

## 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* 15

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

### SWEET START

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

*Challah Bread French Toast* 12

*Belgian Waffles* 12

*Buttermilk Pancakes* 12

### SIDES

5

Applewood Smoked Bacon

Smoked Ham Steak

Savory Sausage Patty

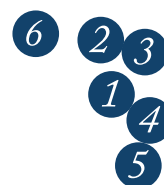
Homemade Corned Beef Hash

Breakfast Potatoes

Homemade Toast

Toasted English Muffin

Homemade Buttermilk Biscuit



#### 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**

## 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

Peppermint

*Orange Juice*

*Grapefruit Juice*

*Cranberry Juice*

*Apple Juice*

### 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 Tabasco, lemon, olives and celery.

### 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

### HAND CRAFTED COFFEES

6

*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 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 be charged directly for the items you order.*