croquetas, **15.5**

BABY GEM CAESAR SALAD
parmesan reggiano, croutons **16.5**
add chicken +8

CRAB MEAT GUACAMOLE & CHIPS
cilantro, lime, jalapeño **21**

CLASSIC WEDGE
bacon lardons, cherry tomato, scallions,
blue cheese **17**

ENTRÉES

ROASTED CHICKEN SALAD
market vegetables, farm chicken, walnut vinaigrette **26**

SEAFOOD COBB SALAD
Maine lobster, crab meat, shrimp, avocado, bacon, egg,
tomato, onion, blue cheese **35**

JUMBO LUMP CRAB CAKE SANDWICH
frisée salad, French fries **29**

MAINE LOBSTER ROLL
cole slaw, house made potato chips **32**

CEDAR RIVER FLAT IRONSTEAK
truffle French fries, béarnaise sauce **33**

ONE GREAT BURGER
freshly ground turkey or sirloin, guacamole, French fries,
Sir Kensington's ketchup **25**

HAM & TURKEY CLUB SANDWICH
bacon jam, manchego, avocado on a croissant **22**

LEMON-ZESTED TUNA SALAD
grilled sourdough, frisée salad, basil, marinated tomato **-22**

FREE RANGE CHICKEN POT PIE
pearl onions, baby carrots, potatoes, peas **28**

ADULT GRILLED CHEESE
manchego, gruyère, cheddar, velvety cream of tomato soup **22**

COCKTAILS

PICKLED BLOODY MARY 14.5
Spring 44 vodka
add jumbo shrimp +3.25

15.5 GLASS/ 50 CARAFE

FIVE FLOWERS MIMOSA
St. Germaine, sparkling wine,
four flowers juice

CLASSIC BELLINI
white peach purée, sparkling wine

COLD BREW KICKER 14.5
cold brew coffee, Plantation dark rum,
cinnamon syrup

14.5 GLASS/ 49 CARAFE

CLASSIC MIMOSA
fresh orange juice, sparkling wine

FOUR FLOWER MIMOSA
four flower juice, sparkling wine

UNLIMITED BOTTLED WATER
Still or Sparkling \$4 per person

sarabethsrestaurants.com