



LATE

BRUNCH

APPETIZERS

VELVETY CREAM OF TOMATO SOUP **13.5**

CRABMEAT GUACAMOLE AND CHIPS
cilantro, jalapeno, lime juice **17**

TUSCAN KALE SALAD
grilled plums, mint, sherry shallot vinaigrette,
warm goat cheese crouquette **14.5**

AVOCADO & BURRATA TOAST
petite greens, espelette **17**

EXTRAORDINARY EGGS & SWEET BREAKFAST

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

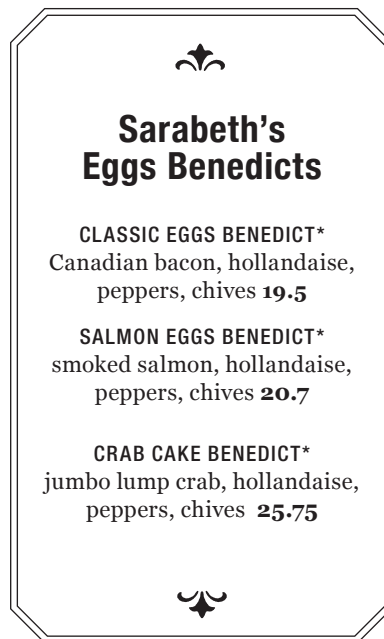
SPINACH AND GOAT CHEESE OMELETTE **17.5**

BABY KALE SALAD & EGGS
Pt. Reyes tomatillo, smoked almonds,
artisanal bread **18.5**

BUTTERMILK PANCAKES
strawberries, warm maple syrup **20.5**

FAT & FLUFFY FRENCH TOAST
strawberries **20.5**

SATURDAY & SUNDAY 4-5PM



ENTRÉES

SEAFOOD COBB SALAD
Maine lobster, crab meat, shrimp, avocado, bacon,
egg, tomato, onion, blue cheese **31**

CAESAR SALAD
aged parmesan, garlic croutons **16**
grilled chicken **6**

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

ONE GREAT BURGER
sirloin, guacamole, French fries, Sir Kensington's ketchup **21**

NEW CLASSIC CLUB SANDWICH
turkey, fresh mozzarella, Virginia ham,
lettuce, tomato **19**

JUMBO LUMP CRAB CAKE SANDWICH
frisée salad, house made potato chips **25.5**

CRAB SPAGHETTINI
jumbo lump crab meat, arugula, fresh basil,
oven roasted tomatoes **26**

SKIRT STEAK FRITES
Truffle french fries, béarnaise **31**

FREE-RANGE CHICKEN POT PIE
pearl onions, root vegetables, English peas **24**

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

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