

BRUNCH SPÉCIALES

BLOODY MARY 14

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

BELLINI 14

Sparkling Wine, Peach Puree

MIMOSA 13

Sparkling Wine, Orange Juice

UNLIMITED BRUNCH DRINKS 28

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

HORS D'OEUVRES

FRENCH ONION SOUP	15
SMOKED SALMON ZUCCHINI PANCAKES	17
Capers, Yogurt Dill Sauce	
CRISPY FRIED CALAMARI	21
Tartar and Spicy Tomato Sauce	
ESCARGOT	17
TUNA TARTARE	21
YELLOW TAIL HAMACHI CRUDO	22
Radishes, Jalapeño Pepper, Lemon Citrus, Yuzu	
EGGPLANT MEATBALLS	18
Spaghetti Squash Tomato Basil Sauce, Parmesan Cheese Shavings	
GRILLED CALAMARI	23
Hummus, Grilled Pita Bread, Olives Tapenade	
PROSCUITTO ARUGULA FLATBREAD	17
Caramelized Onions Gruyere Cheese	
DUCK CONFIT MINI PIZZA	18
Gluten Free Thin Crust, Duck Leg Confit, Leeks, Brie Cheese, Raspberry Glaze	
SALMON CUCUMBER SUSHI BOATS	19
Chopped Salmon, Avocado, Scallions, Jalapeño , Hot Sriracha Mayonnaise	

LES SALADES	
MIXED GREEN SALAD	17
Mixed Green, Tomato, Cucumber, Olive Oil, Lemon Juice	
SAGE SALAD	19
Mixed greens, Roasted Beets, Candied Walnuts, Goat Cheese, Raspberry Vinaigrette	
BLACK TRUFFLE BURRATA	19
Burrata, Tomato Concasse, Baby Arugula, Pine Nuts, Balsamic Glaze	
SHRIMP & AVOCADO TOWER	25
Shrimp, Tomatoes, Cucumbers, Hearts of Palm, Avocado	
CAESAR SALAD	19
SEAFOOD SALAD	28
Scallops, Calamari, Shrimp, Mixed Greens, Fennel, Celery, Lemon Vinaigrette	

GRANDES SALADES	
GRILLED CALAMARI SALAD	31
Eggplant Confit, Cherry Tomato, Chickpeas, Lemon	
GRILLED TUNA NICOISE	33
Mixed Green, Boiled Eggs, Fingerling Potatoes Tomato, Nicoise Olives, Roasted Peppers, Caper Vinaigrette	
WARM SPINACH SALAD & SHRIMP	28
Baby spinach, Glazed Shrimp, Orange Caper Sauce	
MIXED GREEN SALAD	19
Mixed Green, Tomato, Cucumber, Olive Oil, Lemon Juice	
(With Blackened or Grilled)	
Chicken 28 Roasted Salmon 33	
Sliced Sirloin Steak 36 Shrimp 33	

Sage Bistro

MODERNE

FRUITS DE MER

BLUEPOINT OYSTERS – 3.00 EACH
Minimum 3 Order
LITTLE NECK CLAMS – 2.50 EACH
Minimum 3 Order
SHRIMP COCKTAIL (4pcs) – 19
GRAND PLATEAU – 64
4 Oysters, 4 Shrimp, 4 Clams, Steamed Mussels & Seafood Salad

SANDWICHES	
CROQUE MONSIEUR	19
Ham, Cheese, Bechamel add Fried Egg for 3	
NAKED BURGER	17
Add Cheese \$3 French Fries \$4 Mix Vegetable \$7 Small Salad \$6 Mushroom or Caramelized Onions \$4	
FILET MIGNON SLIDERS (2)	24
Mushrooms, Gruyere Cheese	
GRILLED CHICKEN SANDWICH	19
Grilled Chicken, Caramelized Onions, Melted Gruyere, Onion Soup Dip on the Side (Add Bacon \$4)	
GRILLED STEAK SANDWICH	29
Rosemary Focaccia, Roasted Pepper Fried Onions, Melted Fresh Mozzarella	
FRENCH DIP	22
Ciabatta, Roast Beef, Mushrooms, Gruyere, Au jus	
GRILLED SHRIMP WRAP	21
Romaine Lettuce, Classic Cesar Dressing	
CAPRESE SANDWICH	19
Focaccia, Mozzarella, Tomatoes, Arugula, Basil EVOO	

BRUNCH LUNCH DINNER

MOULES

18/28

Marinières

White Wine, Garlic

Provencales

Tomato, Basil Garlic

CLAMS 19

Marinières or Provencales

CREPES	
served with salad	
CHICKEN AND VEGETABLES	18
HAM AND CHEESE	19
SHRIMP & ASPARAGUS	22

ENTREÉE	
GRILLED CHICKEN PAILLARD	29
Mixed Greens, Apples ,Celery, Walnuts, Blue Cheese, Champagne Vinaigrette	
SESAME CRUSTED TUNA	44
Wasabi Mashed Potato, Orange Soy Sauce,	
GRILLED SALMON	38
Grilled Asparagus, Grain Mustard Lemon Emulsion	
SPAGHETTI CACIO E PEPE	25
Spaghetti, Pecorino Romano Cheese, Black Pepper	
SOLE MEUNIERE	34
Mashed Potatoes Sautéed Spinach, Lemon Caper Sauce	
LINGUINE FRUIT DE MER	35
Shrimp, Calamari, Clams, Mussels, Diced Filet of Sole, Light Tomato Sauce	
STEAK FRITES	44
12 Oz. Grilled Sirloin Steak Served With French Fries & Topped With Truffle Butter	

LES OEUFs

Served with Home Fries

EGGS BENEDICT 21

Poached Egg, Canadian Bacon, English Muffin, Hollandaise

THREE EGG OMELETTE 20

choice of three fillings: spinach, mushroom, ham, tomato, peppers, gruyère and goat cheese (Egg White Option \$3)

2 EGGS ANY STYLE 19

Served with Bacon

EGGS NORWEGIAN 23

Poached Egg, Smoked Salmon, English Muffin, Hollandaise

AVOCADO TOAST WITH POACHED EGGS 19

Green Salad And Served With Home Fries (add lox 8)

STEAK AND EGG 38

7oz Sliced NY Sirloin Served with Home Fries

2 Egg any Style, Salad

HUEVOS RANCHEROS 20

Crispy Tortilla, Tomatoes Ragout, Crumble Feta, Avocados, Lima Crema

Sunny Side Up

DOUCE BRUNCH

BLUEBERRY PANCAKE 19

Served With Maple Syrup, Jelly, and Butter

BANANA NUTELLA FRENCH TOAST 18

Fresh Fruit, Maple Syrup

BRUNCH GARNITURES

Bacon \$7 --- Sausage \$8 --- Toast \$5 --- Pancake \$8

Home Fries \$7 --- Fruit \$9 --- Small Salad \$6

GARNITURES 12
Haricot verts, Sautéed Spinach, Pommes Frites, Roasted Brussel Sprouts, Asparagus, Roasted Potato, Basmati Rice
Sautéed Substitutions or alterations to dinner items subject to additional charge