

## SOUP

Daily – 7

Balsamic roasted roma tomato  
Cracked pepper croutons – 7

Sæge seafood – 9

## SALADS

Young spinach, pecans  
Warm bacon, maple dressing – 10Hot house greens, roast apple  
Pommery vinaigrette, artichokes  
Red onion, dried cranberry – 9Whole leaf caesar, sea salt crostini  
Crispy panchetta, lemon confiture – 10Roast chicken, grape tomato  
Corn salsa, Boston, radicchio lettuces  
Chevre, balsamic vinaigrette – 11Tempura shrimp on rice noodles  
Apple, snow peas, kumquat – 14

## PIZZA

Pumpkin seed pesto  
Roast chicken, arugula, gouda – 14Five mushroom, smoked tomato sauce  
Mozzarella, fried Sage leaves – 14Grilled asparagus, Boursin  
Roasted romas, spicy squash  
Crushed tomato sauce – 15

Farmers market – 14

Blanco, white truffle, roasted garlic oil  
Artichoke, egg, parmesan – 14BBQ chicken, red onion  
Cilantro, roasted red peppers – 14

## SANDWICHES

Chipotle, molasses pulled pork  
Crispy onions, arugula, foccacia – 11Smoked cedar planked tofu  
Pickled onion, pommery, sundried tomato  
Goat cheese wrap – 11Grilled foccacia, roasted romas, chevre  
Basil leaves, balsamic drizzle – 11Sæge chicken club  
Oulton Farms smoked bacon  
Slow roast tomato aioli – 10

Curried roast chicken, apple – 10

sæge  
BISTRO

## PASTAS

Cannaroni, chorizo  
Sirloin Bolognese, spinach  
Roasted red pepper, parmesan – 16Braised lamb penne  
Five spice roasted squash  
Tomato confit – 15Maritime fettuccine  
Lobster, shrimp, Digby scallops  
Broccolini, sugarsnap peas  
Roasted garlic cream – 21Sæge Stir Fry  
Sautéed beef, rice noodles, ginger  
Vegetables, hoisin – 15Lobster ravioli  
Lemon pesto cream – 17Pad Thai, rice noodles,  
Peanut chili sauce  
Shrimp, chicken or tofu – 16Fall fennel, spinach lasagna  
Oven dried tomato oil – 15

## ENTREES

Slow roasted chicken frittata  
Cherry tomato, chevre, walnuts – 12Pan seared haddock  
Herbes de Provence – 15Fall strudel, roasted vegetables  
Cream cheese, fresh herbs  
Cherry balsamic – 11Crispy gingered vegetable spring rolls  
Chili mandarin orange sauce – 10Norwegian fishcakes, salt roasted beets  
Lemon dill cream – 12Coconut curry, beef, pork burger  
Fenugreek havarti, ginger, roast potato  
Open face on foccacia – 12Corn-crusting crab cakes  
Seared arugula, corn salsa  
Garlic cream – 12Pan steamed mussels  
• Calvados, candied shallot – 12  
• 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.