



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 **8.5**

FRESH COLD PRESSED ORANGE OR GRAPEFRUIT JUICE 8.5

MORNING FRUIT BOWL
grapefruit & orange sections,
sliced banana & strawberries **11**

BERRY BOWL
blackberry, raspberry,
blueberry **13.5**

STEELCUT OATS & GRANOLA 9.5

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 19

Organic Maple Syrup

FAT & FLUFFY FRENCH TOAST
strawberries

LEMON & RICOTTA PANCAKES
strawberries

PUMPKIN WAFFLE
raisins, pumpkin seeds, sour cream

BUTTERMILK PANCAKES
strawberries

SIDES

THREE-PEPPER HOME FRIES 8.5

APPLEWOOD SMOKED BACON 9

CHICKEN & APPLE SAUSAGE 9
chunky apple butte

PORK & APRICOT SAUSAGE 9
orange-apricot jam

FRENCH FRIES 7.5

BASKET OF MUFFINS 15.5

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 **17**

GOLDIE LOX
scrambled eggs, smoked salmon,
cream cheese **19**

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

POPEYE EGGS*
scrambled eggs, English muffin,
country ham, sautéed spinach,
marinated tomatoes **18**

VEGETABLE FRITTATA
mushrooms, peppers,
scallion, gruyère **17**

BABY KALE SALAD & EGGS*
cheddar cheese, garden vegetables,
smoked almonds, artisanal bread **18**

THE RED OMELETTE
chunky red pepper & tomato sauce,
cheddar, sour cream, chives **18**

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

SPINACH & GOAT CHEESE OMELETTE 18

CHEESE OMELETTE
gruyère or white cheddar **15.5**

SUNNYSIDE UP, CODDLED, SCRAMBLED EGGS OR PLAIN OMELETTE 13

Egg whites +2.75

**Not served with an additional muffin*

APPETIZERS

VELVETY CREAM OF TOMATO SOUP 14

DAILY MARKET SOUPS
chef's specialty **14**

CRABMEAT GUACAMOLE & CHIPS
cilantro, lime juice, jalapeño **17**

TUSCAN KALE SALAD
ruby beets, apples, mint
goat cheese croquette **15**

BLACK MISSION FIGS & BURRATA
baby watercress,
pomegranate molasses,
pepitas **12.5**

EGGS BENEDICT

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

CLASSIC EGGS BENEDICT*
Canadian bacon **20**

SALMON EGGS BENEDICT*
smoked salmon **21**

CRABCAKE EGGS BENEDICT*
lump crabcakes **26**

ENTRÉES

BABY GEM CAESAR SALAD
parmesan frico, white anchovy, brioche croutons **16.5**
add grilled chicken breast **6**
add grilled salmon **9**

ROASTED CHICKEN SALAD
market vegetables, endive, walnut vinaigrette **21**

POACHED ORGANIC SALMON COBB SALAD
asparagus, romaine, roasted corn, cracked wheat, egg, tomato,
buttermilk-herb vinaigrette **23**

MAINE LOBSTER ROLL
cole slaw, house made potato chips **29**

FREE-RANGE CHICKEN POT PIE
pearl onions, baby carrots, potatoes, green peas, puff pastry top **23**

CRAB SPAGHETTINI
jumbo lump crab meat, arugula, fresh basil, oven roasted tomatoes **25**

CEDAR RIVER SKIRT STEAK FRITES
bèarnaise, truffle fries **29.5**

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

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

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

ADULT GRILLED CHEESE
manchego, gruyère, cheddar, pretzel bread, velvety cream of tomato soup **20**

FISH & CHIPS
Chatham cod, cole slaw, tartar sauce **24**

sarabethsrestaurants.com

UNLIMITED BOTTLED WATER
Still or Sparkling \$3 per person