



DAUGHTERS

KITCHEN & COCKTAILS

EXECUTIVE CHEF: ALEXANDER KOLLAR

LIGHT FARE

Seasonal Fruit **GF** 11
cinnamon 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 12
goat cheese, roasted butternut squash,
toasted pepitas, aleppo

Acorn Squash Bowl **DF, V** 22
acorn squash, quinoa, farro, mushrooms,
tomato, garlic, shallot, sage, hot honey
+ add egg (\$5)

Cranberry Apple Bread 14

FROM THE GRIDDLE

Classic Challah French Toast 18

Pumpkin Pancakes 24
white chocolate chips, streusel,
vanilla bean whipped cream

Buttermilk Pancakes 17

Belgian Waffles 17

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

SAVORY BEGINNINGS

*served with arugula, pomegranate seeds,
apple vinaigrette*

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)

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

Smoked Salmon Bagel 28
sesame bagel, lemon cream cheese,
cucumber, shallots, 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

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.