

In the exception of bread + ketchup, all food is made from scratch! \*consuming raw or undercooked eggs, meat, fish or shellfish may increase your risk for food borne illness, especially if you have certain

We proudly serve natural meats, sustainable seafood, and when possible, local + organic vegetables



feel good!

### Sage Flatbread

A long piece of lavash topped with fresh pesto, pumpkin, parmesan and your choice of portobello or pancetta 9.95

### Brown Rice + Beans

With mustard greens, peppers and hot candied pineapple. Available without bacon grease 5.95

### Sautéed Vegetables

Green beans, carrots and parsnips in garlic and shallots. Never mushy 4.00



### Ravioli in Broth

Tiny hand-made pockets of potato and spinach in a clear mushroom consommé 6.75

### Crimson Mashed Potatoes

Carefully whipped with cream, butter and fine red wine 4.50

### Marvesta Shrimp + Polenta

Scallions, bacon, corn, peppers and super sharp aged white cheddar 5.25

### Rustic Hand-Cut Pasta 10.95

Provencal  
White wine and tomato sauce with sautéed shrimp

Sage Pesto  
With spinach, salsify and long strands of zucchini

Fricassée  
A rich cream sauce with chicken and button mushrooms

### Forage Risotto

Rich arborio rice with wild mushrooms, winter squash and parmesan. Also available vegan 8.95

### Quarter Chicken

A pan-seared, crispy-skinned, cage-free chicken smothered in bordelaise over crimson mashed potatoes, green beans and sautéed vegetables 14.95

### Stuffed Squash

Acorn squash roasted and filled with cranberries, tempeh, sesame seeds, onions and mustard greens 9.95

### Steak + Shrimp Caesar

Crisp romaine tossed in fresh Caesar dressing, served with garlicky croutons and grilled steak and shrimp 15.25

### Additions

Chicken 4.00  
Bacon 1.00

Shrimp 4.00  
Steak 6.00

medical conditions. Please inform your server of any allergies. A 20% gratuity will be added to parties of six or more. Thanks for stopping