



BREAKFAST

EGGS, GRANOLA, AND SWEET BREAKFAST SERVED UNTIL 3:30PM

FRUITY BEGINNINGS

Four Flowers Juice 6.75

a special blend of orange, fresh pineapple, banana and pomegranate juice

Freshly Squeezed Orange or Grapefruit Juice 6.25

Morning Fruit Bowl 8.50

grapefruit and orange sections, sliced banana and strawberries

CEREALS

OATMEAL SERVED UNTIL 11:30AM

SARABETH'S HOT PORRIDGE 'THREE BEARS STYLE'

Baby Bear

hot porridge, milk, honey

Mama Bear

hot porridge, fresh cream, raisins, honey

Papa Bear

hot porridge, strawberries, bananas, fresh cream, raisins, honey

Big Bad Wolf

hot porridge, wheatberries, fresh cream, butter, brown sugar

Morning Crunch

freshly roasted granola, 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

Green and White

scrambled eggs, scallions, cream cheese

Goldie Lox

scrambled eggs, smoked salmon, cream cheese

Classic Eggs Benedict*

Canadian smoked ham, Hollandaise sauce, peppers, chives

Salmon Eggs Benedict*

Irish smoked salmon, Hollandaise sauce, peppers, chives

Frittata of Mixed Vegetables, Gruyère and Bacon

Popeye Eggs*

scrambled eggs on an English muffin, black forest ham, sautéed spinach

The Red Omelette

chunky filling of red pepper and tomatoes, cheddar cheese, dollop of sour cream, chives

Garden Omelette

broccoli, corn, carrots, Vermont cheddar cheese

Farmer's Omelette

leeks, ham, chunks of potato and Gruyère

Spinach and Goat Cheese Omelette

Cheese Omelette with Gruyère or White Cheddar Cheese

Sunnyside Up, Coddled, Scrambled Eggs, Plain Omelette

EGGS AND OMELETTES MAY BE ORDERED EGG WHITES ONLY +2.50

*NOT SERVED WITH AN ADDITIONAL MUFFIN

SIDES

Three-Pepper Home Fried Potatoes

Country Bacon Strips

Fresh Chicken Apple Breakfast Sausage

Holland Pork and Apricot Sausage

SWEET BREAKFAST 14.75

SERVED WITH WARM ORGANIC MAPLE SYRUP FROM DOERFLER'S FARM

Fat and Fluffy French Toast with Fresh Strawberries

Lemon and Ricotta Pancakes with Fresh Berries

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

Buttermilk Pancakes with Fresh Strawberries

Cheese Blintzes with Sour Cream and Apple Butter

LUNCH

SERVED FROM 11:30AM UNTIL 3:30PM, MONDAY THROUGH FRIDAY

Sara's Famous Velvety Cream of Tomato Soup with Cheddar Cheese 8.75

Scrumptious **Market Soups** made daily from scratch your server will tell you all about them

7.5

7.5

8

8

8

13

14.75

16.75

16.75

13.75

14.25

14.25

13.75

14.25

13.75

12.75

10.50

6.50

7.25

7.25

7.25

Caesar Salad

Romaine, aged Parmesan, anchovy dressing, semolina

Parmesan croutons (**Sliced Chicken Breast...4.75 additional**)

Poached Shrimp

mixed baby greens, lime vinaigrette

Chopped Market Vegetable Salad Plate

chopped seasonal vegetables, baby field greens, crumbled Maytag Bleu Cheese, sherry shallot vinaigrette

(**Sliced Chicken Breast...4.75 additional**)

Roasted Chicken Salad with Walnuts and Chives

endive, market vegetables and fresh chervil

Poached Organic Salmon Cobb Salad

corn, tomato relish, chopped lettuce, peppers and cracked wheat, basil buttermilk dressing

Maine Lobster Roll

cole slaw, home made chips, bread and butter pickles

Free-Range Chicken Pot Pie

pearl onions, baby carrots, potatoes, peas, puff pastry top

Penne Madison

goat cheese, sautéed spinach, garlic, toasted pine nuts, and herbed breadcrumbs

Chicken Paillard Salad

baby spinach, fava beans, yellow cherry tomatoes, Hungarian feta

Grilled Portobello Sandwich

roasted peppers, arugula, toasted Ciabatta roll, olive tapenade, crisp fries

Grilled Tuna Nicoise

organic greens, baby carrots, haricot vert, hard boiled egg, black olives, tomatoes, grilled onion, sherry shallot vinaigrette

One Great Burger

freshly ground **Turkey** or **Sirloin**, or **Vegetable** burger, grilled spring onion, lettuce, tomato, avocado salsa, brioche bun, fries

Jumbo Lump Crab Cake Sandwich

matchstick fries, tartar sauce, roasted beets, watercress and apple salad

Lemon-Zested Tuna Salad

grilled sourdough, fresh tomatoes marinated in extra virgin olive oil, balsamic vinegar, basil

New Classic Club Sandwich

turkey breast, fresh mozzarella, Virginia ham, lettuce, tomato, ranch dressing, seven grain bread

Grilled Smoked Mozzarella Sandwich

avocado and fresh tomatoes on seven grain bread

18% GRATUITY ADDED TO PARTIES OF SIX OR MORE
FOR PRIVATE PARTIES PLEASE CONTACT US AT 212 410-7335



WINE LIST

CHARDONNAY

	Gl.	Bottle
Ferrari-Carano Alexander Valley (CA)		65
Camelot Highlands Santa Maria Valley (CA)		38
Groth Napa Valley (CA)		70
Eagles Landing Russian River (CA)		55
Clos du Bois Russian River (CA)		60
Sonoma Cutrer Russian River Valley (CA)		48
Kendall-Jackson Reserve Santa Rosa (CA)		45
Ravenswood Sonoma County (CA)		42
Chateau St. Michelle Columbia Valley (WA)	10	38

SAUVIGNON BLANC ~ FUMÉ BLANC

Frogs Leap Napa Valley (CA)		52
Ferrari-Carano Fumé Blanc Sonoma (CA)	12	46
Kendall-Jackson Reserve Santa Rosa (CA)		42
Allan Scott Marlborough (NZ)		39
Kim Crawford (1/2 btl) Marlborough (NZ)		18
Nobilo Marlborough (NZ)	10	34

PINOT GRIGIO

Bartenura Provincia di Pavia (IT)		48
Barone Fini Valdadige (IT)		40
Ca'Donini Veneto (IT)	10	38

RIESLING

Basserman-Jordan Kabinett Pfalz (GE)		48
Kendall-Jackson Reserve Santa Rosa (CA)		42
Trimbach Alsace (FR)		40
Blüfeld Mosel (GE)	9	34

CHAMPAGNE

Piper Heidsieck Brut LP (FR)		80
Laurent Perrier Brut (FR) Half Bottle		40

CABERNET SAUVIGNON

	Gl.	Bottle
Robert Mondavi Napa Valley (CA)		60
Franciscan Napa Valley (CA)		59
Liberty School Paso Robles (CA)		42
Chateau St. Michelle Columbia Valley (WA)		40
14 Hands Columbia Valley (WA)	9.50	36

MERLOT ~ MALBEC

Francis Coppola Oakville (CA)		50
Neyers Napa Valley (CA)		65
Sirius Bordeaux Sichel Family of Chaleaux Palmer (FR)		42
Misterio Mendoza (ARG)	9.50	36
Jean de Roze Saint Chinian (FR)	9	35

PINOT NOIR

Chalone Monterey County (CA)		58
Estancia Paso Robles (CA)		49
Blackstone Monterey County (CA)	9	35

SHIRAZ ~ SYRAH

Eagles Landing Edna Valley (CA)		60
Jim Barry 'Lodge Hill' Clare Valley (AU)		45
Hardy's 'Tintara' McLaren Valley (AU)		45
Cote du Rhone Domaine Galevan (FR)		45
Columbia Crest Grand Estate (WA)	10	38
Castillo De Molina Maule Valley (CH)	9.50	36

RIOJA

Ramon Cardova Ilaro, La Rioja (SP)		36
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COCKTAILS

Five Flowers Cocktail	11.50
Sangria	12.50
Four Flower Martini	12.50
Apple Martini	11.50
Cosmopolitan	11.50
Mojito	12.50
Margarita del Rey	11.50
Pitcher of Mojito or Sangria	26

BOTTLED BEER

Bass Ale	7	Hoegaarden	8.50
Amstel Light	7	Beck's Dark	8
Heineken	7	Redhook	8.50
Stella Artois	7.5		
Haack Beck (non-alcoholic)			6.50

DRINK SPECIALS

Pickled House Bloody Mary	10
Four Flowers Mimosa	10
J. Rogét Mimosa	9
<i>orange, cranberry, four flowers or mango</i>	
Fresh Bellini	9

BEVERAGES

Pitcher of Harney and Sons Iced Tea	5.50
Martinelli's Sparkling Apple Cider	4.75
Vero Bottled Water (Sparkling or Natural)	sm3.25/lg6.50
Pepsi, Diet Pepsi, 7Up, Schweppes Ginger Ale	3.50
Freshly Brewed Sunberry 'Special Blend' Coffee	4
Sunberry Organic Espresso	4
Cappuccino	4.75
Sara's Hot Chocolate Parisienne	5.50

HARNEY & SONS FINE TEAS 4.25

English Breakfast	Lemon Herbal
Darjeeling	Egyptian Chamomile
Earl Grey	Spiced Plum Herbal
Decaffeinated Earl Grey	Peppermint Herbal
Decaffeinated Darjeeling	Raspberry Herbal
Organic Sencha	Jasmine
Citron Green	