BREAKFAST

LIGHT FARE	
Daily Pastry	6
Seasonal Fruit	6
Served with cinnamon whipped cream.	
Greek Yogurt	7
Served with local wildflower honey.	
Parfait	12
Greek yogurt, granola and seasonal berry compote.	
Avocado Toast	12
Toasted ciabatta, cherry tomato, balsamic reduction. + add egg (\$4)	
Grain Bowl	14
Farro, quinoa, warm spinach, cherry tomato, garbanzo beans, sliced avocado. + add egg (\$4)	

SAVORY BEGINNINGS

Served with lightly dressed field greens with cherry tomatoes.

2 Eggs Any Style 8
Signature Omelette 14
Goat cheese, chives.

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

SWEET START

Served with fresh berries, homemade whipped cream, and maple syrup.

Challah Bread French Toast

Belgian Waffles

12

Buttermilk Pancakes

SIDES

Applewood Smoked Bacon

Smoked Ham Steak

Savory Sausage Patty

Homemade Corned Beef Hash

Breakfast Potatoes

Homemade Toast

Toasted English Muffin

Homemade Buttermilk Biscuit





15

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



A CONCIERGE HOTEL UNDER THE personal supervision OF THE SMITH FAMILY

5

BREAKFAST

Dark roast coffee Decaf coffee Barry's Irish breakfast tea Lipton black tea Bigelow teas Earl Grey Earl Grey Decaf Green Cozy Chamomile Peppermint Orange Juice Grapefruit Juice Cranberry Juice Apple Juice

HAND CRAFTED COFFEES

Latte

Cappuccino

Espresso

Americano

Cold Brew

Iced Tea

Flavored syrups — French Vanilla, Caramel, and Brown Butter Toffee

Milk options — 2%, half and half, almond milk, oat milk

BREAKFAST COCKTAILS

Classic Mimosa	12
Orange juice and prosecco.	
Pomegranate Mimosa	14
Pomegranate juice and prosecco.	
Peach Bellini	14
Peach puree and prosecco.	
Bloody Mary	15
Tito's vodka, spiced tomato juice,	
Worcestershire sauce, dash of	

SELECTION OF FINE TEAS

Tabasco, lemon, olives and celery.

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 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 hand crafted coffees, Saratoga Tea & Honey Teas and breakfast cocktails are an additional charge. If you are adding breakfast to a "No Breakfast" reservation, you will charged directly for the items you order.