

S·A·G·E



SOUPS & GREENS

CARLOS'S CHICKEN TORTILLA SOUP

Avocado - Crispy Tortillas - Sour Cream 6/8

SOUP DU JOUR

Chef's Daily Inspiration 6/8

BABY KALE & ARUGULA

Asparagus Milanese - Shaved Pecorino Romano - Toasted Pine Nuts
Lemon Scented Avocado Dressing 14

THE WEDGE *

Iceberg Lettuce - Point Reyes Blue Cheese - Crispy Apple - Bacon Shaved Red Onion
Sweet Herb Ranch 12

CAESAR SALAD

Romaine Lettuce Hearts - Crispy White Anchovies - Herbed Croutons 12

BABY SPINACH SALAD *

Roquefort Cheese - Smoked Ham Hock - Roasted Oyster Mushrooms - Toasted Almonds
Black Cherry Balsamic Vinaigrette 14

COBB SALAD *

Crisp Romaine - Grilled Chicken - Crumbled Bacon - Hard Boiled Egg - Blue Cheese
Avocado - Cherry Tomatoes - Buttermilk Ranch Dressing 17

ADD: Chicken^*8 | Salmon^*10 | Shrimp^*12

FOR THE TABLE

AVOCADO BRUSCHETTA

Toasted Baguette - Heirloom Cherry Tomato
Balsamic Glaze 10

CRISPY CHICKEN MEATBALLS

Anson Mills Creamy Polenta
Plum Tomato Ragout - Pecorino Romano 14

TUNA POKE CUPS^

Butterleaf Lettuce
Roasted Pineapple - Avocado
Soy Lime Dressing 21

DEVEILED EGGS

Bread & Butter Pickle Relish 10

SANDWICHES

THE BIG DEAL BURGER... DOUBLE PATTY ALL-NATURAL ANGUS BEEF^

Shredded Lettuce - White Cheddar and Provolone - Special Sauce 16

CRISPY CHICKEN SANDWICH

Provolone Cheese - Smoked Tomato Remoulade - Shredded Lettuce 15

CLUB SANDWICH

Applewood Smoked Turkey - Bacon - Cheddar Cheese - Lettuce - Tomato - Sage Aioli 14

STEAK SANDWICH

All Natural Petite Loin of Beef - Mushrooms - Onions - Smoked Blue Cheese - Toasted Ciabatta
Truffled Potato Frites - House Steak Sauce 19

* Prepared with gluten free ingredients.

Please ask your server about other menu items that are easily modified to accommodate a gluten free diet.

^These menu items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

*a 20% service charge will be added to the base subtotal on all chits.