

BRUNCH

SERVED SATURDAY & SUNDAY 8AM-4PM

LUNCH

SERVED 11AM-4PM

FRUITY BEGINNINGS

FOUR FLOWERS JUICE
orange, fresh pineapple,
banana & pomegranate juice **9.25**

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

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

STEELCUT OATS & GRANOLA 10

Oatmeal served until 11am

STRAWBERRY & BANANA

CARAMELIZED APPLE & BROWN SUGAR
raisins

CHIA & BLACKBERRY
pomegranate molasses

MORNING CRUNCH
roasted granola, strawberries,
bananas, raisins, milk or yogurt

SWEET BREAKFAST 20.5

Organic Maple Syrup

BUTTERMILK PANCAKES
strawberries

LEMON & RICOTTA PANCAKES
strawberries

COCONUT WAFFLE
mango, pineapple, rum butter

CRISP POTATO WAFFLE
chicken & apple sausage,
chunky apple butter, sour cream

FAT & FLUFFY FRENCH TOAST
strawberries

APPLE-CINNAMON FRENCH TOAST
bananas

ALMOND-CRUSTED FRENCH TOAST
cranberry-cherry sauce

SIDES

THREE-PEPPER HOME FRIES 9.25

APPLEWOOD SMOKED BACON 9.75

CHICKEN & APPLE SAUSAGE 9.25
chunky apple butter

PORK & APRICOT SAUSAGE 9.25
orange-apricot jam

BASKET OF SARABETH'S 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 **17.5**

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

BRAISED SHORT RIB HASH
sunnyside up eggs, poblanos,
tomatillo salsa **20.5**

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

BABY KALE SALAD & EGGS*
cheddar cheese, garden vegetables,
smoked almonds, artisanal bread **18.5**

VEGETABLE FRITTATA
mushrooms, peppers, scallion,
gruyère **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 17.5

CHEESE OMELETTE
gruyère or white cheddar
16.5

**SUNNYSIDE UP, CODDLED,
SCRAMBLED EGGS OR
PLAIN OMELETTE 13**

Egg whites +2.75

**Not served with an additional muffin*

WE POLITELY DECLINE SUBSTITUTIONS

APPETIZERS

VELVETY CREAM OF TOMATO SOUP 13.5

TUSCAN KALE SALAD
grilled plums, mint,
goat cheese croquettes **14.5**

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

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

DEVILLED EGGS
Dijon, capers, dill **12**

ENTRÉES

FREE RANGE CHICKEN POT PIE
pearl onion, baby carrots, potatoes, green peas, puff pastry top **24**

ROASTED CHICKEN CAESAR SALAD
romaine, parmesan, anchovy dressing, brioche croutons **22**

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

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

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

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

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

CHICKEN CIABATTA SANDWICH
fresh mozzarella, grilled onions, baby arugula, housemade chips, cole slaw **19**

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

COCKTAILS

MIMOSA
orange, peach, or four flower
glass 14
carafe 48

SPRING 44 BLOODY MARY
house pickled vegetables **14**

BELLINI
sparkling wine, peach schnapps,
peach or mango nectar
glass 14
carafe 48

JUICES

FRESH COLD PRESSED ORANGE JUICE 8
GRAPEFRUIT JUICE 8

UNLIMITED BOTTLED WATER
Still or Sparkling \$3 per person

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