

BREAKFAST

LIGHT FARE

Seasonal Fruit 6

Served with cinnamon whipped cream.

Cinnamon Breakfast Bread 6

Served with honey butter.

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, cojita cheese.
+ 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

Select from: mushrooms, spinach, bell peppers, tomato, chives, cheddar cheese, goat cheese, Swiss cheese, bacon, ham, sausage.

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.