



BREAKFAST

SERVED MONDAY-FRIDAY 8AM-3:30PM

LUNCH

SERVED MONDAY-FRIDAY 11:30AM-3:30PM

FRUITY BEGINNINGS

FOUR FLOWERS JUICE
orange, fresh pineapple,
banana & pomegranate juice **8**

FRESH COLD PRESSED ORANGE OR GRAPEFRUIT JUICE 8

MORNING FRUIT BOWL
grapefruit & orange sections,
sliced banana & strawberries **10**

BERRY BOWL
blackberry, raspberry,
blueberry **12.5**

STEELCUT OATS & GRANOLA

Oatmeal served until 11:30am

STRAWBERRY & BANANA 8

CARAMELIZED APPLE & BROWN SUGAR
raisins **8.5**

CHIA & BLACKBERRY
pomegranate molasses **9**

MORNING CRUNCH
freshly roasted granola, strawberries,
bananas, raisins, honey,
choice of milk or organic yogurt **9.5**

SWEET BREAKFAST 18

Organic Maple Syrup

FAT & FLUFFY FRENCH TOAST
strawberries

LEMON & RICOTTA PANCAKES
strawberries

TOASTED COCONUT WAFFLE
pineapple, mango,
maple rum butter

BUTTERMILK PANCAKES
strawberries

SIDES

THREE-PEPPER HOME FRIES 8

APPLEWOOD SMOKED BACON 8.5

CHICKEN & APPLE SAUSAGE 8.5
chunky apple butter

PORK & APRICOT SAUSAGE 8.5
orange-apricot jam

FRENCH FRIES 7

BASKET OF MUFFINS 14.5

UNLIMITED BOTTLED WATER
Still or Sparkling \$3 per person

EXTRAORDINARY EGGS & OMELETTES

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

GREEN & WHITE EGGS
scrambled eggs, scallions,
cream cheese **16**

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

BRAISED SHORT RIB HASH
sunnyside up eggs, poblanos,
tomatillo salsa **19.5**

POPEYE EGGS*
scrambled eggs, English muffin,
country ham, sautéed spinach,
marinated tomatoes **17**

VEGETABLE FRITTATA
mushrooms, peppers,
scallion, gruyère **16**

BABY KALE SALAD & EGGS*
cheddar cheese, garden vegetables,
smoked almonds, artisanal bread **17**

THE RED OMELETTE
chunky red pepper & tomato sauce,
cheddar, sour cream, chives **17**

FARMER'S OMELETTE
leeks, ham, potato, gruyère **17**

SPINACH & GOAT CHEESE OMELETTE 17

CHEESE OMELETTE
gruyère or white cheddar **14.5**

SUNNYSIDE UP, CODDLED, SCRAMBLED EGGS OR PLAIN OMELETTE 12

Egg whites +2.75

**Not served with an additional muffin*

APPETIZERS

VELVETY CREAM OF TOMATO SOUP 13

DAILY MARKET SOUPS
chef's specialty **13**

CRABMEAT GUACAMOLE & CHIPS
cilantro, lime juice, jalapeño **16**

AVOCADO & BURRATA TOAST
petite greens, espelette **16**

HEIRLOOM TOMATO SALAD
frisee, herbs, crispy shallots **14**

ENTRÉES

CAESAR SALAD
romaine, parmesan, anchovy dressing, brioche croutons **15.5**
add grilled chicken breast **5.5**

ROASTED CHICKEN SALAD
market vegetables, endive, walnut vinaigrette **20**

POACHED ORGANIC SALMON COBB SALAD
romaine, roasted corn, cracked wheat, egg, tomato, buttermilk-herb vinaigrette **22**

MAINE LOBSTER ROLL
cole slaw, house made potato chips **27**

FREE-RANGE CHICKEN POT PIE
pearl onions, baby carrots, potatoes, green peas, puff pastry top **22**

CRAB SPAGHETTINI
jumbo lump crab meat, arugula, fresh basil, oven roasted tomatoes **24**

CEDAR RIVER SKIRT STEAK FRITES
bèarnaise, French fries **28**

SKUNA BAY SALMON NIÇOISE
fingerling potato, haricot vert, hard boiled egg, black olives,
lemon dill vinaigrette **25**

ONE GREAT BURGER
turkey or sirloin, guacamole, French fries,
Sir Kensington's ketchup **19**

JUMBO LUMP CRAB CAKE SANDWICH
frisée salad, baby arugula, apples, house made potato chips **25**

NEW CLASSIC CLUB SANDWICH
turkey breast, fresh mozzarella, Virginia ham, lettuce, tomato, cole slaw **17.5**

ADULT GRILLED CHEESE
manchego, gruyère, cheddar, pretzel bread, velvety cream of tomato soup **18**

FISH & CHIPS
Chatham cod, cole slaw, tartar sauce **21**

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