



DAUGHTERS

KITCHEN & COCKTAILS

EXECUTIVE CHEF: ALEXANDER KOLLAR

LIGHT FARE

Seasonal Fruit **GF** 11
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, tomato,
pesto whipped ricotta

Grain Bowl **DF, V** 22
farro, quinoa, summer squash, tomato,
corn, chive

Zucchini Loaf 18
lemon glaze

FROM THE GRIDDLE

Classic Challah French Toast 18

Campfire French Toast 20
toasted meringue, graham,
chocolate ganache

Buttermilk Pancakes 17

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, watermelon

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)

Smoked Salmon Benedict 26
challah, spinach, smoked salmon,
poached egg, hollandaise

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

Wild Mushroom Breakfast Bagel 26
sesame bagel, orange scallion cream
cheese, trumpet mushroom, pickled
shallot, hot honey

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

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

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.