

STARTERS

CITRUS-MARINATED OLIVES

HOUSE BLEND OF CITRUS PEEL, ROSEMARY, AND CRACKED PEPPER

6.5

WHIPPED FETA WITH HERB OIL

SERVED WITH GRILLED SOURDOUGH AND MICROGREENS

7.5

AVOCADO & ORANGE CROSTINI

TOASTED BAGUETTE, CITRUS ZEST, SEA SALT

5.5

SEASONAL SOUP

TOASTED BAGUETTE, CITRUS ZEST, SEA SALT

5.5

SALADS

CRISPY SAGE CHICKEN SALAD

BABY GREENS, PICKLED RED ONION, SHAVED RADISH, LEMON VINAIGRETTE

12

CHARRED CITRUS CAESAR

ROMAINE, GRILLED LEMON, HOUSE CROUTONS, PARMESAN CRISP

8

HERB & GRAIN BOWL

QUINOA, ROASTED BEETS, KALE, GOAT CHEESE, ORANGE-TARRAGON DRESSING

8.5

CLASSIC GARDEN SALAD

MIXED GREENS, CUCUMBER, CHERRY TOMATOES, HOUSE VINAIGRETTE

6.5

MAIN

GRILLED CHICKEN & CITRUS SANDWICH

ARUGULA, PRESERVED LEMON AIOLI, SOURDOUGH-

12

SWEET POTATO & BLACK BEAN WRAP

AVOCADO CREMA, PICKLED SLAW, WHOLE GRAIN WRAP

10.5

CITRUS & SAGE BOWL

BROWN RICE, SEARED TOFU OR CHICKEN, SNAP PEAS, GINGER-ORANGE GLAZE

8

HOUSE BURGER

GRASS-FED BEEF, SAGE AIOLI, SHARP CHEDDAR, BRI-OCHE BUN

12

DESSERT

KEY LIME TART

CITRUS CUSTARD IN A GRAHAM CRUST, TORCHED MERINGUE

8

OLIVE OIL & ORANGE CAKE

LIGHTLY SWEET, SERVED WITH VANILLA BEAN CRÈME FRAÎCHE

8.5

CITRUS CHEESECAKE BITES

TRIO OF MINI CHEESECAKES: LEMON, ORANGE, BLOOD ORANGE

6.5



DRINKS



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ESPRESSO / CAPPUCINO / LATTE

5

HERBAL TEA SELECTION (SAGE,
CITRUS BLOSSOM, CHAMOMILE)

4

ORANGE MINT ICED TEA

4

SPARKLING SAGE LEMONADE

4

GINGER CITRUS SPRITZER

4

STILL OR SPARKLING WATER

2.5

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



CITRUS
& SAGE