



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 **8.25**

FRESH COLD PRESSED ORANGE OR GRAPEFRUIT JUICE 8.25

MORNING FRUIT BOWL
grapefruit & orange sections,
sliced banana & strawberries **10.5**

BERRY BOWL
blackberry, raspberry,
blueberry **13**

STEELCUT OATS & GRANOLA 9

Oatmeal served until 11:30am

STRAWBERRY & BANANA

CARAMELIZED APPLE & BROWN SUGAR
raisins

CHIA & BLACKBERRY
pomegranate molasses

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

SWEET BREAKFAST 18.5

Organic Maple Syrup

FAT & FLUFFY FRENCH TOAST
strawberries

LEMON & RICOTTA PANCAKES
strawberries

PUMPKIN WAFFLE
cinnamon creme fraiche, pumpkin
seeds, raisins

BUTTERMILK PANCAKES
strawberries

SIDES

THREE-PEPPER HOME FRIES 8.25

APPLEWOOD SMOKED BACON 8.75

CHICKEN & APPLE SAUSAGE 8.75
chunky apple butter

PORK & APRICOT SAUSAGE 8.75
orange-apricot jam

FRENCH FRIES 7.25

BASKET OF MUFFINS 15

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 **16.5**

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

BRAISED SHORT RIB HASH
sunnyside up eggs, poblanos,
tomatillo salsa **20**

POPEYE EGGS*
scrambled eggs, English muffin,
country ham, sautéed spinach,
marinated tomatoes **17.5**

VEGETABLE FRITTATA
mushrooms, peppers,
scallion, gruyère **16.5**

BABY KALE SALAD & EGGS*
cheddar cheese, garden vegetables,
smoked almonds, artisanal bread **17.5**

THE RED OMELETTE
chunky red pepper & tomato sauce,
cheddar, sour cream, chives **17.5**

FARMER'S OMELETTE
leeks, ham, potato, gruyère **17.5**

SPINACH & GOAT CHEESE OMELETTE 17.5

CHEESE OMELETTE
gruyère or white cheddar **15**

SUNNYSIDE UP, CODDLED, SCRAMBLED EGGS OR PLAIN OMELETTE 12.5

Egg whites +2.75

**Not served with an additional muffin*

APPETIZERS

VELVETY CREAM OF TOMATO SOUP 13.5

DAILY MARKET SOUPS
chef's specialty **13.5**

CRABMEAT GUACAMOLE & CHIPS
cilantro, lime juice, jalapeño **16.5**

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

ENDIVE AND BABY KALE SALAD
pomegranate, sherry shallot vinaigrette,
warm goat cheese croquette **14.5**

EGGS BENEDICT

*English muffin, hollandaise,
peppers, chives, mixed greens*

CLASSIC EGGS BENEDICT*
Canadian bacon **19.5**

SALMON EGGS BENEDICT*
smoked salmon **20.5**

CRABCAKE EGGS BENEDICT*
lump crabcakes **24.75**

ENTRÉES

CAESAR SALAD
romaine, parmesan, anchovy dressing, brioche croutons **16**
add grilled chicken breast **5.5**

ROASTED CHICKEN SALAD
market vegetables, endive, walnut vinaigrette **20.5**

POACHED ORGANIC SALMON COBB SALAD
romaine, roasted corn, cracked wheat, egg, tomato,
buttermilk-herb vinaigrette **22.5**

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

FREE-RANGE CHICKEN POT PIE
pearl onions, baby carrots, potatoes, green peas, puff pastry top **22.5**

CRAB SPAGHETTINI
jumbo lump crab meat, arugula, fresh basil, oven roasted tomatoes **24.5**

CEDAR RIVER SKIRT STEAK FRITES
bèarnaise, truffle fries **28.5**

SKUNA BAY SALMON
Peruvian potatoes, harricot vert, champagne butter sauce **26**

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 **25.5**

NEW CLASSIC CLUB SANDWICH
turkey breast, fresh mozzarella, Virginia ham, lettuce, tomato, cole slaw **18**

ADULT GRILLED CHEESE
manchego, gruyère, cheddar, pretzel bread, velvety cream of tomato soup **18.5**

FISH & CHIPS
Chatham cod, cole slaw, tartar sauce **23**

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UNLIMITED BOTTLED WATER
Still or Sparkling \$3 per person