



AFTERNOON TEA 19

WITH
Finger Sandwiches

Smoked Salmon

cucumber, caper cream cheese

Goat Cheese and Watercress

candied pecans

Chicken Salad

apples, raisins, walnuts

Black Forest Ham

brie cheese and honey mustard

&

Sara's Cookies and Scones

preserves and crème fresh

WITH YOUR CHOICE OF

Harney & Sons Loose-Leaf Tea

English Breakfast

classic blend of Formosa and Ceylon teas

Darjeeling

light, mellow tea from the Himalayan highlands

Earl Grey Supreme

citrusy blend of premium Ceylon vintage silver tips and Bergamot

Decaffeinated Earl Grey

decaffeinated Ceylon tea scented with natural oil of Bergamot

Decaffeinated Darjeeling

light, mellow tea with the caffeine removed but the flavor intact

Organic Sencha

Japanese green tea with a fresh vegetal taste

Jasmine

pouching tea with jasmine flowers

Citron Green

delicate citrus flavor

Egyptian Chamomile

whole chamomile flowers for a calming cuppa

Spiced Plum Herbal

hearty herbal blend, with the essence of cinnamon and plum

Peppermint Herbal

peppermint leaves from Oregon, fresh and crisp

Raspberry Herbal

mix of rosehips, hibiscus and raspberry leaves

Sarabeth's Specialty Soup 9

FEATURING

Sara's Famous **Velvety Cream of Tomato Soup**

&

scrumptious **Market Soups** made daily from scratch please ask your server about today's selection

LATE LUNCH

Guacamole and Homemade Chips 9.50
avocado, cilantro, lime juice, tomato, jalapeno

Spinach and Goat Cheese Omelette 14
served with a choice of muffin or toast

Grilled Chicken Caesar Salad 18
parmesan crisp, garlic croutons

Lemon-Zested Tuna Salad 16.50
Grilled sourdough, Kalamata olives, mixed greens, tomatoes marinated in extra virgin olive oil, balsamic vinegar, basil

Maine Lobster Roll 22
coleslaw, homemade chips

Free-Range Chicken Pot Pie 17.50
pearl onions, baby carrots, potatoes, peas, puff pastry top

Open Faced Crab Cake Sandwich 19
french fries, tartar sauce, watercress apple salad

One Great Burger 14
freshly ground **turkey** or **sirloin** with arugula, tomato, avocado, French fries and coleslaw

New Classic Club Sandwich 16.50
turkey breast, Virginia ham, Vermont cheddar, lettuce, tomato, maple-mustard mayonnaise, homemade potato chips

FOR PRIVATE PARTIES
PLEASE CONTACT US AT 212.496.6280
20% GRATUITY ADDED TO PARTIES OF SIX OR MORE
EXECUTIVE CHEF STEPHEN MEYERS
CHEF DE CUISINE CLARENCE QUINONES
PASTRY CHEFS: SARABETH LEVINE & MARCELO GONZALEZ