



## BRUNCH

EGGS, GRANOLA, AND SWEET BREAKFASTS SERVED UNTIL 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 6.50
- Morning Fruit Bowl 9.50

### CEREALS

PORRIDGE SERVED UNTIL 12PM

SARABETH'S HOT PORRIDGE 'THREE BEARS STYLE'

- Baby Bear** 7  
*hot porridge, milk, honey*
- Mama Bear** 8.50  
*hot porridge, fresh cream, raisins, honey*
- Papa Bear** 8.50  
*hot porridge, bananas, fresh cream, raisins, honey*
- Big Bad Wolf** 9  
*hot porridge, wheat berries, fresh cream, butter, brown sugar*
- Morning Crunch** 9.50  
*freshly roasted granola, bananas, raisins, honey*

### EXTRAORDINARY EGGS & OMELETTES

ALL EGGS SERVED WITH CHOICE OF MUFFIN (ENGLISH, CORN, BRAN, BANANA, PUMPKIN) CROISSANT, SCONE OR TOAST & PRESERVES

- Green and White** 14  
*scrambled eggs, scallions, cream cheese*
- Goldie Lox** 14.50  
*scrambled eggs, smoked salmon, cream cheese*
- Classic Eggs Benedict\*** 17.50  
*Canadian bacon, Hollandaise sauce, chives*
- Smoked Salmon Eggs Benedict\*** 17.50  
*Irish smoked salmon, Hollandaise sauce, chives*
- Popeye Eggs\*** 15  
*scrambled eggs on an English muffin, Black Forest ham, sautéed spinach*
- The Red Omelette** 14.50  
*chunky red pepper and tomato sauce, cheddar cheese, dollop of sour cream, chives*
- Garden Omelette** 15  
*broccoli, corn, carrots, cheddar cheese*
- Farmer's Omelette** 15  
*leeks, ham, chunks of potato, Gruyère cheese*
- Vegetable Frittata** 15  
*asparagus, yellow and red peppers, chives, Gruyère cheese*
- Cheese Omelette with Gruyère or White Cheddar** 13
- Spinach and Goat Cheese Omelette** 15

### SWEET BREAKFASTS 16.00

WITH ORGANIC MAPLE SYRUP FROM DOERFLER'S FARM

- Fat and Fluffy French Toast with fresh strawberries*
- Lemon and Ricotta Pancakes with fresh berries*
- Buttermilk Pancakes with fresh strawberries*
- Cheese Blintzes with sour cream and Apple Butter*
- Pumpkin Waffle topped with sour cream,*

### BRUNCH SIDES

- Three-Pepper Home Fried Potatoes* 6.50
- Apple-wood Smoked Bacon* 7.50
- Fresh Chicken and Apple Breakfast Sausage* 7.50
- Fresh Pork and Apricot Breakfast Sausage* 7.50
- Basket of Sarabeth's Muffins and Preserves* 12.50

## LUNCH

SERVED FROM 11AM UNTIL 4PM

### STARTERS

- Sarabeth's Famous Velvety Cream of Tomato Soup* 9.50
- Today's Market Soup* 9.50
- Mixed Green Salad* 8.50

### ENTREES

- Grilled Chicken Caesar Salad* 19  
*aged Parmesan, garlic croutons*
- Maine Lobster Roll* 25  
*cole slaw, homemade chips*
- Central Park South Cobb Salad* 27  
*lobster, fresh crabmeat, gulf shrimp, avocado, egg, bacon, onions, Maytag blue cheese, shallot vinaigrette*
- Marinated Skirt Steak* 24  
*shallots, roasted tomatoes, asparagus, aged balsamic*
- One Great Burger* 16  
*freshly ground turkey or sirloin, tomato, guacamole, grilled onions, brioche bun, and French fries*
- Jumbo Lump Crab Cake Sandwich* 21  
*French fries, tartar sauce, frisée, watercress and apples*
- Lemon-Zested Tuna Salad* 17

### SIDES

- Grilled Asparagus Hollandaise* 7 17
- Homemade Chips* 7
- French Fries* 6

An 18% service charge will be added for parties of 5 or more  
For private events please call 646-670-6933 or  
Visit us at our website [www.sarabethscps.com](http://www.sarabethscps.com)



## WINE LIST

### SPARKLING

	GL	Btl
J Roget N.V. (CA)	10	38
Prosecco, Lamberti, N.V. (IT)	12	40
Veuve Ambal, N.V. (FR)	12	45
Sparkling Rosè, Paul de Coste '07 (FR)		42
Iron Horse Cuvee '05 (CA)		55
Veuve Cliquot, Ponsardin Brut (FR)	20	78
Piper-Heidsieck Brut, N.V. (FR) *Half Bottle		28

### WHITE WINE

Chardonnay, Chateau St. Michelle '08 (WA)	10	38
Sauvignon Blanc, Nobilo '08 (NZ)	10	40
Riesling, Snap Dragon '08 (CA)	10	40
Rose, Menage a Trois '08 (CA)	11	40
Pinot Grigio, Cadonini '08 (IT)	12	44
Orvieto Classico, Melini '07 (IT)		34
Sancerre, Pascal Jolivet '07 (FR)		52
Fume Blanc, Ferrari Carano '07 (CA)		44
Riesling, Chateau St. Michelle '08 (WA)		38
Riesling, Kendall Jackson '08 (CA)		42
Pinot Gris, Solena '07 (OR)		44
Pinot Grigio, Ruffino '08 (IT)		46
Sauvignon Blanc, Arboleda '08 (Chile)		38
Sauvignon Blanc, Kendal Jackson '08 (CA)		45
Sauvignon Blanc, Sterling '08 (CA)		52
Chardonnay, Domaine Begude '08 (FR)		40
Chardonnay, Kendal Jackson Vintners Res. '08 (CA)		46
Chardonnay, Estancia '06 (CA)		52
Chardonnay, Tangley Oaks '06 (CA)		58
Chardonnay, Sonoma Cutrer '07 (CA)		64

### RED WINE

	GL	Btl
Malbec, Arido '07 (ARG)	10	38
Primitivo, Neprica Tormaresca '08 (IT)	10	38
Merlot, Jean de Roze '08 (FR)	12	42
Pinot Noir, Estancia '08 (CA)	12	44
Cabernet Sauvignon, Chateau St. Michelle '06 (WA)	12	45
Pinot Noir, Girasole '08 (CA)		40
Pinot Noir, Rodney Strong '08 (CA)		56
Merlot, Kendall Jackson Vintners Reserve '05 (CA)		44
Merlot, Nelms Road '06 (WA)		52
Grenache-Shiraz, Hill of Content '04 (AUS)		42
Syrah, Don David '07 (ARG)		42
Syrah, Chateau La Bouscade '06 (FR)		48
Zinfandel, Steele '05 (CA)		47
Rioja, El Coto '06 (SP)		42
Meritage, Kendal Jackson '04 (CA)		44
Cabernet Sauvignon, Geyser Peak '05 (CA)		45
Cabernet Sauvignon, Souverain '05 (CA)		52
Cabernet Sauvignon, Mondavi '06 (CA)		65
Cabernet Sauvignon, Ferrari Carano '06 (CA)		75
Cabernet Sauvignon, Simi Reserve '06 (CA)		110

### BOTTLED BEER AND SIGNATURE COCKTAILS

Stella Artois	Pickled Bloody Mary
Blue Moon	Planters Punch
Heineken	Mimosas
Sam Adams Boston Lager	Four Flowers Mimosa
Corona Extra	French Cosmopolitan
Amstel Light	Martinis
Bud Light	CPS Manhattan

Five Flowers Mimosa

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