

{appetizers}

{lunch}

{dinner}

{lite fare}

{desserts}

{refreshments}

{from the bar}

{brunch}

{coffee bar}

{ organic soups & starters }	TODAY'S SOUPS	5
	House-made organic soups <i>Add a piece of cornbread for \$2</i>	
	BUFFALO BITES	9
	Battered and baked cauliflower tossed in a spicy buffalo sauce and served with celery and dill-ranch dressing. <i>Try this as an entrée salad for \$14</i>	
	BRUSCHETTA TRIO	12
	Toasted focaccia with macadamia ricotta and three individual toppings; hazelnut pesto, spicy red pepper and eggplant caponata. (Soy free)	
SAGE'S FAMOUS ARTICHOKE SPINACH DIP	12	
A warm crock of creamy artichoke spinach dip with melted 'Parmesan,' accompanied by toasted crostini. (Soy free; gluten-free option available)		
ULTIMATE NACHOS	13	
Vegetable chili, house-made nacho 'cheese,' chipotle sweet potato salsa, pickled jalapeños, scallions and 'sour cream,' served with blue corn tortilla chips. (Gluten free; soy-free option available)		
PIEROGI QUESADILLA	13	
Mashed potatoes with sauerkraut, caraway and smoked paprika with Daiya cheddar and caramelized onions in a grilled flour tortilla. Served with a side of dill-ranch and Russian dressing. (Gluten- and soy-free options available)		

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{ organic salads }	CAESAR	side 8 entrée 12
	Crisp romaine lettuce and garlic croutons tossed with a zesty Caesar dressing. (Soy free; gluten-free option available)	
	GINGER DIJON	side 9 entrée 14
	Shredded cabbage, Lacinato kale, green onion, cilantro, basil, shaved jalapeños and pickled carrot tossed with a tangy ginger-Dijon dressing. Topped with crispy onions and chopped peanuts. (Gluten-free option available) <i>Add Roasted Tofu for \$4</i>	
	BEETS AND KALE	entrée 14
	Shaved raw and roasted Chioggia beets, parsley, orange supremes, pickled shallots and toasted almonds tossed in champagne vinaigrette. (Gluten and soy free)	
BUTTERNUT FARRO	side 9 entrée 14	
Arugula, roasted butternut squash, steamed farro and coconut bacon. Tossed in a sweet onion dressing and topped with crushed hazelnuts. (Gluten- and soy-free options available)		
<b>Add to any salad:</b> Grilled or blackened 'chicken'	4	
Buffalo cauliflower	4	
Roasted tofu	4	

The entire menu is plant-based.

Please inform your server of all allergies and we will gladly accommodate you.

*Great Sage is not a nut-free or gluten-free facility.*

{ organic  
entrées 14 }

SESAME NOODLES

Semolina noodles tossed with 5 spice-roasted portabella, charred sesame broccoli and a spicy tahini-ginger sauce.  
Topped with scallions and a fresh pickled vegetable salad.  
(Gluten-free option available)

SWEET CHILI CAULIFLOWER

Pan-roasted sweet chili cauliflower stir-fried with tofu, scallion, ginger, garlic and aromatic jasmine rice. Accompanied by a creamy miso-kale slaw.  
(Gluten free; soy-free option available)

HARVEST BOWL

Roasted seasonal squash, creamed kale and farro toasted with garlic and shallots and deglazed with white wine. Garnished with hazelnut pesto and spiraled beets. (Soy free; gluten-free option available)

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{ organic  
sandwiches  
& wraps 14 }

'HONEY' BRANDY BBQ JACKFRUIT SANDWICH

Jackfruit marinated in a 'honey' brandy BBQ sauce, stacked on a ciabatta roll with lettuce, chipotle coleslaw, sweet potato chips and horseradish aioli. Served with a petite house salad.  
(Soy free; gluten-free options available)

ITALIAN SAUSAGE

Sautéed bell peppers and onions with our house-made Italian 'sausage' topped with melted Chao cheese on a garlic-herb toasted sub roll.  
Served with a side of sweet potato chips.

REUBEN

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 available)

CHIPOTLE SWEET POTATO WRAP

Roasted sweet potatoes, caramelized onions, chipotle hummus, arugula and cucumber in a toasted wrap, served with a side of creamy Dijon coleslaw.  
(Gluten- and soy-free options available)

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{ organic  
sides }

Cornbread (1 or 2 pieces)	2 or 4
Gluten-free cornbread (1 or 2 pieces)	2 or 4
Dijon coleslaw	4
Seasonal vegetable	4
Baked mac & 'cheese'	5
Petite house salad	5
Cajun style hand-cut fries	5

The entire menu is plant-based.

A gratuity of 18% will be added to parties of six or more.

{ organic  
entrées 18 }

SOLSTICE CRISP

Seasonal squash and crimini mushrooms with garlic confit, potato-rosemary cheese, creamed kale and arugula-hazelnut pesto rolled in crisp phyllo.

Served with potato purée and artichoke-sage sauce.

Wine recommendation: Carmel Road Pinot Noir

SESAME NOODLES

Semolina noodles tossed with 5 spice-roasted portabella, charred sesame broccoli and a spicy tahini-ginger sauce.

Topped with scallions and a fresh pickled vegetable salad.

(Gluten-free option available)

Beer recommendation: Pinkus Pilsner

HARVEST BOWL

Roasted seasonal squash, creamed kale and farro toasted with garlic and shallots and deglazed with white wine. Garnished with hazelnut pesto and spiraled beets. (Soy free; gluten-free option available)

Wine recommendation: Zuccardi Malbec

SWEET POTATO GNOCCHI

House-made sweet potato gnocchi tossed with shaved fennel, wilted spinach and a crimini-leek 'butter' sauce.

Topped with micro greens and toasted pecans.

Wine recommendation: Walnut Block Sauvignon Blanc

ITALIAN 'SAUSAGE'

Bell peppers and onions stewed in a rich vodka sauce with our house-made Italian 'sausage.' Served over a creamy garlic-herb polenta and topped with walnut parmesan and parsley.

Beer recommendation: Dogfish Head 90 minute IPA

ADULT MAC & 'CHEESE'

Baked casserole 'au gratin' with rigatoni, sun-dried tomato, pepperoncini, cannellini beans, cauliflower, spinach and white truffle in a creamy Mornay sauce.

(Gluten- and soy-free options available)

Wine recommendation: Santa Julia Cabernet Sauvignon

'HONEY' BRANDY BBQ JACKFRUIT SANDWICH

Jackfruit marinated in a 'honey' brandy BBQ sauce, stacked on a ciabatta roll with lettuce, chipotle coleslaw, sweet potato chips and horseradish aioli. Served with Cajun style hand-cut fries.

(Soy free; gluten-free options available)

Beer recommendation: Loose Cannon

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{ organic  
sides }

Cornbread (1 or 2 pieces)

2 or 4

Gluten-free cornbread (1 or 2 pieces)

2 or 4

Seasonal vegetable

4

Cajun style hand-cut fries

5

Baked mac & 'cheese'

5

The entire menu is plant-based.

A gratuity of 18% will be added to parties of six or more.

## {lite fare}

### {organic soups & starters}

TODAY'S SOUPS 5  
House-made organic soups  
*Add a piece of cornbread for \$2*

BUFFALO BITES 9  
Battered and baked cauliflower tossed in a spicy buffalo sauce and served with celery and dill-ranch dressing.  
*Try this as an entrée salad for \$14*

BRUSCHETTA TRIO 12  
Toasted focaccia with macadamia ricotta and three individual toppings; hazelnut pesto, spicy red pepper and eggplant caponata.  
(Soy free)

SAGE'S FAMOUS ARTICHOKE SPINACH DIP 12  
A warm crock of creamy artichoke spinach dip with melted 'Parmesan,' accompanied by toasted crostini. (Soy free; gluten-free option available)

ULTIMATE NACHOS 13  
Vegetable chili, house-made nacho 'cheese,' chipotle sweet potato salsa, pickled jalapeños, scallions and 'sour cream,' served with blue corn tortilla chips. (Gluten free; soy-free option available)

PIEROGI QUESADILLA 13  
Mashed potatoes with sauerkraut, caraway and smoked paprika with Daiya cheddar and caramelized onions in a grilled flour tortilla.  
Served with a side of dill-ranch and Russian dressing.  
(Gluten- and soy-free options available)

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### {organic salads}

CAESAR side 8  
Crisp romaine lettuce and garlic croutons tossed with a zesty Caesar dressing.  
entrée 12  
(Soy free; gluten-free option available)

GINGER DIJON side 9  
Shredded cabbage, Lacinato kale, green onion, cilantro, basil, entrée 14  
shaved jalapeño and pickled carrot tossed with a tangy ginger-Dijon dressing.  
Topped with crispy onions and chopped peanuts. (Gluten-free option available)  
Add Roasted Tofu for \$4

BEETS AND KALE entrée 14  
Shaved raw and roasted Chioggia beets, parsley, orange supremes, pickled shallots and toasted almonds tossed in champagne vinaigrette.  
(Gluten and soy free)

BUTTERNUT FARRO side 9  
Arugula, roasted butternut squash, steamed farro and coconut bacon. entrée 14  
Tossed in a sweet onion dressing and topped with crushed hazelnuts.  
(Gluten- and soy-free options available)

**Add to any salad:** Grilled or blackened 'chicken' 4  
Buffalo cauliflower or roasted tofu 4

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### {organic entrées}

REUBEN 14  
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 available)

CHIPOTLE SWEET POTATO WRAP 14  
Roasted sweet potatoes, caramelized onions, arugula, cucumber and chipotle hummus in a toasted wrap, served with a side of creamy Dijon coleslaw.  
(Gluten- and soy-free options available)

'HONEY' BRANDY BBQ JACKFRUIT SANDWICH 14  
Jackfruit marinated in a 'honey' brandy BBQ sauce, stacked on a ciabatta roll with lettuce, chipotle coleslaw, sweet potato chips and horseradish aioli.  
Served with a petite house salad. (Soy free; gluten-free options available)

The entire menu is plant-based.  
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{ desserts } 8

SAGE'S FAMOUS CARROT CAKE

Our perfectly spiced carrot cake topped with 'cream cheese' frosting and chopped walnuts (Gluten free)

TART CHERRY CRISP

Warm cherry filling covered with a crispy oat crumble topped with vanilla ice 'cream' (Gluten free, soy-free option available)

MARIA'S APPLE PIE

Fresh gala apples stewed with fall spices in a golden crust

Served warm with coconut whip (Soy free)

Add a scoop of vanilla ice 'cream' (soy or coconut) \$2

BAKED TO ORDER FUNFETTI COOKIE

Topped with vanilla ice 'cream'

CHOCOLATE LAVA CAKE

Velvety chocolate cake with a molten, hot chocolate truffle center topped with vanilla ice 'cream' and hot fudge

PETITE SALTED CARAMEL PUDDING 4

With coconut whip and coconut caramel (Gluten free)

{ ice 'cream' } 4

Vanilla ice 'cream' (soy or coconut)

Add our house-made hot fudge or caramel \$1

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{ Brewing Good coffees  
& house-made chai }

COFFEE *fair trade, organic, Bird Friendly certified and local* 3

LATTE, Double ESPRESSO, CHAI 4

FLAVORED LATTE:

Mocha, Vanilla, Hazelnut, Pumpkin or Caramel 4.5

{ loose leaf teas }

GREEN, BLACK, HERBAL and YERBA MATE

Small Pot 4

{ organic specialty drinks }

CHOCOLATE MINT COOKIE SHAKE 7

ROOT BEER FLOAT 7

ESPRESSOTINI Van Gogh espresso vodka, Kahlua and Bailey's almande 10

LIMONCELLO from Bloomery SweetShine - zestfully delicious digestif 5

*Ask about our variety of pastries, cocktails, smoothies and iced coffee drinks.*

{ whites }	FREY SULFITE-FREE WHITE BLEND (organic) Redwood Valley, CA. Chenin Blanc and Chardonnay blend with ripe melon and pear	bottle 32
	MENHIR SALENTO NOVEMENTI BIANCO, 2016 Puglia, Italy. Refreshing blend with hints of peaches and grapefruit	bottle 36 glass 9
	SNOQUALMIE RIESLING, 2013 (organic) Columbia Valley, WA. Crisp apples, peaches and apricot	bottle 36 glass 9
	BONTERRA CHARDONNAY, 2016 (organic grapes) Mendocino County, CA. Butterscotch, apple and pear	bottle 40 glass 10
	PERLAGE PINOT GRIGIO, 2015 (organic) Italy. Light and crisp with citrus fruits	bottle 40 glass 10
	WALNUT BLOCK SAUVIGNON BLANC, 2016 (organic) Marlborough, New Zealand. Aromas of stone fruit, ripe citrus and guava	bottle 44 glass 11

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{ sparkling }	SANTA JULIA BRUT ROSÉ (organic) Mendoza, Argentina. Lively with a subtle presence of fresh red fruits	bottle 32 glass 8
	LA JARA PROSECCO (organic) Veneto, Italy. Dry sparkler with delicate apple	bottle 32 glass 8

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{ reds }	FREY SULFITE-FREE RED BLEND (organic) Redwood Valley, CA. Zinfandel and Syrah. Light, fruity and slightly smoky	bottle 32
	SANTA JULIA CABERNET SAUVIGNON, 2016 (organic grapes) Mendoza, Argentina. Bold and robust with berry and floral undertones	bottle 32 glass 8
	TIAMO BARBERA, 2015 (organic) Lombardy Region, Italy. Soft on the palate with notes of spiced blackberries	bottle 36 glass 9
	LONE BIRCH HARVEST BLEND, 2015 (organic) Yakima Valley, WA. Dark cherry, spice and toasted oak	bottle 36 glass 9
	ZUCCARDI MALBEC SERIES A, 2016 (organic grapes) Uco Valley, Argentina. Full bodied with rich black cherries and chocolate	bottle 36 glass 9
	QUATTRO MANI MONTEPULCIANO D'ABRUZZO, 2015 (organic grapes) Italy. Full, soft and round with cherries, blackberries and earthiness	bottle 40 glass 10
	CARMEL ROAD PINOT NOIR, 2014 (organic) Monterey, CA. Brightly fragrant, berry-spiced wine with a velvety finish	bottle 44 glass 11

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{ cider }	J.K.'S SCRUMPY HARD CIDER, Michigan (organic) 22oz	16
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*Join us every Thursday evening for 1/2 price wine bottles and live music!!*

{ beers }	LOOSE CANNON IPA, Baltimore, MD 12oz	8
	OMISSION LAGER or PALE ALE, Portland, OR (gluten free) 12oz	8
	DOGFISH HEAD INDIAN BROWN ALE, Milton, DE 12oz	8
	DOGFISH HEAD INDIAN 90 MINUTE, Milton, DE 12oz	9
	SAM SMITH ORGANIC CHOCOLATE STOUT, England 12oz	9
	PINKUS PILSNER and HEFE-WEIZEN PINTS, Germany (organic) 16.9oz	11
	DRAFTS	pint 8
	Seasonal choice of two drafts on tap	pitcher 30

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{ cocktails }	MANHATTAN	10
	1776 straight rye whiskey, sweet vermouth and Angostura bitters	
	FORAGER	
	Local Forager gin, Thatcher's elderflower liqueur, orange, lime, house-made simple syrup, rosemary and mint	
	CLASSIC MARGARITA	
	IXA tequila, Fruit Lab orange liqueur, agave and fresh lime juice	
	ESPRESSO CRUSOE	
	Brewing Good espresso, Crusoe spiced rum, Angostura bitters and house-made simple syrup	
	WISCONSIN	
	Bulleit bourbon, brown sugar, apple cider, Angostura bitters and muddled orange	
	BAILEY'S HORCHATA	
	Almande liqueur, vanilla syrup & cinnamon	
POMEGRANATE GINGER PALOMA		
IXA tequila with lime, mint, house-made ginger syrup, grapefruit juice and sparkling pomegranate juice		
MULLED WINE or SANGRIA		
A blend of house red wines, apple cider, cinnamon and orange Served hot or cold		
BLOODY MARY or BLOODY MARIA		
Sage's fiery blend of hearty tomato juice and spices with either Prairie vodka or IXA tequila loaded with lime, celery, olives and a pickle		
<i>Gin or Vodka Martini 13</i>		
<i>Old Fashioned, Gin &amp; Tonic, Cosmopolitan or Mojito 10</i>		

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{ mocktails }	VIRGIN MARY	7
	Sage's fiery blend of hearty tomato juice and spices loaded with lime, celery, olives and a pickle	
	CRANBERRY ORANGE	
	Muddled orange and cranberries with sparkling water	
GINGER-ADE		
Fresh lemon, house-made ginger syrup, mint and sparkling water		

{ organic cocktails }	BLOODY MARY or BLOODY MARIA	10
	MIMOSA or APPLE CIDER MIMOSA	10
	SCREWDRIVER	10
	LA ROSETTE organic rosé champagne and Thatcher's elderflower liqueur	10

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{ organic brunch }	DECADENT CINNAMON ROLL	9
	One giant, mouthwatering cinnamon bun with a 'cream cheese' glaze.	
	SWEET POTATO PANCAKES	13
	Dusted with powdered sugar, oat crumble and a dollop of coconut whip.	
	BREAKFAST SANDWICH	13
	Tofu 'egg,' Field Roast 'sausage,' 'cheddar,' baby arugula and maple aioli on toasted wheat bread. Served with a side of roasted potatoes.	
	EGGLESS OMELETTE	13
	Follow Your Heart VeganEgg, stuffed with peppers, onions, spinach and Field Roast 'sausage,' topped with cheese sauce and scallions. Served with roasted potatoes. (Gluten- and soy-free options available)	
	FRENCH TOAST	14
	Sweet cinnamon soaked focaccia toast served with blueberry compote and vanilla bean mascarpone topped with praline almonds. (Soy-free option available)	
CHIPOTLE 'CHICKEN' BURRITO	13	
A toasted chili tortilla stuffed with chipotle-roasted Gardein 'chicken,' rice, roasted corn and red onions with melted Daiya 'cheese.' Drizzled with scallion 'sour cream' and roasted cilantro.		
SPANISH FRITTATA	13	
A baked frittata using the Following You Heart Vegan Egg, layered with Yukon gold potatoes, onion, scallions and cutting board style Daiya cheese, served with seasonal vegetables and tomato-chile sauce. (Gluten and soy free)		
'LOX' PLATTER	13	
Hickory cured Chioggia beets on top of toasted English muffins. Served with 'cream cheese,' sliced red onion, shaved cucumber, capers and everything seasoning. (Gluten-free option available)		
CHIPOTLE SWEET POTATO WRAP	14	
Roasted sweet potatoes, caramelized onions, chipotle hummus, arugula and cucumber in a toasted wrap, served with a side of creamy Dijon coleslaw. (Soy free; gluten-free option available)		

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{ organic sides }	Whole wheat toast with jam 2	Seasonal vegetable 4
	English muffin 2	Field Roast apple-sage 'sausage' 3
	Cornbread (Gluten-free option available) 2	Yukon gold wedges 4

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{ other organic options }	TODAY'S SOUPS	5
	House-made organic soups	
	Add a piece of cornbread for \$2	
	BRUSCHETTA TRIO	12
	Toasted focaccia with macadamia ricotta and three individual toppings; hazelnut pesto, spicy red pepper and eggplant caponata. (Soy free)	
	SAGE'S FAMOUS ARTICHOKE SPINACH DIP	12
	A warm crock of creamy artichoke-spinach dip with melted 'Parmesan' accompanied with toasted crostini. (Gluten-free option available; soy free)	
	CAESAR	side 8 entrée 12
	Crisp romaine lettuce and garlic croutons tossed with a zesty Caesar dressing. (Soy free; gluten-free option available)	
	GINGER DIJON	side 9 entrée 14
Shredded cabbage, Lacinato kale, green onion, cilantro, basil, shaved jalapeños and pickled carrot tossed with a tangy ginger-Dijon dressing. Topped with crispy onions and chopped peanuts. (Gluten-free option available) Add Roasted Tofu for \$4		
BUTTERNUT FARRO	side 9 entrée 14	
Arugula, roasted butternut squash, steamed farro and coconut bacon. Tossed in a sweet onion dressing and topped with crushed hazelnuts. (Gluten- and soy-free options available)		

Add to any salad:

Grilled or blackened 'chicken'	4
Roasted tofu	4

The entire menu is plant-based.

Please inform your server of all allergies and we will gladly accommodate you.

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

{ brewing good coffees }	COFFEE <i>fair trade, organic, Bird Friendly certified and local</i> Regular or Decaf	3
	ESPRESSO, DOUBLE ESPRESSO	2, 3
	LATTE with steamed milk	4
	FLAVORED LATTE - mocha, vanilla, hazelnut, pumpkin or caramel	4.5
	SPECIALTY LATTE - cinnamon bun, chocolate hazelnut or mud pie mocha	5
{ organic hot teas }	GREEN - Dancing Leaves	4
	BLACK - Assam Breakfast or Earl Greyer	
	YERBA MATE or HERBAL - Chamomile Lemon, Natural Hibiscus or Mint Fields <i>Brewed in individual cast-iron pot. Served with a ceramic Greenbridge Pottery cup.</i>	
	GINGER ELIXER - House-made ginger syrup with fresh lemon juice	4
	GOLDEN MILK LATTE - Immune boosting turmeric tea blend steamed with milk	
	MATCHA LATTE - Antioxidant rich, powdered green tea leaves steamed with milk	
	MATE LATTE - Yerba Mate with steamed milk	
CHAI LATTE - Sweetened black or rooibos chai steamed with milk		
{ hot chocolate }	HOT CHOCOLATE	4
	Organic house-made chocolate blend with steamed milk and coconut whip	
	{ milk options } soy, almond, coconut or oat	
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{ sodas and waters }	RAW Coconut Water - HARMLESS HARVEST	4
	Kombucha: Hibiscus Ginger - GT'S	5.5
	Root Beer or Diet Root Beer - VIRGIL'S	3
	Ginger Ale with unfiltered ginger - BRUCE COST	3
	Sparkling Juice: Pomegranate or Peach - IZZE	3
	Natural Mineral Water: Sparkling or Still - SARATOGA	3
{ organic iced teas }	POMEGRANATE GREEN or ICED BLACK TEA fresh brewed	3
	MANGO MATE - Yerba Mate over ice with mango juice	4
{ organic juices }	FRESH BEET - freshly juiced beets, carrots, apples, celery, lemon and ginger	6
	White Grape, Orange, Apple, Cranberry or Lemonade	3
	Apple Cider: available hot or cold; <i>add rum or bourbon \$3</i>	4
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{ organic smoothies, shakes and floats }	GREEN MACHINE - Peaches, mango juice, banana and spirulina	7
	PINEAPPLE KALE - Pineapple, kale and ginger	
	SUNRISE - Strawberries, mangos and white grape juice <i>(Add rum \$3)</i>	
	BLACK BEAUTY - Blackberries and strawberries with blueberry and white grape juice and coconut yogurt	
	MAPLE SQUIRREL - Maple, banana and walnuts	
	FUNKY MONKEY SUPERSMOOTHIE - Raw cacao, almond milk, banana and agave <i>(Add espresso shot \$1)</i>	
	MATCHA MILKSHAKE - Coconut ice cream, banana, vanilla and matcha powder topped with coconut whip	
	PUMPKIN PIE MILKSHAKE - Puréed pumpkin, coconut ice cream and black or rooibos chai topped with coconut whip	
	<i>Add to any smoothie:</i> Hemp hearts or spirulina \$.50, kale or matcha \$1	
	ROOT BEER FLOAT - VIRGIL'S	
	CHOCOLATE MINT COOKIE SHAKE	
	CHAI TEA FLOAT or SHAKE	