

BREAKFAST

LIGHT FARE

Mixed Berries 8

Served with a side of cinnamon whipped cream.

Greek Yogurt 8

Served with local wildflower honey.

Steel Cut Oatmeal 12

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

Parfait 12

Greek yogurt, granola, fresh berries.

Avocado Toast 16

Toasted sourdough, cherry tomato, balsamic reduction, cojita cheese.
+ add egg (\$5 each)

Grain Bowl 18

Farro, quinoa, warm spinach, cherry tomato, garbanzo beans, sliced avocado.
+ add egg (\$5 each)

Pumpkin Chocolate Chip Bread 14

Topped with pepita streusel.

SIDES 6

Applewood Smoked Bacon
Smoked Ham Steak
Homemade Corned Beef Hash
Sweet Potato Hash with Scallion, Peppers
Sausage Links
Breakfast Potatoes with Parsley
Homemade Toast
Toasted English Muffin

SAVORY BEGINNINGS

Served with lightly dressed field greens and cherry tomatoes.

2 Eggs Any Style 12

Signature Omelette 18

Select three items from the following:

Mushrooms, spinach, bell peppers, tomato, chives, cheddar cheese, goat cheese, Gruyere cheese, bacon, ham, sausage.
+ additional items (\$1.50/each)

Eggs Benedict 19

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

Open Face Breakfast Sandwich 18

Grilled challah bread, spinach, hollandaise sauce, bacon, two eggs any style with grape tomatoes and chimichurri

Saratoga Scramble 16

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.

Classic Challah Bread 17

French Toast

Belgian Waffles 15

Lemon Ricotta Pancakes 17

Buttermilk Pancakes 15

Pumpkin Spice Pancakes 17



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

BREAKFAST

BEVERAGES

5

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

Natalie's Fresh Squeezed Orange Juice

Natalie's Fresh Squeezed Grapefruit Juice

Red Jacket Fuji Apple Juice

Local Warm Apple Cider

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

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.



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

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.