



DAUGHTERS

KITCHEN & COCKTAILS

EXECUTIVE CHEF: ALEXANDER KOLLAR

LIGHT FARE

<i>Seasonal Fruit</i>	10
maple whipped cream	
<i>Argyle Greek Yogurt</i>	11
Bertha Bee's honey	
<i>Parfait</i>	14
Greek yogurt, coconut, honey, granola, berries	
<i>Steel Cut Oatmeal</i>	14
brown butter streusel, maple syrup, apple	
<i>Avocado Toast</i>	18
Ten Acre Homestead sourdough, goat cheese, tomato, spring peas, hot honey	
<i>Grain Bowl</i>	18
farro, quinoa, garbanzo beans, tomato, mushroom, asparagus	
<i>Banana Chocolate Chip Bread</i>	12

FROM THE GRIDDLE

<i>Classic Challah French Toast</i>	18
<i>Blueberry Lemon Meringue French Toast</i>	20
<i>Buttermilk Pancakes</i>	17
<i>Strawberry Shortcake Pancakes</i>	20
<i>Belgian Waffles</i>	17

SAVORY BEGINNINGS

served with lightly dressed arugula and pickled radish

<i>2 Eggs Any Style</i>	12
<i>Classic Eggs Benedict</i>	20
English muffin, Canadian bacon, poached egg, hollandaise	
<i>Signature Omelette</i>	18
<i>select three items:</i> mushrooms, spinach, bell peppers, tomato, chives, shallot cheddar, goat, gruyere bacon, ham, sausage <i>+ additional items (\$1.50/each)</i>	
<i>Crab Benedict</i>	24
challah, spinach, crab cake, poached egg, hollandaise	
<i>Toga Bowl</i>	28
sausage, potatoes, peppers, spinach, gruyere, poached eggs, choron, avocado	
<i>Smoked Salmon Bagel</i>	26
sesame bagel, cream cheese, cucumber, shallot, capers, dill	

SIDES

Avocado	7
Hickory Smoked Bacon	
Sausage Patties	
Smoked Ham Steak	
Corned Beef Hash	
Breakfast Potatoes, Pepper, Scallion	
Ten Acre Homestead Sourdough	
Homemade Amish White Toast	
Homemade English Muffin	

BEVERAGES

5

Dark Roast Coffee

Decaf Coffee

Tea

Irish Breakfast, Earl Grey, Earl Grey Decaf, green, chamomile, or peppermint

Juice

Natalie's Fresh Squeezed Orange Juice
Natalie's Fresh Squeezed Grapefruit Juice
Red Jacket Fuji Apple Juice

SELECTION OF FINE TEAS

6

from Saratoga Tea & Honey Co.

served with Bertha Bee's honey

La Provençal

Saratoga Red Chai

English Breakfast Assam Banaspaty

Genmai Cha

Seasonal Loose Tea Selection

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

COCKTAILS

15

Classic Mimosa

orange juice, prosecco

16

Pomegranate Mimosa

pomegranate juice, prosecco

15

Bloody Mary

Tito's vodka



Saratoga Springs



4

LOCAL-FIRST INGREDIENTS

1. **Easton, NY** | *Elihu Farms: eggs*
2. **Argyle, NY** | *Locust Grove Smokehouse: bacon, ham, Canadian bacon*
3. **Saratoga Springs, NY** | *Parillo's: sausage*
4. **Wallkill, NY** | *Catsmo Artisan Smokehouse: smoked salmon*
5. **Argyle, NY** | *Argyle Cheese Farmer: yogurt, cheddar*
6. **Schuylerville, NY** | *King Brothers Dairy: milk, half-n-half, cream, cream cheese*
7. **Ballston Spa, NY** | *Ten Acre Homestead: sourdough bread*
8. **Ballston Spa, NY** | *Night Work Bread: bagels*
9. **Saratoga, NY** | *Bertha Bee's: honey*
10. **Saratoga Springs, NY** | *Saratoga Maple: 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.