

{ organic cocktails }	BLOODY MARY or SAGE SCREWDRIVER				7
	MIMOSA				6
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{ brunch }	DECADENT CINNAMON ROLL				7
	One giant, mouthwatering cinnamon bun with a 'cream cheese' glaze.				
	BISCUITS AND CREAMED SPINACH				12
	Freshly baked jalapeno 'cheddar' biscuits smothered in creamed spinach with strips of tempeh 'bacon', tofu scramble and sautéed seasonal vegetable.				
	LEMON POPPY SEED CAKE				7
	Warm cake infused with the essence of lemon and finished with a smooth citrus glaze. (Gluten free)				
	NEW MEXICAN 'STEAK' BURRITO				10
	Coconut basmati rice, black beans, peppers, onions, sweet potatoes, 'steak' and homemade New Mexican salsa. Served with sautéed seasonal vegetable.				
	HEARTS OF PALM 'CRAB CAKE'				12
Served with potato and caramelized onion gallette, grilled asparagus and topped with hollandaise sauce.					
TOFU QUICHE OF THE DAY				10	
Creative combinations of fresh local vegetables baked in a deep dish flaxseed crust and served with roasted red potatoes and a petite house salad.					
PANCAKES OF THE DAY				9	
Hot off the griddle, served with Vermont maple syrup.					
GRILLED REUBEN				10	
Marinated and baked spiced tempeh, Russian dressing, sauerkraut and 'Parmesan' on toasted rye. Served with creamy Dijon coleslaw, stone-ground mustard and a dill pickle. (Gluten-free option)					
{ organic sides }	Whole wheat toast w/jam	1.75	Roasted red potatoes	4	'Sausage' 3
	Cornbread (Gluten-free option)	4	Tofu scramble	3	Tempeh 'bacon' 3
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{ organic additional choices }	TODAY'S SOUP				4.5
	Our organic soups are made from scratch with two choices daily.				
	ARTICHOKE SPINACH DIP				10
	A warm crock of creamy artichoke spinach dip with 'Parmesan' and toasted crostini. (Gluten-free option)				
	MEDITERRANEAN HUMMUS PLATE				12
	Roasted garlic hummus accompanied by dolmas, artichokes, kalamata olive tapenade, roasted onion, crudités and toasted naan. (Gluten-free option; naan contains soy)				
	ROASTED VEGETABLE WRAP				10
	Roasted eggplant, red onion, zucchini, sweet potato, balsamic reduction drizzle, mesclun greens and chickpea hummus in a grilled flour tortilla served with sweet potato chips. (Gluten-free option; tortilla contains soy lecithin and oil)				
	GREAT SAGE CHILI AND BROWN RICE				10
	Our hearty chili bean trio served with brown rice, fresh-baked cornbread and sautéed seasonal vegetable. (Gluten-free and Soy-free options)				
	SANTA FE				side 8 large 12
	Young mixed lettuce, black beans, roasted corn, red onion, tomato and guacamole with lime-cilantro dressing and Mexican roasted tofu. (Gluten free, Soy-free option)				
CAESAR				side 5 large 8	
Crisp romaine lettuce and garlic croutons with creamy Caesar dressing. (Gluten-free option)					
RAW CALIFORNIA SALAD				side 8 large 12	
Detoxify with baby spinach, cucumber, tomato, purple cabbage, beets, almonds, alfalfa sprouts, sunflower seeds, guacamole and red bell pepper vinaigrette. (RAW, Gluten free)					
RAW SEAWEED SALAD				side 8 large 13	
Seaweed blend, nutrient-rich kelp noodles, cucumber, cabbage, kimchi and sprouts, dressed in a creamy sesame-miso vinaigrette. (RAW, Gluten-free option)					
Add to any salad:	RAW Sunflower Seed & Herb 'Cheese'				3
	Grilled or Blackened 'Chicken'				4
	Marinated Portabello				3

We have a KIDS MENU and a full service WINE, BEER and SPIRITS MENU.