

{ organic	BLOODY MARY or MIMOSA	6	
cocktails }	SAGE SCREWDRIVER	7	
{ brunch }	MONSTER CINNAMON ROLL	7	
	One giant house-made cinnamon bun with 'cream cheese' glaze.		
	BISCUITS AND GRAVY	12	
	Freshly baked biscuits smothered in 'sausage' mushroom gravy and served with strips of tempeh 'bacon', tofu scramble and sautéed collard greens.		
	BREAKFAST BURRITO	10	
	Tofu scramble, onion, green pepper, tempeh 'bacon' and ranchero sauce in a grilled flour tortilla with a side of sautéed vegetables.		
	CHEF'S POTTATA OF THE DAY	9	
	Grated-potato hash browns layered with rich and piquant vegetable inspirations accompanied by a petite house salad. (Gluten free)		
	TOFU QUICHE OF THE DAY	10	
	Creative combinations of fresh local vegetables baked in a deep dish flaxseed crust and served with roasted red potatoes and a petite house salad.		
	PANCAKES OF THE DAY	9	
	Hot off the griddle, served with Vermont maple syrup and whipped 'cream'.		
	HUEVOS RANCHEROS	10	
	Rancher's breakfast of tofu scramble, roasted corn, black bean salsa, fresh corn tortillas, sour cream and guacamole served with both red and green chili sauces. (Gluten free)		
	CHAI FRENCH TOAST	9	
	Three hearty slices of our lightly battered and grilled chai spice bread served with Vermont maple syrup and whipped 'cream'. (Gluten free)		
{ organic	Whole wheat toast w/jam 1.75	Roasted red potatoes 4	'Sausage' 3
sides }	Cornbread (Gluten free option) 4	Tofu scramble 3	Tempeh 'bacon' 3
		
{ organic	TODAY'S HOUSE-MADE SOUP	4.50	
additional	Our organic soups are made from scratch with two choices daily.		
choices }	MEDITERRANEAN HUMMUS PLATE	11	
	Our house-made hummus accompanied by dolmas, artichokes, kalamata olive tapenade, roasted onion, crudité's and toasted naan. (Gluten free option; naan contains soy)		
	GRILLED REUBEN	10	
	Marinated and baked spiced tempeh, house-made Russian dressing, sauerkraut and melted Daiya 'cheese' on toasted rye served with creamy Dijon coleslaw, stone-ground mustard and a dill pickle. (Gluten free option)		
	ROASTED VEGETABLE WRAP	9.50	
	Roasted eggplant, red onion, zucchini, sweet potato, balsamic reduction drizzle, mesclun greens and chickpea hummus in a grilled flour tortilla served with Kettle potato chips. (Gluten free option; tortilla contains soy lecithin and oil)		
	GREAT SAGE CHILI	8	
	Hearty chili bean trio served with brown rice and our fresh baked cornbread. (Gluten free and Soy free options)		
	SANTA FE SALAD	Side 7 Large 10	
	Young mixed lettuce, black beans, roasted corn, red onion, plum tomato and guacamole with house-made lime-cilantro dressing topped with crispy tortilla strips, Daiya 'cheddar' and marinated tofu. (Gluten free, Soy free option)		
	YOUNG SPINACH SALAD	Side 7 Large 10	
	Baby spinach with grilled onions, vine-ripe tomatoes, candied walnuts, marinated tofu and house-made smoked tempeh 'bacon' vinaigrette.		
	CAESAR SALAD	Side 5 Large 8	
	Romaine lettuce, garlic croutons and Daiya 'parmesan' with house-made Caesar dressing. (Gluten free option)		
	RAW JAPANESE CLEAR NOODLES	Side 8 Large 13	
	Japanese sea vegetables, mineral-rich kelp noodles, sprouts, sesame and cucumber dressed with Nama Shoyu vinaigrette. (Raw)		
	Add to any salad: Daiya 'cheddar' or 'parmesan'	2	
	RAW cashew herb 'cheese' or marinated baked tofu	3	
	Grilled 'chicken'	4	

We have a KIDS MENU and a full service WINE, BEER AND SPIRITS MENU.