



BRUNCH

SERVED SATURDAY & SUNDAY 8AM-4PM

LUNCH

SERVED 11AM-4PM

FRUITY BEGINNINGS

FOUR FLOWERS JUICE
orange, fresh pineapple,
banana & pomegranate juice **8.5**

**COLD-PRESSED ORANGE OR
GRAPEFRUIT JUICE 8**

MORNING FRUIT BOWL
grapefruit & orange sections,
sliced banana & strawberries **12.5**

BERRY BOWL
blueberry, blackberry,
& raspberry **14**

STEELCUT OATS & GRANOLA

STRAWBERRY & BANANA 8.5

**CARAMELIZED APPLE & BROWN SUGAR
RAISINS 9.5**

**CHERRY & TOASTED ALMOND
CHIA SEED 9.5**

MORNING CRUNCH
freshly roasted granola, strawberries,
bananas, raisins, honey,
choice of milk or organic yogurt **10**

SWEET BREAKFAST 19.5

*Catskill Mountain Sugar House
Organic Maple Syrup*

BUTTERMILK PANCAKES
fresh strawberries

LEMON & RICOTTA PANCAKES
fresh blackberries

PUMPKIN WAFFLE
cinnamon crème fraîche, pepitas,
raisins

FAT & FLUFFY FRENCH TOAST
fresh strawberries

APPLE-CINNAMON FRENCH TOAST
bananas, raisins

ALMOND-CRUSTED FRENCH TOAST
strawberry sauce

SIDES

THREE-PEPPER HOME FRIES 8.5

APPLEWOOD SMOKED BACON 8.5

CHICKEN & APPLE SAUSAGE 9.5

PORK & APRICOT SAUSAGE 9.5

**BASKET OF SARABETH'S MUFFINS &
LEGENDARY PRESERVES 14.5**

EXTRAORDINARY EGGS & OMELETTES

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

**SCRAMBLED EGG
STUFFED POPOVER***
scallions, cream cheese **18**

GOLDIE LOX
scrambled eggs, smoked salmon,
cream cheese **18**

CLASSIC EGGS BENEDICT*
Canadian bacon, hollandaise,
peppers, chives **21**

SALMON EGGS BENEDICT*
smoked salmon, hollandaise,
peppers, chives **22**

KALE & EGGS*
baby kale, market vegetables,
smoked marcona almonds **19.5**

BRAISED SHORT RIB HASH
baked eggs, poblanos,
tomatillo salsa **21**

GARDEN OMELETTE
mushroom, green peas, zucchini,
cheddar **18**

FARMER'S OMELETTE
leeks, ham, potato, gruyère **18**

SPINACH & GOAT CHEESE OMELETTE 18

CHICKEN SAUSAGE & KALE FRITTATA
avocado **18**

JALAPEÑO CHEDDAR OMELETTE
tomato, onion, cilantro **18**

CHEESE OMELETTE
gruyère, white cheddar,
or manchego **17.5**

Egg whites +2.5

**Not served with an additional muffin*

*All-natural eggs from
Sullivan County Farms*

WE POLITELY DECLINE SUBSTITUTIONS DURING BRUNCH

APPETIZERS

VELVETY CREAM OF TOMATO SOUP 13.5

ENDIVE SALAD
candied pecans, pomegranate
smoked blue cheese **14.5**

BABY GEM CAESAR SALAD 13.5
with grilled chicken **20**

CRAB MEAT GUACAMOLE & CHIPS
cilantro, lime juice, jalapeño **18.5**

AVOCADO & BURRATA TOAST
sunnyside egg, petite greens,
espelette **16.5**

DEVILED EGGS
dijon, parsley, paprika **12**

BEEF ROOT SALAD
organic quinoa, micro sorrel,
sesame vinaigrette **14.5**

ENTRÉES

SEAFOOD COBB SALAD
Maine lobster, crab meat, shrimp, avocado,
bacon, egg, tomato, onion, blue cheese **30**

ROASTED CHICKEN SALAD
arugula, red grapes,
smoked marcona almonds,
caper berries, alfonso olives **22**

JUMBO LUMP CRAB CAKE SANDWICH
frisée salad, house made potato chips **26**

MAINE LOBSTER ROLL
cole slaw, house made potato chips **28**

ONE GREAT BURGER
freshly ground turkey or sirloin, guacamole,
French fries, Sir Kensington's ketchup **20**

ADULT GRILLED CHEESE
manchego, gruyère, cheddar, pretzel bread,
velvety cream of tomato soup **19**

GRILLED CHICKEN "BLT" ON CIABATTA
oven roasted tomato, fontina, avocado mayonnaise **20**

LEMON-ZESTED TUNA SALAD
grilled sourdough, frisée salad, basil, marinated tomato **18**

SKIRT STEAK FRITES
hand cut French fries, bèarnaise **27**

QUINOA CRUSTED AHI TUNA
Tuscan kale slaw, Hungarian cherry peppers, sesame vinaigrette **28**

CHICKEN POT PIE
root vegetables, sherry, fine herbs **21**

COCKTAILS

**WHITE PEACH
BELLINI
13**

**SIGNATURE
BLOODY MARY 14
add jumbo shrimp +3**

**FOUR FLOWERS
MIMOSA
13**

UNLIMITED BOTTLED WATER
Still or Sparkling \$3 per person

sarabethsrestaurants.com