

BREAKFAST

LIGHT FARE

Mixed Berries 6

Served with cinnamon whipped cream.

Lemon Poppy Bread 6

Served with sweet citrus glaze and blueberry coulis.

Greek Yogurt 7

Served with local wildflower honey.

Steel Cut Oatmeal 8

Served with your choice of cinnamon streusel, fresh berries, maple syrup or diced apple.

Parfait 12

Greek yogurt, granola, fresh berries.

Avocado Toast 12

Toasted ciabatta, cherry tomato, balsamic reduction, cojita cheese.
+ add egg (\$4)

Grain Bowl 14

Farro, quinoa, warm spinach, cherry tomato, garbanzo beans, sliced avocado.
+ add egg (\$4)

SIDES 5

Applewood Smoked Bacon

Smoked Ham Steak

Savory Sausage Patty

Homemade Corned Beef Hash

Breakfast Potatoes

Homemade Toast

Toasted English Muffin

Homemade Buttermilk Biscuit

SAVORY BEGINNINGS

Served with lightly dressed field greens and cherry tomatoes.

2 Eggs Any Style 8

Signature Omelette 14

Select three items from the following:

Mushrooms, spinach, bell peppers, tomato, chives, cheddar cheese, goat cheese, Swiss cheese, bacon, ham, sausage.

+ additional items (\$1.50/each)

Eggs Benedict 15

Poached eggs, English muffin, Canadian bacon, hollandaise sauce.

Open Face Breakfast Sandwich 15

Grilled challah bread, spinach, grape tomatoes, bacon, two eggs any style, hollandaise sauce.

Saratoga Scramble 14

Scrambled eggs with charred shishito peppers, manchego, chorizo, tomato chimichurri.

SWEET START

Served with your choice of fresh berries, blueberry coulis, homemade whipped cream, maple syrup.

Blood Orange Maple French Toast 13

Classic Challah Bread French Toast 12

Belgian Waffles 12

Lemon Ricotta Pancakes 13

Buttermilk Pancakes 12



A CONCIERGE HOTEL UNDER THE
personal supervision **OF THE SMITH FAMILY**

BREAKFAST

BEVERAGES

4

Dark Roast Coffee

Decaf Coffee

Barry's Irish Breakfast Tea

Lipton Black Tea

Bigelow Teas

Earl Grey, Earl Grey Decaf, Green, Cozy Chamomile, or Peppermint

Juice

Orange, Grapefruit, Cranberry, or Apple

BREAKFAST COCKTAILS

Classic Mimosa

15

Orange juice and prosecco.

Pomegranate Mimosa

16

Pomegranate juice and prosecco.

Bloody Mary

15

Tito's vodka, spiced tomato juice, Worcestershire sauce, dash of Tabasco, lemon, olives and celery.

CHILLED COFFEES

6

Cold Brew or Iced Tea

Flavored syrups:

French Vanilla, Caramel, and Brown Butter Toffee.
additional \$1.00/each

Milk options:

2%, half and half, almond milk, oat milk

SELECTION OF FINE TEAS

6

from Saratoga Tea & Honey Co.

Served with local wildflower honey

La Provençal - Mediterranean blend of aromatic lemon balm, lavender, rosemary, and mint

Saratoga Red Chai - Organic spices blended with antioxidant rich rooibos

English Breakfast Assam Banaspaty - flavors of tobacco, sweet malt, and dried fruit

Genmai Cha - Classic Japanese-style green tea blend of sweet sencha and genmai (toasted rice)

Spirit of Life - Infusion of rooibos with bright citrus, a dash of fruit and warm spices

★ Saratoga Springs

1. Argyle, NY | Argyle Cheese Farmer: yogurt, cheese & Locust Grove Smokehouse: bacon
2. Salem, NY | Battenkill Valley Creamery: milk, cream
3. Easton, NY | Elihu Farms: eggs
4. Schaghticoke, NY | Gomez Farms: vegetables
5. Lake George, NY | Adirondack Maple Farms: maple syrup

Saratoga Arms
HOTEL

Breakfast is a much-celebrated part of a Saratoga Arms stay. If breakfast is included in your room rate, you're welcome to order anything on the menu. Our breakfast cocktails are an additional charge. If you are adding breakfast to a "No Breakfast" reservation, you will be charged directly for the items you order.