

Sarabeth's West

423 Amsterdam Ave between 80th and 81st Streets 10024-5856 · +12124966280 · Updated: Jan 14, 2026

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FRUITY BEGINNINGS 3

Four Flowers Smoothie	\$11.00
orange, fresh pineapple, banana, & pomegranate juice	
Cold Pressed Orange or Grapefruit Juice	\$10.00
Morning Fruit Bowl	\$14.00
grapefruit, orange, bananas & strawberries	

LIGHT BREAKFAST 5

Overnight Oats	\$13.00
chia, pistachio, raspberry	
Eggs & Grains	\$18.00
baby spinach, toasted almonds, feta, herb aioli	
Avocado Toast	\$17.00
smashed avocado, chives, sea salt. Served with local greens	
Basket of Popovers	\$9.00
marmalade	
Skillet Cinnamon Bun	\$12.00
earl grey cream cheese icing	

POPOVERS 3

Green & White Scramble	\$20.00
scallions, cream cheese	
Goldie Lox Scramble	\$20.00
smoked salmon, cream cheese	
Wild Mushroom Scramble	\$20.00
boursin cheese, truffle oil, chives	

SWEET BREAKFAST 4

Fat & Fluffy French Toast	\$24.00
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Lemon & Ricotta Pancakes	\$24.00
strawberries	
Buttermilk Pancakes	\$24.00
blackberries	
Buttermilk Waffle	\$24.00
strawberries	

EXTRAORDINARY EGGS & OMELETTES 7

Spinach & Goat Cheese Omelette	\$21.00
Sarabeth's Quiche *	\$20.00
onions, ham, potato, gruyere	
Farmer's Omelette	\$21.00
leeks, ham, potato, gruyère	
Garden Omelette	\$21.00
peas, zucchini, mushrooms	
Classic Ham Benedict	\$24.00
Canadian bacon, hollandaise, peppers, chives	
Smoked Salmon Benedict	\$25.00
hollandaise, peppers, chives	
2 Eggs Any Style	\$21.00
served with local greens & toast choice of: avocado, chicken sausage, smoked salmon, double cut bacon	

SIDES 6

Three-Pepper Home Fries	\$10.00
berry compote	
Truffle Fries	\$10.00
Applewood Smoked Bacon	\$10.00
Chicken & Apple Sausage	\$10.00
Pork & Apricot Sausage	\$10.00
Local Greens	\$10.00

APPETIZERS 6

Crab & Guacamole	\$21.00
housemade chips	

Velvety Cream of Tomato Soup	\$16.00
pomodoro, basil	
Meatballs	\$16.00
chipotle aioli	
Short Rib Tater Tots	\$15.00
spicy marinara, garlic aioli	
Crispy Calamari	\$18.00
capers, cornichon, parsley	
Deviled Eggs	\$12.00
baby gem lettuce, parmesan crisp, garlic croutons	

SALADS 3

Classic Caesar	\$16.00
romaine, cherry tomatoes, cucumbers, red peppers, onion, garbanzo beans, salami, feta, kalamata olives, lemon oregano vinaigrette	
Sarabeth's Chopped Salad	\$19.00
shredded kale, quinoa, pistachios, apples, beets, goat cheese, sherry vinaigrette	
Power Bowl	\$19.00
Spring 44 vodka	

COCKTAILS 5

Pickled Bloody Mary	\$52.00
add shrimp	
Classic Mimosa	\$52.00
orange juice, sparkling wine	
Four Flower Mimosa	\$52.00
four flower juice, sparkling wine	
Five Flower Mimosa	\$54.00
St. Germaine, sparkling wine, four flower juice	
Classic Bellini	\$54.00
white peach purée, sparkling wine	

ENTRÉES 10

Classic Lobster Roll	\$33.00
remoulade, slaw, chips	
Adult Grilled Cheese	\$21.00
3 cheeses, pretzel bread, housemate pickles, tomato soup	

Sarabeth's Signature Sirloin Burger	\$24.00
aged cheddar, pickled green tomatoes, bacon, jalapeño marmalade, sautéed onions, house cut French fries	
Avocado Club	\$21.00
baby watercress, bacon, tomato, cucumber, boursin, local greens	
Seafood Cobb Salad	\$34.00
Maine lobster, crab, shrimp, avocado, bacon, egg, tomato, onion, blue cheese	
Steak Frites	\$32.00
skirt steak, house cut French fries, béarnaise sauce	
Crispy Buttermilk Chicken Sandwich	\$24.00
coleslaw, pickles, jalapeno marmalade, French fries	
Chicken Pot Pie	\$28.00
wild mushrooms, rainbow carrots, fingerling potatoes, herb bechamel	
Boneless Brick Half Chicken	\$29.00
roasted corn, scallions, fingerling potatoes, black garlic au jus	
Miso Glazed Salmon	\$32.00
quinoa, shiitake mushrooms, baby bok choy, japanese eggplant	

DESSERT 5

Seasonal Crostata	\$13.00
caramel sauce, vanilla gelato	
Chocolate Truffle Cake	\$13.00
strawberry raspberry sauce	
Cheesecake	\$13.00
orange apricot marmalade	
Locally Made Gelato & Sorbet	\$13.00
seasonal sorbet, sea salt caramel gelato, vanilla gelato, & chocolate gelato	
Ice Cream Sandwiches	\$6.00
classic chocolate chip cookie, vanilla gelato	

DRINKS 4

White Wine	\$7.00
Sauvignon BlancPinot Grigio	
Rosé Wine	\$7.00
Jean Luc Colombo Rose	
Red Wine	\$7.00
Super TuscanPinot Noir	

Bottled Beer	\$7.00
AMSTEL LIGHT, BROOKLYN IPA, SAMUEL ADAMS BOSTON LAGER ,SAPPORRO, STELLA ARTOIS	

SNACKS 5

Guacamole & Chips	\$10.00
housemade chips	
Meatballs	\$12.00
pomodoro, basil	
Crispy Calamari	\$14.00
spicy marinara, garlic aioli	
Short Rib Tater Tots	\$9.00
chipotle aioli	
Truffle Fries	\$8.00