









SAGE CORN FRITTERS LIGHTLY FRIED CORN CAKES, SAGE AIOLI, CIT- RUS-CHILI DIPPING SAUCE	6.5
STUFFED DATES WITH ORANGE ZEST MEDJOOL DATES, WHIPPED FETA & CRUSHED ALMONDS, ORANGE PEEL, SERVED WARM	7.5
AVOCADO & ORANGE CROSTINI TOASTED BAGUETTE, CITRUS ZEST, SEA SALT	5.5
MINI FLATBREADS (CHOOSE ONE) ❖ HERB & LEMON RICOTTA ❖ FIG, SAGE & GOAT CHEESE ❖ ROASTED GARLIC & TOMATO	5.5

SALADS

GRILLED PEACH & BURRATA GRILLED STONE FRUIT, CREAMY BURRATA, ARUGULA, TOASTED ALMONDS, BALSAMIC DRIZZLE	12
ROASTED BEET & CITRUS SALAD GOLDEN AND RED BEETS, ORANGE SEGMENTS, WHIPPED GOAT CHEESE, PISTACHIOS, MICROGREENS	8
SHAVED FENNEL & APPLE CRISP FENNEL, GREEN APPLE, CELERY RIBBONS, MINT, LEMON VINAIGRETTE	10
CLASSIC CAESAR (WITH A TWIST) ROMAINE, CHARRED LEMON, GARLIC SOURDOUGH CROUTONS, SAGE-PARMESAN CRISP	8







MAIN

PAN-SEARED SALMON WITH ORANGE GLAZE	
ROASTED FENNEL, LEMON COUSCOUS, CHIVE OIL	6.5
SAGE & CITRUS CHICKEN BREAST CREAMY POLENTA, WILTED SPINACH, CITRUS BUTTER	6.5
WILD MUSHROOM RISOTTO SAGE CREAM, PARMESAN, CRISPY SHALLOTS	6.5
GRILLED FLAT IRON STEAK CHARRED SCALLION BUTTER, ROASTED CARROTS, POTATO PUREE	6.5

DESSERT

ORANGE PEE		9
TART	TTERSWEET, WITH A HAZELNUT CRUST	
AND WHIPPE	D VANILLA BEAN CREAM	

















DRINKS



COCKTAILS

CITRUS & SAGE SPRITZ HOUSE SYRUP, SPARKLING WINE, LEMON PEEL	8	LAVENDER MULE VODKA, GINGER BEER, LAVENDER BITTERS	8
CLEMENTINE OLD FASHIONED ORANGE BITTERS, BROWN SUGAR, BOURBON	9	HERB GARDEN G&T SAGE, ROSEMARY, CUCUMBER, TONIC	8.5











