

BRUNCH

SERVED SATURDAY & SUNDAY 8AM-4PM

LUNCH

SERVED 11AM-4PM

FRUITY BEGINNINGS

FOUR FLOWERS JUICE
orange, pineapple,
banana & pomegranate juice **10**

COLD PRESSED ORANGE OR
GRAPEFRUIT JUICE **9**

MORNING FRUIT BOWL
grapefruit & orange sections, sliced
banana & strawberries **11.5**

STEELCUT OATS & GRANOLA

STRAWBERRY & BANANA **9.5**

CARAMELIZED APPLE & BROWN SUGAR
raisins **9.5**

CHIA & BLACKBERRY
pomegranate molasses **9.5**

MORNING CRUNCH
roasted granola, strawberries,
bananas, raisins, honey, choice of
milk or yogurt **11**

SWEET BREAKFAST 19.5

*Catskill Mountain Sugar House
Organic Maple Syrup*

BUTTERMILK PANCAKES
strawberries

LEMON & RICOTTA PANCAKES
blackberries

PUMPKIN WAFFLE
pear, pomegranate

FAT & FLUFFY FRENCH TOAST
strawberries

APPLE-CINNAMON FRENCH TOAST
bananas, raisins

ALMOND-CRUSTED FRENCH TOAST
strawberry sauce

SIDES

THREE-PEPPER HOME FRIES **8.5**

APPLEWOOD SMOKED BACON **9**

CHICKEN & APPLE SAUSAGE **9.5**

PORK & APRICOT SAUSAGE **9.5**

BASKET OF SARABETH'S MUFFINS &
LEGENDARY PRESERVES **15.5**

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 **18.55**

GOLDIE LOX
scrambled eggs, smoked salmon,
cream cheese **18.5**

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

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

POPEYE EGGS*
scrambled eggs, english muffin,
country ham, sautéed spinach **18.5**

GARDEN OMELETTE
mushroom, green peas, zucchini,
cheddar **18.5**

FARMER'S OMELETTE
leeks, ham, potato, gruyère **18.5**

SPINACH & GOAT CHEESE OMELETTE
18.5

CHICKEN SAUSAGE & KALE FRITTATA
avocado **19**

CHEESE OMELETTE
gruyère, white cheddar,
or manchego **17**

TRIBECA BREAKFAST
buttermilk short stack, bacon,
grilled sausage, 2 eggs any style **24**

BRAISED SHORT RIB HASH
baked eggs, poblanos, tomatillo sauce
23

Egg whites +2.5

**Not served with an additional muffin*

*All-natural eggs from
Sullivan County Farms*

APPETIZERS

VELVETY CREAM OF TOMATO SOUP **13**

CRAB MEAT GUACAMOLE & POTATO CHIPS
cilantro, lime juice, jalapeño **19.5**

AVOCADO & BURRATA TOAST
sunny side egg up, petite greens, espelette **17.5**

DEVILED EGGS
dijon, parsley, paprika **13**

BEEF CARPACCIO
honey citrus, pistachio, aged goat cheese **13**

ENTRÉE

GRILLED CHICKEN PAILLARD
arugala, grape tomato, grilled lemon,
shaved parmesan **23**

ROASTED CHICKEN SALAD
cucumber, garbanzos, radicchio,
walnut vinaigrette **22**

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

JUMBO LUMP CRAB CAKE SANDWICH
frisée salad, housemade potato chips **24**

MAINE LOBSTER ROLL
cole slaw, housemade potato chips **28**

ONE GREAT BURGER
freshly ground turkey or beef, guacamole, French fries,
Sir Kensington's ketchup **19.5**

ADULT GRILLED CHEESE
manchego, gruyère, cheddar, velvety cream of tomato soup **19.5**

CLUB SANDWICH
turkey, ham, manchego, lettuce, tomato, onion **18.5**

STEAK SANDWICH
cheddar cheese, caramelized onion, horseradish cream **22**

LEMON-ZESTED TUNA SALAD SANDWICH
multi-grain toast, frisée salad, basil, marinated tomato **19**

ROSEMARY ROAST CHICKEN SANDWICH
apple, gruyère, caramelized onion, watercress **19.5**

HANGER STEAK FRITES
French fries, béarnaise sauce **27**

CHICKEN POT PIE
mushrooms, root vegetables, fresh herbs, sherry sauce **26**

COCKTAILS 14

PICKLED BLOODY MARY
Spring 44 vodka

MEZCAL BLOODY MARIA
Casamigos Mezcal
add jumbo shrimp +3.5

GLASS/CARAFE 14/50

FOUR FLOWERS MIMOSA
four flower juice, sparkling wine

CLASSIC MIMOSA
orange juice, sparkling wine

CLASSIC BELLINI
white peach purée,
sparkling wine

STONE OVEN PIZZA

MARGHERITA
mozzarella, basil,
tomato sauce **17.5**

PROSCIUTTO DI PARMA
broccoli rabe, gruyère,
sunny side up egg **19.5**

WE POLITELY DECLINE SUBSTITUTIONS DURING BRUNCH

UNLIMITED BOTTLED WATER
Still or Sparkling \$3 per person

sarabethsrestaurants.com