

S O U P

- Daily soup – 7
 Roasted butternut squash
 Maple crème fraîche – 7
 Sæge seafood soup – 9

S A L A D S

- Young spinach salad with pecans
 Warm bacon and maple dressing – 9
 Hot house greens
 Toasted pumpkin seeds, sundried plums
 Cider Sage vinaigrette – 9
 Whole leaf ceasar
 Sea salt crostini, crispy panchetta
 Lemon confiture – 9
 Roast chicken, grape tomato and corn salsa
 Boston and radicchio lettuces, chevre
 Balsamic vinaigrette – 11
 Roasted parsnips, butternut squash
 Sugar baby pumpkin, spiced pappadum
 Curried beetroot drizzle – 10

P I Z Z A

- Thinly sliced red potato, gouda
 Double smoked bacon, rosemary – 14
 Five mushroom, smoked tomato sauce
 Mozzarella, fried Sage leaves – 14
 Steak and cheddar
 Roasted shallots, jalapenos – 14
 Farmers market pizza – 14
 Smoked Applewood cheddar
 Roasted chicken, Vidalia onion – 14
 BBQ chicken with cilantro
 Red onion, roasted red peppers – 14

S A N D W I C H E S

- Cucumber, bell peppers
 Tzatziki, hummus
 Grilled foccacia – 9
 House smoked salmon wrap
 Asparagus, scallions – 11
 Ancho brined brisket, coffee
 Smokey bbq sauce – 11
 Sæge chicken club with
 Oulton Farms smoked bacon
 Slow roast tomato and aioli – 10
 Curried roast chicken with apple – 10

sæge
 BISTRO

P A S T A S

- Cannaroni, brandied field mushrooms
 Maple bacon, caramelized shallots – 15
 Penne, sundried tomato pesto
 Seared spinach, toasted pinenuts
 First press olive oil – 15
 Penne, peppered beef
 Arugula, pommery mustard
 Roasted pepper coulis – 15
 Maritime fettuccine of lobster,
 Shrimp and scallops
 Broccolini, sugarsnap peas and
 Roasted garlic cream – 21
 Sæge Stir Fry
 Sautéed beef, rice noodles, ginger
 Vegetables, hoisin – 15
 Lobster ravioli
 Lemon pesto cream – 17
 Pad Thai with rice noodles
 Shrimp, chicken or tofu – 16
 E N T R E E S
 4 oz striploin
 Slow baked beans
 Masa chips – 14
 Corn-crusted crab cakes, seared arugula
 Corn salsa and garlic cream – 11
 Pan seared haddock
 Herbes de provence – 15
 Pork schnitzel
 Stone fruit compote
 Oven roasted potatoes – 14
 Crispy gingered vegetable spring rolls
 Chili mandarin orange sauce – 9
 Norwegian fishcakes
 Salt roasted beets
 Lemon dill cream – 12
 Pan steamed mussels
 Calvados, candied shallot or
 Coconut, madras curry – 12



* We use whole roasted chickens, not boneless. For parties of more than 8 people, 15% gratuity is applied to bill. Allergies or specific dietary needs must be brought to your servers attention.