



BRUNCH

SERVED SATURDAY AND SUNDAY, 8AM TO 4PM

FRUITY BEGINNINGS

Four Flowers Juice 6.75

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

Freshly Squeezed Orange or Grapefruit Juice 6.75

Sundials 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 8.50
hot porridge, fresh cream, raisins, honey

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

Big Bad Wolf 8.75
hot porridge, wheatberries, fresh cream, butter, brown sugar

Morning Crunch 9.50
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 13.50
scrambled eggs, scallions, cream cheese

Goldie Lox 15.75
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

Frittata of Mixed Vegetables, Gruyère and Bacon 14.00

Country Breakfast 16
scrambled eggs, warm cheddar grits custard, bacon strips, roasted red pepper sauce

Huevos Rancheros* 18.50
eggs, black beans, tomatillo, tortillas

The Red Omelette 14.75
chunky filling of red peppers and tomatoes, cheddar cheese, dollop of sour cream, chives

Popeye Eggs* 14.75
scrambled eggs on English muffin, black forest ham, sautéed spinach

Farmer's Omelette 14.75
leeks, ham, chunks of potato and Gruyère

Spinach and Goat Cheese Omelette 14

Cheese Omelette with Gruyère or White Cheddar Cheese 13

Sunnyside Up, Coddled, Scrambled Eggs, Plain Omelette 11

EGGS AND OMELETTES MAY BE ORDERED EGG WHITES ONLY +2.50

*NOT SERVED WITH AN ADDITIONAL MUFFIN

SWEET BREAKFAST 15.75

SERVED WITH WARM ORGANIC MAPLE SYRUP FROM DOERFLER'S FARM

Buttermilk Pancakes with Fresh Strawberries

Lemon and Ricotta Pancakes with Fresh Berries

Whole Wheat Pancakes with Bananas and Wheatberries

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

Apple-Cinnamon French Toast with Bananas

Almond-Crusted French Toast with Cranberry-Cherry Sauce

Cheese Blintzes with Sour Cream and Apple Butter

SIDES

Basket of Sarabeth's Muffins and Legendary Preserves 13

Three-Pepper Home Fried Potatoes 6.50

Country Bacon Strips 7.25

Fresh Chicken Apple Breakfast Sausage 7.25

Holland Pork and Apricot Sausage 7.25

LUNCH EXTRAS

SERVED FROM 11AM UNTIL 4:PM

Sara's Famous **Velvety Cream of Tomato Soup with Cheddar Cheese** 9

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

Roasted Chicken Caesar Salad 18.50
romaine, aged parmesan, anchovy dressing, brioche crouton

Jumbo Lump Crab Cake Sandwich 21
matchstick fries, tartar sauce, roasted beets, watercress and apple salad

Maine Lobster Roll 25
cole slaw, home made chips, bread and butter pickles

Lemon-Zested Tuna Salad 17.75
grilled sourdough, fresh tomatoes marinated in extra virgin olive oil, balsamic vinegar, basil

New Classic Club Sandwich 16.50
turkey breast, fresh mozzarella, Virginia ham, lettuce, tomato, ranch dressing, seven grain bread

Seafood Cobb Salad 26
fresh lobster, lump crabmeat, shrimp, avocado, chopped romaine, tomato onion relish, hard boiled eggs, blue cheese, crisp bacon, sherry vinaigrette

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

SAUVIGNON BLANC ~ FUMÉ BLANC

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

PINOT GRIGIO

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

RIESLING

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

CHAMPAGNE

Piper Heidsieck <i>Brut LP (FR)</i>		80
Laurent Perrier <i>Brut (FR) Half Bottle</i>		40

CABERNET SAUVIGNON

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

MERLOT ~ MALBEC

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

PINOT NOIR

Chalone <i>Monterey County (CA)</i>		38
Estancia <i>Paso Robles (CA)</i>		49
Blackstone <i>Monterey County (CA)</i>	9	35

SHIRAZ ~ SYRAH

Eagles Landing <i>Edna Valley (CA)</i>		60
Jim Barry 'Lodge Hill' <i>Clare Valley (AU)</i>		45
Hardy's 'Tintara' <i>McLaren Valley (AU)</i>		45
Cote du Rhone <i>Domaine Galevan (FR)</i>		45
Columbia Crest <i>Grand Estate (WA)</i>	10	38

RIOJA

Ramon Cardova <i>Ilaro, La Rioja (SP)</i>		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	7.50		
Haack Beck (non-alcoholic)			6.50

DRINK SPECIALS

Pickled House Bloody Mary	10.50
Four Flowers Mimosa	10.50
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	