



## BRUNCH

SERVED SATURDAY AND SUNDAY, 8AM TO 4PM

### FRUITY BEGINNINGS

**Four Flowers Juice** 6.50

a special blend of 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

**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

\*NOT SERVED WITH AN ADDITIONAL MUFFIN

*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 Cranberry-Cherry 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, red potatoes, shiitake mushrooms, peppers, three greens, sherry shallot vinaigrette

**Maine Lobster Roll** 22  
garden salad, homemade chips, coleslaw

**Grilled Chicken Caesar Salad** 18  
parmesan crisp, 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** 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

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

EXECUTIVE CHEF STEPHEN MEYERS - CHEF DE CUISINE CLARENCE QUINONES