



DAUGHTERS

KITCHEN & COCKTAILS

EXECUTIVE CHEF: ALEXANDER KOLLAR

LIGHT FARE

Seasonal Fruit **GF** 10
maple whipped cream

Argyle Greek Yogurt **GF** 11
Bertha Bee's honey

Parfait **GF** 14
Greek yogurt, coconut, honey, granola, berries

Steel Cut Oatmeal **GFO, DFO, VO** 14
brown butter streusel, maple syrup, apple

Avocado Toast 18
Ten Acre Homestead sourdough, goat cheese, tomato, spring peas, hot honey

Grain Bowl **DF, V** 18
farro, quinoa, garbanzo beans, tomato, mushroom, asparagus

Banana Chocolate Chip Bread 12

FROM THE GRIDDLE

Classic Challah French Toast 18

Blueberry Lemon Meringue French Toast 20

Buttermilk Pancakes 17

Strawberry Shortcake Pancakes 20

Belgian Waffles 17

V - VEGAN
DF - DAIRY FREE
GF - GLUTEN FREE
VO - VEGAN OPTIONAL
DFO - DAIRY FREE OPTIONAL
GFO - GLUTEN FREE OPTIONAL

SAVORY BEGINNINGS

served with lightly dressed arugula and pickled radish

2 Eggs Any Style **DFO** 12

Classic Eggs Benedict 20
English muffin, Canadian bacon, poached egg, hollandaise

Signature Omelette **DFO** 18
select three items: mushrooms, spinach, bell peppers, tomato, chives, shallot
cheddar, goat, gruyere
bacon, ham, sausage
+ additional items (\$1.50/each)

Crab Benedict 24
challah, spinach, crab cake, poached egg, hollandaise

Toga Bowl **GF** 28
sausage, potatoes, peppers, spinach, gruyere, poached eggs, choron, avocado

Smoked Salmon Bagel 26
sesame bagel, cream cheese, cucumber, shallot, capers, dill

SIDES 7

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

BEVERAGES

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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

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



Saratoga Springs



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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.