



SAGE BISTRO MODERNE



BRUNCH DRINKS

BLOODY MARY.....12

Vodka, Tomato Juice, Horseradish, Worcestershire Sauce, Celery Salt, Fresh Pepper, Fresh Lemon

BELLINI.....12

Sparkling Wine, Peach Puree

MIMOSA.....12

Sparkling Wine, Orange Juice

UNLIMITED BRUNCH DRINKS....28

For Two Hours Valid Only with the Purchase Of a Brunch Food Item

BRUNCH SANDWICHES

Served with French Fries and Salad

CROQUE MONSIEUR..... 15

Ham, Cheese, Béchamel *Add Fried Egg \$3*

SIRLOIN BURGER..... 18

Add Cheese \$3

CHICKEN CLUB..... 18

Chicken, Avocado, Bacon, Tomato, Bibb, Mayo

FILLET MIGNON SLIDERS..... 23

Mushrooms, Caramelized Onions, Cheese

FRENCH ONION SANDWICH..... 17

Grilled Chicken, Caramelized Onion, Melted Gruyere Cheese, Onion Soup Dip On The Side

Add Bacon \$4

LES OEUFs

Served with Home Fries and Salad

EGGS BENEDICT..... 18

Poached Egg, Canadian Bacon, English Muffin, Hollandaise

CLASSIC OMELETTE..... 17

Fresh Herbs and Cheese

EGG WHITE OMELETTE..... 19

Spinach, Goat Cheese, Mushroom

2 EGGS ANY STYLE..... 16

Served with Bacon

EGGS FLORENTINE..... 18

Poached Eggs, English Muffin Spinach, Black Truffle Sauce

EGGS NORWEGIAN..... 21

Poached Egg, Smoked Salmon, English Muffin, Hollandaise

BAKED EGGS CASSEROLE..... 18

Fried Potatoes, Sausage, Caramelized Onions, Bell Peppers, Mushroom with Over Easy Baked Eggs

SALADS

Add Grilled Chicken \$8 or Grilled Shrimp \$12

SAGE BISTRO SALAD..... 15

Mixed Greens, Strawberries, Walnut, Goat Cheese, Champagne Vinaigrette

CAESAR SALAD..... 14

Chopped Romaine, Shaved Parmesan, Creamy Caesar

WARM SPINACH SALAD & SHRIMP..... 24

Baby spinach, glazed shrimp, orange caper sauce

SEAFOOD SALAD..... 25

Shrimp, Scallops, Calamari, Mixed Greens, Pico de Gallo, EVOO

FRENCH ONION SOUP 13

CREPES

Served with French Fries and Salad

SHRIMP AND ASPARAGUS..... 19

HAM & CHEESE..... 18

CHICKEN AND VEGETABLES..... 17

ENTREES

AVOCADO TOAST WITH POACHED EGGS..... 17

Green Salad and Served Home Fries *Add Lox \$8*

GRILLED CHICKEN PAILLARD..... 25

Topped With Mixed Greens, Apples, Celery, Walnuts, Blue Cheese, Champagne Vinaigrette

CHICKEN FLAT BREAD 17

Caramelized Onions, Gruyere Cheese, Sunny Side Up Egg on Top

MOULES FRITES MARINIÈRES OR PROVENÇALES..... 24

PEI Mussels in a White Wine, Garlic or Tomato Basil Garlic

GRILLED SALMON..... 28

Grilled Asparagus, Grain Mustard Lemon Emulsion

STEAK & EGGS..... 32

7 oz Sliced NY Sirloin Served with home fries, 2 Eggs any style, Salad

GRILLED CHICKEN AND VEGETABLE PLATE..... 23

Served With Melted Camembert Cheese

SESAME CRUSTED TUNA..... 35

Seaweed Salad, Ginger Soy Sauce, Wasabi Aioli

SWEET BRUNCH

STRAWBERRY PANCAKE..... 16

Served With Maple Syrup, Jelly, and Butter

BANANA FRENCH TOAST..... 15

Fresh Fruit, Maple Syrup

LES GARNITURES

Bacon \$6 --- Sausage \$7 --- Toast \$4 -- Pancake \$7
Home Fries \$5 --- Fruit \$9

