

BREAKFAST

SERVED MONDAY-FRIDAY 8:00AM-4:00PM



FRUITY BEGINNINGS

FOUR FLOWERS JUICE
orange, fresh pineapple,
banana & pomegranate juice **14**

COLD PRESSED ORANGE OR
GRAPEFRUIT JUICE **13**

MORNING FRUIT BOWL
grapefruit & orange,
sliced banana & strawberry **15**

LIGHT BREAKFAST

GREEK YOGURT & GRANOLA
chia seeds, mango, banana,
toasted coconut **15**

BREAKFAST BOWL
smoked salmon, quinoa,
avocado, pickled shallots, pepita,
cherry tomato **22**

SARABETH'S QUICHE
leeks, ham, potato, gruyère **22**

AVOCADO TOAST
heirloom cherry tomato,
feta cheese, pepita,
petits market greens **22**
add egg **4**

SWEET BREAKFAST

*organic 100% maple syrup from
Doerfler's farm*

FAT & FLUFFY FRENCH TOAST
strawberries **25**

LEMON & RICOTTA PANCAKES
blackberries **25**

BUTTERMILK PANCAKES
strawberries **25**

PUMPKIN WAFFLE
cardamom creme fraiche &
golden raisins **25**

SIDES

Three-Pepper Home Fries **13**

Truffled Fries **13**

Chicken & Apple Sausage **14**

Pork & Apricot Sausage **14**

Applewood Smoked Bacon **14**

Smoked Salmon **10**

Avocado **5**

EXTRAORDINARY EGGS & OMELETTES

served with local greens & choice of:
Toast (7 grain or sourdough), Scone, or Muffin
(English, Bran, Banana, Pumpkin, Corn)
& Legendary Sarabeth's Preserves

*not served with additional toast

SPINACH & GOAT CHEESE OMELETTE **23**

GARDEN OMELETTE
peas, zucchini, mushrooms, cheddar **23**

FARMER'S OMELETTE
leeks, ham, potato, gruyère **23**

CLASSIC HAM BENEDICT*
Canadian bacon, hollandaise,
peppers, chives **25**

SMOKED SALMON BENEDICT*
hollandaise, peppers, chives **26**

2 EGGS ANY STYLE
served with local greens & toast **22**

choice of:
chicken sausage
applewood smoked bacon

Egg Whites +4
*not served with additional toast

All-natural eggs from Sullivan County Farm

POPOVERS

WILD MUSHROOM SCRAMBLE
boursin cheese, truffle oil, chives **23**

GOLDIE LOX SCRAMBLE
smoked salmon,
cream cheese **23**

BASKET OF POPOVERS
orange marmalade **11**

SARATOGA BOTTLED WATER

Still or Sparkling **9**

LUNCH

SERVED MONDAY-FRIDAY 11:00AM-4:00PM

APPETIZERS

VELVETY TOMATO SOUP
cheddar cheese, dill **18**

CRAB & GUACAMOLE
housemade chips **24**

DEVILED EGGS
capers, cornichon, parsley **15**

CRISPY CALAMARI
spicy marinara, garlic aioli **19**

MEATBALLS
pomodoro, basil **18**

SALADS

FIVE LETTUCE CAESAR
shaved parmesan, garlic & herb croutons **19**

SARABETH'S CHOPPED SALAD
cherry tomatoes, cucumbers,
onion, garbanzo beans, red peppers,
salami, feta, kalamata olives,
lemon oregano vinaigrette **22**

POWER BOWL
shredded kale, quinoa, pistachios, apples, beets,
goat cheese, sherry shallot vinaigrette **20**
add avocado **6**, grilled chicken **9**, salmon **13**,
steak **15**

SEAFOOD COBB SALAD
Maine lobster, crab meat, shrimp, avocado,
bacon, egg, tomato, onion, blue cheese **37**

ENTRÉES

CLASSIC LOBSTER ROLL
remoulade, slaw, chips **35**

ADULT GRILLED CHEESE
3 cheeses, pretzel bread, housemade pickles,
tomato soup **25**
Add ham **5**

SARABETH'S SIGNATURE SIRLOIN BURGER
aged cheddar, pickled green tomatoes,
bacon, sauteed onions, jalapeño marmalade,
house cut French fries **27**

CHICKEN POT PIE
wild mushrooms, rainbow carrots, fingerling
potatoes, herb bechamel **29**

CRISPY BUTTERMILK CHICKEN SANDWICH
coleslaw, pickles, jalapeño marmalade,
house cut French fries **26**

STEAK FRITES
house cut French fries, béarnaise sauce **39**

MISO GLAZED FAROE ISLAND SALMON
quinoa, shiitake mushroom, baby bok choy,
japanese eggplant **37**

STONE OVEN PIZZA

MARGHERITA
fresh mozzarella, basil,
tomato sauce **19**

SWEET ITALIAN SAUSAGE
fresh mozzarella, oregano,
tomato sauce **20**

WILD MUSHROOM
fresh mozzarella, truffle oil,
tomato sauce **22**

sarabethsrestaurants.com

CENTRAL PARK SOUTH | PARK AVENUE SOUTH | TRIBECA | UPPER WEST SIDE