

Sage

STARTERS

- Roasted Bone Marrow with grated horseradish and parsley salad — 13
- Mazuma, tatsoi, and frilly mustard greens, goat cheese with champagne vinaigrette — 9
- Crab cakes, lump crabmeat, and julienne sweet potato with lemon-garlic aioli — 14
- Little gems lettuce, blue cheese dressing and candied pistachios — 11
- Potato and beet with dijon vinaigrette and smoked salmon — 11
- French onion soup topped with melted Gruyere cheese over crostini — 9
- Cream of cauliflower soup with golden beet chips and curried cauliflower — 8

ENTRÉES

- King salmon, butternut squash crawfish bisque, roasted fall vegetables with crispy yam — 30
- Seared prawn risotto with butternut squash crawfish bisque and crispy prosciutto — 22
- 8oz Filet of beef pan-roasted with bordelaise, vegetable melange — 34
- Roasted chicken, whipped potatoes, estragon sauce and market vegetables — 21
- Ricotta and egg yolk ravioli with butter and sage — 18
- Vegan Feature of the Day — MP

SWEETS

- Creme brulee with orange essence — 11
- Flourless chocolate torte with espresso ganache — 12
- Vanilla Bean Ice-Cream with Bacon Crumbles & Warm Maple Syrup — 8
- Mango Basil Lime Sorbet — 7
- Vanilla Bean Ice-Cream — 4
+ Add Seasonal Berries 4 or Hersey's Chocolate Syrup 2

BEVERAGES

- Northbound Roasters Coffee & Decaf — 3.50
- Organic Milk, Almond Milk, Lemonade, Ice Tea,
Coke, Diet Coke, Ginger Ale, 7-Up — 3

- Harney & Son's loose-leaf pot of tea — 4
*Organic Assam, Milky Oolong, Peppermint,
Chamomile & Lavender*

*We support local, natural, sustainable & organic
practices wherever possible*

*\$5.00 Split Entrée Charge. \$15 per 750 ml Bottle
Corkage. 18% Gratuity added to parties of 6 +*