

Sarabeth's Tribeca

339 Greenwich St 10013-2807 · +12129660421 · Updated: Jan 14, 2026

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FRUITY BEGINNINGS 3

Four Flowers Smoothie	\$12.00
orange, fresh pineapple, banana & pomegranate juice	
Morning Fruit Bowl	\$14.00
grapefruit & orange section, sliced banana & strawberries	
Cold Pressed Orange or Grapefruit Juice	\$10.00

LIGHT BREAKFAST 3

EGGS & GRAINS	\$18.00
farro, poached eggs, spinach, almonds herb aioli	

AVOCADO TOAST	AVAILABLE OPTIONS
Served with local greens	
	\$18.00
	Add an Egg: \$3.00
	Add Bacon: \$3.00
	Add Burrata: \$5.00
	Add smoked Salmon: \$5.00

CINNAMON BUN	\$12.00
earl grey cream cheese frosting	

POPOVERS 4

GREEN & WHITE SCRAMBLE	\$22.00
scallions, cream cheese	

GOLDIE LOX SCRAMBLE	\$22.00
smoked salmon, cream cheese	

WILD MUSHROOM SCRAMBLE	\$22.00
boursin cheese, truffle oil, chives	

BASKET OF POPOVERS	\$10.00
orange marmalade	

SWEET BREAKFAST 4

FAT & FLUFFY FRENCH TOAST	\$24.00
strawberries	
LEMON & RICOTTA PANCAKES	\$24.00
blackberries	
BUTTERMILK PANCAKES	\$24.00
strawberries	
BUTTERMILK WAFFLE	\$24.00
berry compote	

EXTRAORDINARY EGGS & OMELETTES 7

SPINACH & GOAT CHEESE OMELETTE	\$21.00
SARABETH'S QUICHE*	\$21.00
leeks, ham, potato, gruyère *Not served with additional toast	
GARDEN OMELETTE	\$20.00
peas, zucchini, mushrooms, cheddar	
FARMER'S OMELETTE	\$21.00
leeks, ham, potato, gruyère	
CLASSIC HAM BENEDICT	\$24.00
Canadian bacon, hollandaise, peppers, chives *Not served with additional toast	
SMOKED SALMON BENEDICT*	\$25.00
*Not served with additional toast	
2 Eggs Any Style*	\$21.00
Served with local greens & toast choice of: avocado chicken sausage smoked salmon double cut bacon *Not served with additional toast	

SIDES 7

THREE PEPPER HOME FRIES	\$12.00
APPLEWOOD SMOKED BACON	\$12.00
PORK & APRICOT SAUSAGE	\$12.00
CHICKEN & APPLE SAUSAGE	\$12.00
Local Greens	\$11.00
cucumbers, tomatoes, lemon vinaigrette	
TRUFFLE FRIES	\$12.00
BASKET OF SARABETH'S MUFFINS & LEGENDARY PRESERVES	\$18.00

APPETIZERS 4

CRAB & GUACAMOLE	\$23.00
house made chips	
DEVEILED EGGS	\$14.00
capers, cornichon, parsley	
VELVETY TOMATO SOUP	\$16.00
cheddar cheese, dill	
SHORT RIB TATER TOTS	\$14.00
chipotle aioli	

SALADS 3

FIVE LETTUCE CAESAR	\$18.00
shaved parmesan, garlic & herb croutons	
SARABETH’S CHOPPED SALAD	\$21.00
cherry tomatoes, cucumbers, onion, garbanzo beans, red peppers, salami, feta, kalamata olives, lemon oregano vinaigrette	
POWER BOWL	\$19.00
shredded kale, quinoa, pistachios, apples, beets, goat cheese, sherry shallot vinaigrette	

ENTRÉES 7

SEAFOOD COBB SALAD	\$34.00
Maine lobster, crab meat, shrimp, avocado, bacon, egg, tomato, onion, blue cheese	
CLASSIC LOBSTER ROLL	\$33.00
remoulade, slaw, chips	
ADULT GRILLED CHEESE	\$23.00
3 cheeses, pretzel bread, house-made pickles, tomato soup Add ham \$4	
SARABETH’S SIGNATURE SIRLOIN BURGER	\$25.00
aged cheddar, pickled green tomatoes, bacon, sautéed onions, jalapeño marmalade, house cut French fries	
AVOCADO CLUB	\$24.00
baby watercress, bacon, tomato, cucumber, boursin cheese, local greens 23 CRISPY BUTTERMILK CHICKEN SANDWICH coleslaw, pickles, jalapeño marmalade, French fries 23	
CRISPY BUTTERMILK CHICKEN SANDWICH	\$24.00
coleslaw, pickles, jalapeño marmalade, French fries	
STEAK FRITES	\$32.00
Flat Iron steak, house cut French fries, béarnaise sauce	

BRUNCH COCKTAILS 5

FOUR FLOWER MIMOSA	AVAILABLE OPTIONS
orange juice, sparkling wine	Glass: \$16.00
	Carafe: \$53.00
FIVE FLOWER MIMOSA	AVAILABLE OPTIONS
Four Flowers Juice, St Germaine,sparkling win	Glass: \$17.00
	Carafe: \$55.00
BELLINI	AVAILABLE OPTIONS
White Peach Purée,sparkling wine	Glass: \$17.00
	Carafe: \$55.00
PICKLED BLOODY MARY	AVAILABLE OPTIONS
spring 44 vodka, pickled vegetables	Glass: \$16.00
	Carafe: \$55.00
	add jumbo shrimp: \$4.00
MIMOSA	AVAILABLE OPTIONS
galliano, pineapple juice,sparkling wine	Glass: \$16.00
	Carafe: \$53.00

HOUSE COCKTAILS 7

MOULING ROUGE	\$16.00
hibiscus infused Casamigo Mezcal, passionfruit liqueur	
TALL & DARK	\$16.00
Maker’s Mark bourbon, Ramazzotti Amaro, cinnamon syrup, chocolate bitters	
GOOD THYME ONLY	\$16.00
GunPowder gin, St. Germain, thyme syrup	
A PEAR TO REMEMBER	\$16.00
Spring44 vodka, Ramazzotti Amaro, pear purée, cinnamon syrup	
BONFIRE SEASON	\$16.00
Maker’s Mark bourbon, Montenegro Amaro, maple syrup	
FIVE FLOWER MIMOSA	\$16.00
St. Germaine, sparkling wine, four flower juice	
NEGRONI SPRITZ	\$17.00
gin, Campari, sweet vermouth, sparkling wine	

WARMING COCKTAILS 2

FALL BACK	\$15.00
vanilla Brandy, espresso, steamed milk, vanilla cream	
SALTED MAPLE LATTE	\$15.00
rum, espresso, maple syrup, steamed milk	

DESSERTS 7

CHOCOLATE TRUFFLE CAKE	\$13.00
raspberry coulis, whipped cream	
CHEESECAKE	\$13.00
orange apricot marmalade	
LOCALLY MADE GELATO & SORBET	\$13.00
chocolate gelato, sea salt caramel gelato, vanilla gelato, raspberry or blueberry sorbet	
APPLE CROSTATA	\$13.00
vanilla gelato & caramel sauce	
WARM GINGER PECAN TART	\$13.00
vanilla gelato	
SARABETH'S COOKIE PLATE	\$13.00
chocolate chubby, palmier, elephant, chocolate-dipped sandwich , linzer heart	
ICE CREAM SANDWICH	\$6.00
chocolate chip cookie, vanilla gelato	

SANDWICHES 6

CLASSIC LOBSTER ROLL	\$33.00
rémoulade, slaw, chips	
ADULT GRILLED CHEESE	\$23.00
3 cheeses, pretzel bread, house-made pickles, tomato soup Add ham 4	
SARABETH'S SIGNATURE SIRLOIN BURGER	\$25.00
aged cheddar, pickled green tomatoes, bacon, sautéed onions, jalapeño marmalade, house cut French fries	
CRISPY BUTTERMILK CHICKEN SANDWICH	\$25.00
cole slaw, pickles, jalapeno marmalade, house cut French fries	
SPINACH & GOAT CHEESE OMELETTE	\$21.00
served with local greens & muffin option	
FAT & FLUFFY FRENCH TOAST	\$24.00
strawberries	

WINES 4

CHARDONNAY, MURPHY'S, CALIFORNIA
BIANCO, FRIULI-VENEZIA, ITALY
ROSATO, CENTRAL TUSCANY, ITALY
MELON DE BOURGOGNE Loire Valley, France

NEGRONI 1

Negroni

gin, Campari, sweet vermouth

DRAFT 5

SLOOP JUICE BOMB IPA

BRONX NO RESOLUTION IPA

CONEY ISLAND MERMAID PILSNER

BELL'S TWO HEARTED ALE

STELLA ARTOIS Belgium

FIVE BUCK BITES 8

GUACAMOLE \$10.00

housemade chips

CRISPY CALAMARI \$14.00

spicy marinara sauce, garlic aioli

SHORT RIB TATER TOTS \$9.00

chipotle aioli

BANG BANG CAULIFLOWER \$12.00

scallion

TRUFFLE FRIES \$8.00

SPRING ROLL \$12.00

spicy chili sauce

CHICKEN BITES \$9.00

sesame seeds & sweet chili sauce

SLIDERS \$7.00

marmalade

STONE OVEN PIZZA 3

MARGHERITA \$18.00

fresh mozzarella, basil,tomato sauce

SWEET ITALIAN SAUSAGE \$19.00

fresh mozzarella, oregano,tomato sauce

WILD MUSHROOM \$21.00

truffle oil, fresh mozzarella, tomato sauce

BY THE GLASS 13

RIESLING Cleanslate, Germany

PINOT GRIGIO Borgo dei Mori, Italy

SAUVIGNON BLANCBabich, New Zeland

SANCERRERoland Tissier et fills, France

CHARDONNAYCambria, California

ROSE Chateau Auguste Rosé, France

SPARKLING ROSE Jeio Bisol, France

PINOT NOIR Copain, California

ZINFANDEL Tilth, California

MALBEC Callia, Argentina

SUPER TUSCAN I piaggioni’ Mocali, Tuscany

CABERNET SAUVIGNON Match Book, California

BARBERA D’ASTI Dezzani, Italy

CHAMPAGNE & SPARKLING WINE 3

PROSECCO Ruggeri, Veneto, Italy

CHAMPAGNE PERRIER JOUET GRAND BRUT NV \$100.00

CHAMPAGNE PIPER-HEIDSIECK France \$35.00

HALF BOTTLES 13

CHARDONNAY Clos du Bois, California \$20.00

SAUVIGNON BLANC Matanzas Creek, Sonoma \$24.00

PINOT GRIGIO Santa Margherita, Italy \$28.00

SANCERRE Domain Martin Pierre, France \$28.00

CHARDONNAY Clos du Bois, North Coast, California \$20.00

CHABLIS Benard Defaix, France \$24.00

RIESLING Hugel, Alsace, France \$24.00

PINOT NOIR Bethel Heights, California \$24.00

MALBEC Altos las Hormigas, Argentina \$24.00

RIOJA CRIANZA Cune, Spain	\$24.00
CABERNET SAUVIGNON Hanh, Soledad, California	\$24.00
SANGIOVESE Savignonesi, Nobile di Montepulciano	\$28.00
CHIANTI J.L. Ruffino, Italy	\$24.00

BOTTLES 20

RIESLING , Luminance, Mosel, Germany	\$42.00
RIESLING Dr. Wagner, Mosel, Germany	\$68.00
CHARDONNAY Mer Soleil, Santa Lucia	\$70.00
CHARDONNAY Le Voisins, Copain, Healdsburg, California	\$75.00
CHARDONNAY Neyers, California	\$75.00
POUILLY-FUISSE Seguin-Manuel, France	\$80.00
GAVI Dezzani, Italy	\$45.00
BEAUJOLAIS CRU Laurent Perrachon, Julienas, France	\$45.00
ZINFANDEL Juvenile Turley, Napa Valley, California	\$62.00
CABERNET FRANC Onabay, North Fork, Long Island	\$66.00
BURGUNDY Dubois Bernard & Fils, France	\$68.00
PINOT NOIR , Le Voisins, Copain, Healdsburg, California	\$69.00
ROSSO DI MONTALCINO Il Colle, Tuscany	\$70.00
CABERNET SAUVIGNON Stonestreet, Alexander Valley	\$78.00
BORDEAUX Chateau Gaby, France	\$85.00
BAROLO Fontanafreda, Piedmont, Italy	\$85.00
CHATEAUNEUF DU PAPE Telegramme, France	\$90.00
BRUNELLO DI MONTALCINO Col d'Orcia, Italy	\$90.00
BARBARESCO Punset, Piedmont, Italy	\$96.00
MERLOT Emmolo, Caymus Vineyards, California	\$110.00