



BRUNCH

SERVED SATURDAY AND SUNDAY, 8AM TO 4PM

FRUITY BEGINNINGS

Four Flowers Juice 6.50

house made orange, fresh pineapple, banana and pomegranate juice

Freshly Squeezed Orange or Grapefruit Juice 6

Sundial of Fresh Grapefruit and Orange Sections with Yogurt and Sprinkled with Roasted Granola 8.50

CEREALS

OATMEAL SERVED UNTIL NOON – GRANOLA UNTIL 4PM
SARABETH'S HOT PORRIDGE 'THREE BEARS STYLE'

Baby Bear 7.50
hot porridge, milk, honey

Mama Bear 8
hot porridge, fresh cream, raisins, honey

Papa Bear 8.50
hot porridge, strawberries, bananas, fresh cream, raisins, honey

Big Bad Wolf 8.50
hot porridge, wheatberries, fresh cream, butter, brown sugar

Morning Crunch 9
freshly roasted granola, strawberries, bananas, raisins, honey, choice of milk or yogurt

EXTRAORDINARY EGGS & OMELETTES

ALL EGGS SERVED WITH CHOICE OF MUFFIN (ENGLISH, CORN, BRAN, BANANA, PUMPKIN, BERRY CORN) CROISSANT, SCONE OR TOAST (SEVEN GRAIN OR SOURDOUGH) AND PRESERVES

*INDICATES NO ADDITIONAL MUFFIN AS THE DISH IS ALREADY PAIRED WITH AN ENGLISH MUFFIN

Green and White 13.50
scrambled eggs, scallions, cream cheese

Goldie Lox 15.50
scrambled eggs, smoked salmon, cream cheese

Classic Eggs Benedict* 17.50
Canadian smoked ham, hollandaise sauce, peppers, chives

Salmon Eggs Benedict* 17.50
Irish smoked salmon, hollandaise sauce, peppers, chives

Popeye Eggs* 14.50
scrambled eggs on an english muffin, black forest ham, sautéed spinach

The Red Omelette 14.50
chunky red pepper and tomato sauce, Vermont cheddar cheese, dollop of sour cream, chives

Garden Omelette 14.50
broccoli, corn, sun-dried tomatoes, carrots, Vermont cheddar cheese

Farmer's Omelette 14.50
leeks, bacon, chunks of potato, gruyère cheese

Spinach and Goat Cheese Omelette 14.50

Cheese Omelette with Gruyère or White Cheddar Cheese 12

Frittata of Fresh Peppers, Bacon, Scallions with Gruyère Cheese 13.50

Sunnyside Up, Coddled, Scrambled Eggs, Plain Omelette 10.50

EGGS AND OMELETTES MAY BE ORDERED EGG WHITES ONLY +2.50

Sarabeth's Serves All-Natural Eggs from Paul Sauder's Pennsylvania Farm

SWEET BREAKFAST 15.50

SERVED WITH WARM ORGANIC MAPLE SYRUP FROM DOERFLER'S FARM

Buttermilk Pancakes with Fresh Strawberries and Bananas

Lemon and Ricotta Pancakes with Fresh Berries

Pumpkin Waffle Topped with Sour Cream, Raisins, Pumpkin Seeds and Honey

Crisp Potato Waffle with Chicken Apple Breakfast Sausage, Chunky Apple Sauce and Sour Cream

Fat and Fluffy French Toast with fresh Strawberries, Bananas

Apple-Cinnamon French Toast with Bananas and Raisins

Almond-Crusted French Toast with Strawberry Sauce

Cheese Blintzes with Sour Cream and Apple Butter

SIDES

Basket of Sarabeth's Muffins and Legendary Preserves 12

Three-Pepper Home Fried Potatoes 6.50

Country Bacon Strips 7

Fresh Chicken Apple Breakfast Sausage 7.50

Holland Pork and Apricot Sausage 7.50

LUNCH EXTRAS

SERVED FROM 11AM UNTIL 4PM

STARTERS & SIDE DISHES

Sara's Famous **Velvety Cream of Tomato Soup** and Scrumptious **Market Soups** made daily from scratch 9

Guacamole and Homemade Chips 9.50
avocados, cilantro, lime juice, tomato, jalapeno peppers

French Fries 6

KNK Farm Free-Range Chicken Salad 17.50
baby carrots, haricot verts, fingerling potatoes, button mushrooms, peppers, three greens, sherry shallot vinaigrette

Maine Lobster Roll 22
garden salad, homemade chips, coleslaw

Grilled Chicken Caesar Salad 18
aged parmesan cheese, garlic croutons

Free-Range Chicken Ciabatta Sandwich 17
fresh mozzarella, arugula, avocado, tomatoes, red onions, maple-mustard mayonnaise and french fries

Opened Faced Jumbo Lump Crab Cake Sandwich 20
french fries, tartar sauce, watercress apple salad

Lemon-Zested Tuna Salad Open Face Sandwich 17
grilled sourdough, Kalamata olives, mixed greens, tomatoes marinated in extra virgin olive oil, balsamic vinegar, basil

New Classic Club Sandwich 17
turkey breast, Vermont cheddar, Virginia ham, lettuce, tomato, maple-mustard mayonnaise, homemade potato chips

Seafood Cobb Salad 24
Maine lobster, blue crabmeat, Panama shrimp, avocado, red onion, confetti tomatoes, romaine, egg, bacon, maytag blue cheese. Sherry shallot vinaigrette on the side.

FOR PRIVATE PARTIES

PLEASE CONTACT US AT 212.496.6280 OR VISIT US AT WWW.SARABETHSWEST.COM

18% GRATUITY ADDED TO PARTIES OF FIVE OR MORE