Sarabeth’s at the Whitney

SOUPS

Sarabeth’s Famous Velvety Cream of Tomato Soup... 6.75
Soup of the Day... 6.50

SANDWICHES

**Roasted Portobello Mushroom “Burger”**
A vegetarian alternative with melted smoked mozzarella, roasted zucchini and yellow squashes, fresh tomato, arugula, grilled red onion and roasted red pepper hummus... 14.75

**Open Faced Tuna Salad on Toasted Sourdough**
The best of tinned tuna with a fine dice of red onion and peppers, served with fresh tomatoes marinated in virgin olive oil, balsamic vinegar and basil... 14.25

**Club Sandwich**
fresh roasted turkey breast, smoked mozzarella, bacon, lettuce, tomato & maple mustard mayonnaise on semolina bread with french fries... 15.00

PLATES

**Fresh Sauteed Pocono Mountains Brook Trout**
filets of tender trout with sauteed, julienned, snap peas, carrots and onion with thyme and basil... 15.00

**Roasted Chicken Quesadilla**
chunks of breast of chicken with fresh corn, shitaki and white mushrooms, mozzarella and goat cheeses, and an ancho chile sour cream... 14.75
(may be ordered vegetarian)

**One Great Grilled Hamburger on a Brioche Bun**
arugula, tomato, french fries and cole slaw... 14.25

**Smoked Salmon Mousse on Pumpernickel**
with mixed baby greens, cucumbers, sliced red onion, black olives, capers and tomatoes... 14.00

**Cold Poached Sea Scallops**
with a composed salad of endive, watercress, jicama, mango, grilled red onion, red pepper and a fresh ginger vinaigrette... 15.00

A 17% SERVICE CHARGE WILL BE INCLUDED IN YOUR BILL. Thank you.
Sarabeth's at the Whitney

SALADS AND COLD PLATES

Tower of Cold Poached Salmon
lemon and white wine poached Atlantic Salmon, with mustard potato salad, black olive and sundried tomato tapenade, fresh fennel and a lemon chive vinaigrette... 14.75

Just a Fresh Salad With Blue Cheese
baby mixed greens with Savoy cabbage, carrots, cucumbers, and tomatoes, with caramelized apples and walnuts, dressed with an orange vinaigrette and, of course, Blue Cheese... 14.75

Roasted Chicken Cobb Salad
corn, tomato relish, romaine, cucumbers & wheatberries – basil buttermilk dressing on the side... 14.75
(may also be ordered with poached salmon)

Caesar Salad
romaine lettuce, aged Parmesan and anchovy dressing with garlic brioche croutons... 14.25

BREAKFAST ALL DAY

Traditional Buttermilk Pancakes
the original sweet breakfast served with warm maple syrup, strawberries & bananas... 10.50

Apple Cinnamon French Toast
with strawberry garnish and warm syrup... 10.75

Frittata
eggs, shitake mushrooms, zucchini, red peppers, scallion, herbs and parmesan cheese“ omelette “, topped with a dried chili pepper and sour cream garnish, served with Sarabeth's pumpkin muffin, 7 grain or sourdough toast and preserves... 13.00
egg white... 14.50

“Goldie Lox”
skrambled eggs with smoked salmon & cream cheese served with Sarabeth's pumpkin muffin, 7 grain or sourdough toast and preserves... 10.25
egg white ... 11.75

<<<PLEASE REFRAIN FROM USING CELL PHONES WITHIN THE RESTAURANT>>>
SARABETH’S DESSERTS

6.75 each

Assorted Cookie Plate
Biscuit Strawberry Shortcake
Seasonal Fruit Crumb Pie with Vanilla Ice Cream
Chocolate Mousse Cake with Sabayon
Warm Bread Pudding with Vanilla Bean Sauce
Lemon Cream Raspberry Tart with whipped cream
Dreamy Rice Pudding with a Cinnamon Twist

CIAO BELLA  Sarabeth’s

ICE CREAM

Lemon with Mixed Berry Preserves
Coffee with Almonds and Chocolate
Pistachio with Brownie Chunks
Vanilla with Orange Marmalade and Bittersweet Chocolate
Chocolate with Chocolate Chubbies ( little pieces of double chocolate chip cookies )

OUR SELECTION OF GREAT AMERICAN WINES

**WHITE**

<table>
<thead>
<tr>
<th>Wine</th>
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<tr>
<td>Trefethen Chardonnay ’00 Napa</td>
<td>8.75</td>
<td>34.00</td>
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<tr>
<td>Costello Chardonnay ’98, Napa</td>
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<tr>
<td>Eyrie Pinot Gris ’00, Willamette Valley</td>
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<tr>
<td>Ferrari-Carano Fume Blanc ’01, Sonoma</td>
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**RED**

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<td>Talus Pinot Noir ’00, California</td>
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<tr>
<td>Stone Creek Merlot ’99, North Coast</td>
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<tr>
<td>Pedroncelli Cabernet Sauvignon ’00, Sonoma</td>
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Beer : Samuel Adams...Rolling Rock...Dundee’s Honey Brown...Corona Light...4.00
Fresh Orange or Grapefruit Juice... 2.75
Freshly Brewed Iced Tea... 2.50
Oren’s Special Blend Coffee... 1.95
Espresso... 2.75  Cappuccino... 3.25  Hot Teas...1.95
Nantucket Nectar Lemonade... 3.25
Martinelli’s Sparkling Apple Cider...3.75

A 17% SERVICE CHARGE WILL BE ADDED ON YOUR BILL. Thank you.