



# SAGE Cafe Menu DINNER

## STARTERS | APPETIZERS

<b>JALAPENO DEVILED EGGS</b> <sup>GF</sup> <sup>V</sup> <sup>NEW</sup>	6
TRADITIONAL DEVILED EGGS WITH A SPICY TWIST SERVED WITH ASIAN SLAW.	
<b>SEA SALT EDAMAME</b> <sup>GF</sup> <sup>V</sup>	7
SERVED ROASTED OR STEAMED.	
<b>THREE CHEESE QUESADILLA WITH FRIED TOMATOES</b> <sup>V</sup>	10
SERVED WITH SALSA, GUACAMOLE, AND SOUR CREAM.	
<b>BUTTERMILK FRIED CHICKEN TENDERS</b> <sup>NEW</sup>	10
SOUTHERN STYLE CHICKEN TENDERS SERVED WITH HONEY-MUSTARD AND SWEET CHILI BBQ SAUCES.	
<b>SAGE MEDITERRANEAN MEZZE PLATTER</b> <sup>V</sup>	11
AN ASSORTMENT OF MEDITERRANEAN DIPS INCLUDING TZATZIKI, RED PEPPER HUMMUS, AND BABA GHANOUSH SERVED WITH CUCUMBERS, CARROTS, AND FRESH PITA CHIPS.	
<b>SESAME CHICKEN LETTUCE WRAPS</b> <sup>GF</sup> <sup>V</sup>	11
SPICY SESAME CHICKEN, BIBB LETTUCE WRAPS SERVED WITH SIDES OF CARROTS, PICKLED CUCUMBERS, NAPA SLAW, AND PLUM SAUCE. MAY SUBSTITUTE CHICKEN WITH TOFU	
<b>CRISPY PANKO CALAMARI</b> <sup>🐟</sup>	12
PANKO CRUSTED, LIGHTLY FRIED CALAMARI SERVED WITH A FRA DIAVOLO DIPPING SAUCE.	
<b>LOBSTER GUACAMOLE</b> <sup>🐟</sup>	13
MADE FRESH GUACAMOLE WITH LOBSTER SERVED WITH FRESH PITA CHIPS.	
<b>MARYLAND CRAB CROQUETTES</b> <sup>🐟</sup>	13
SERVED WITH AN OLD BAY AIOLI.	
<b>CHARCUTERIE PLATE</b>	15
AN ASSORTMENT OF CURED MEATS, CAMEMBERT CHEESE, PICKLES, GREEK OLIVES, AND FRESH PITA CHIPS.	

## SOUPS | BISQUES

<b>GREEK STYLE LEMON CHICKEN</b>	6
SAGE'S SIGNATURE CHICKEN SOUP WITH ORZO PASTA, CELERY, CARROTS, AND AN EGG-LEMON INFUSED CHICKEN BROTH.	
<b>SAN MARZANO TOMATO BISQUE</b> <sup>GF</sup> <sup>V</sup>	6
SAN MARZANO TOMATOES, CREAM, AND FRESH CHOPPED BASIL FROM OUR MARKET.	
<b>SOUPE DU JOUR</b>	7
PLEASE ASK YOUR SERVER FOR DETAILS.	

## SALADS | GREENS

ADD CHICKEN 4 | ADD SALMON OR SHRIMP 6

<b>SAGE SIGNATURE</b> <sup>GF</sup> <sup>V</sup>	6
CUCUMBERS, RED ONIONS, TOMATOES, RADISH AND CARROTS. SERVED WITH OUR HOUSE DRESSING.	
<b>CLASSIC CAESAR</b> <sup>V</sup>	9
HEARTS OF ROMAINE, SHAVED PARMESAN, AND OUR HOUSEMADE PITA CROUTONS. SERVED WITH TRADITIONAL CAESAR DRESSING.	
<b>CHOPPED GORGONZOLA SALAD</b> <sup>NEW</sup> <sup>V</sup>	9
CHOPPED ROMAINE, MIXED GREENS, CUCUMBERS, RED ONIONS, TOMATOES AND GORGONZOLA CHEESE. SERVED WITH A GORGONZOLA VINAIGRETTE DRESSING.	
<b>GREEK SALAD</b> <sup>GF</sup> <sup>V</sup>	12
CUCUMBERS, RED ONIONS, GRAPE TOMATOES, PEPPERONCINI PEPPERS, STUFFED GRAPE LEAVES, GREEK OLIVES, FETA CHEESE AND OUR HOUSEMADE PITA CROUTONS. SERVED WITH SIGNATURE GREEK SALAD DRESSING.	
<b>COUNTRY CHEF SALAD</b> <sup>V</sup>	12
BIBB LETTUCE, CUCUMBERS, RED ONIONS, SHAVED CARROTS, ARTICHOKE, OLIVES, SHAVED ASIAGO CHEESE, EGG, AND HOUSE MADE PITA CROUTONS. SERVED WITH OUR SIGNATURE SHERRY VINAIGRETTE DRESSING.	
<b>BUFFALO MOZZARELLA AND HEIRLOOM TOMATO</b> <sup>V</sup>	12
HEIRLOOM TOMATOES, ARUGULA, AND BUFFALO MOZZARELLA. SERVED WITH EXTRA VIRGIN OLIVE OIL AND A BALSAMIC REDUCTION.	

<sup>🐟</sup> - Seafood <sup>GF</sup> - Gluten Free <sup>V</sup> - Vegetarian <sup>NEW</sup> - New

## BURGERS | SANDWICHES

<b>RUSTIC GRILLED CHEESE</b> <sup>V</sup>	10	<b>SAGE BURGER</b>	13
AGED NY CHEDDAR & FONTINA, CRUSTY BREAD, HERB SALAD, MANGO ONION CHUTNEY, AND CHIPS. ADD TOMATO   BACON   PULLED PORK 2 each item		8 OZ PRIME LEAN BEEF, BIBB LETTUCE, HEIRLOOM TOMATO, KEWPIE MAYO, ALPINE CHEESE, AND SIGNATURE FRIES. ADD MUSHROOM   BACON   FRIED EGG 2 each item	
<b>CHICKEN AVOCADO WRAP</b>	11	<b>BAO BUNS</b>	13
WHOLE WHEAT WRAP, CHICKEN BREAST, SLICED AVOCADO, BIBB LETTUCE, BEEFSTEAK TOMATO, AND HERB MAYO. SERVED WITH CHIPS. MAY SUBSTITUTE CHICKEN WITH TOFU		10 HOUR SLOW COOKED PULLED PORK SHOULDER, CHILI, BIBB LETTUCE, STEAMED BUN, CARROT, CUCUMBER AND HOISIN SAUCE. 3 PER ORDER.	
<b>PRIME RIB SLIDERS</b>	11	<b>CLASSIC COUNTRY CLUB</b>	13
SHAVED PRIME RIB, ONION BRIOCHE BREAD, AU JUS, PICKLES AND HOUSE CHIPS.		APPLEWOOD BACON, TURKEY, BEEFSTEAK TOMATO, BIBB LETTUCE, AVOCADO MAYO, SERVED ON AND SIGNATURE FRIES.	
<b>GRILLED VEGGIE WRAP</b> <sup>NEW</sup> <sup>GF</sup> <sup>V</sup>	12	<b>MARYLAND CRAB CAKE BURGER</b> <sup>🐟</sup>	13
GRILLED SEASONAL VEGETABLES IN A GLUTEN FREE WRAP WITH RED PEPPER HUMMUS AND FETA CHEESE. SERVED WITH A SIDE OF CITRUS MIXED GREENS.		FRESH LUMP CRAB MEAT, BIBB LETTUCE, TOMATO, COLESLAW AND AIOLI. SERVED WITH SIGNATURE FRIES.	

## ENTREES | SEAFOOD

<b>FISH &amp; CHIPS</b> <sup>🐟</sup>	19	<b>GRILLED SALMON</b> <sup>NEW</sup> <sup>🐟</sup>	24
FRESH TEMPURA BATTERED AND FRIED COD. SERVED WITH A PEA PUREE AND SIGNATURE FRIES.		GRILLED SALMON SERVED ON A BED OF FRESH ASPARAGUS & PARMESAN RISOTTO.	
<b>MOULES FRITES</b> <sup>🐟</sup>	20	<b>MEDITERRANEAN BRANZINO</b> <sup>🐟</sup>	28
SAUTÉED MUSSELS, FENNEL, SHALLOTS, AND A WHITE WINE BROTH. SERVED WITH SIGNATURE FRIES.		GRILLED BRANZINO WITH AN OLIVE OIL, LEMON, AND HERB SAUCE. SERVED WITH A SIDE OF GREEK LEMON POTATOES AND SAUTÉED SPINACH.	

## ENTREES | PASTA

SUBSTITUTE ANY PASTA WITH GLUTEN FREE PENNE ADD 2

<b>THE MAC</b> <sup>V</sup>	12	<b>BUCATINI ALL' AMATRICIANA</b>	18
OUR SIGNATURE 4 CHEESE BLENDED SAUCE, APPLEWOOD BACON, BAKED WITH A PANKO PARMESAN CRUST.		FRESH BUCATINI PASTA, PANCETTA, FRESH CHILI, AND SAN MARZANO TOMATOES. VEGETARIAN OPTION AVAILABLE	
<b>MEATBALL POMODORO RAGOUT</b>	18	<b>MUSHROOM POLENTA</b> <sup>NEW</sup> <sup>GF</sup> <sup>V</sup>	18
FRESH TAGLIATELLE, CHEF'S HANDMADE MEATBALLS, AND A RAGOUT SAUCE WITH SHAVED PARMESAN.		CREAMY POLENTA, SEASONAL MUSHROOMS, LEEKS, TOPPED WITH A FARM FRESH FRIED EGG.	
<b>FETTUCCINE ALFREDO</b> <sup>V</sup>	18		
CLASSIC HANDMADE FETTUCCINE IN AN ALFREDO SAUCE TOPPED WITH PECORINO ROMANO CHEESE.			

## ENTREES | MEATS

<b>CHEF GEORGES FRIED CHICKEN</b> <sup>NEW</sup>	17	<b>LEMON ROSEMARY AND SAGE ROASTED CHICKEN</b>	20
3 PIECES OF CHEF GEORGES SOUTHERN STYLE FRIED CHICKEN. SERVED WITH MASHED POTATOES, HOUSE-MADE COLESLAW, CRISPY KALE, AND A SIDE OF HOT SAUCE.		SERVED WITH SAUTEED GARLIC SPINACH, SCALLION MASHED POTATOES, AND A PAN JUS.	
<b>THE OPEN STEAK</b>	18	<b>FILET MIGNON</b>	29
GRILLED 8 OZ. NEW YORK SIRLOIN SERVED OVER GARLIC BREAD COVERED WITH ONION RINGS. SERVED WITH A SIDE OF SIGNATURE FRIES AND AU JUS.		8 OZ. FILET MIGNON SERVED WITH CARROTS, SPINACH, YUKON MASHED POTATOES AND A VEAL DEMI GLAZE.	
<b>MEDITERRANEAN MARINATED LAMB CHOPS</b>	28	<b>12 OZ. DRY AGED GRILLED RIBEYE</b>	36
GRILLED LAMB CHOPS MARINATED IN OLIVE OIL, SAGE, THYME, ROSEMARY, AND LEMON. SERVED WITH LEMON OREGANO POTATOES.		PREPARED IN A HOUSE BLEND RUB. SERVED WITH ROASTED FINGERLING POTATOES AND FRESH ASPARAGUS.	

## SIDES

<b>SCALLION MASHED POTATOES</b>	7	<b>SIGNATURE SAGE HAND CUT FRIES</b>	6	<b>HAND CUT ONION RINGS</b>	6
<b>POACHED SUGAR PEAS</b>	7	<b>FIRE ROASTED CAULIFLOWER</b>	7	<b>PANKO CRUSTED WITH CRACKED PEPPER AND SEA SALT.</b>	
<b>WITH CRACKED PEPPER, LEMON OIL, AND FETA CHEESE.</b>		<b>CREAMY PARMESAN SAUCE, AND A PANKO CRUST.</b>		<b>CAST IRON FINGERLING POTATOES</b>	7
<b>SAUTEED KALE</b>	7	<b>ROASTED BABY CARROTS</b>	7	<b>ROASTED WITH LEMON, OREGANO, AND SAGE.</b>	
<b>KALE SAUTEED IN APPLE CIDER AND CHILI FLAKES.</b>		<b>WITH A HONEY AND ORANGE PEEL GLAZE.</b>			

PLEASE NOTIFY YOUR SERVER IF YOU OR ANYONE IN YOUR PARTY HAS ANY FOOD ALLERGIES. NOTICE: CONSUMPTION OF UNDER-COOKED MEAT, POULTRY, EGGS, OR SEAFOOD MAY INCREASE THE RISK OF FOOD-BORNE ILLNESS.