



Sage

Easter

BRUNCH

APRIL 20 | 11AM-4PM



Starters

Roasted Beet Salad | S \$8 / L \$14

Golden & Red Beets, Mixed Greens, Goat Cheese, Candied Walnuts & Thyme Vinaigrette

Jumbo Shrimp Cocktail | \$18

Lemon & Bloody Mary Cocktail Sauce

Shrimp Orecchiette | \$16

Peas, Pancetta, Arugula, Cream & Parmesan

Smoked Salmon "Carpaccio" | \$18

Red Onion, Boiled Egg, Capers, Arugula, Shaved Fennel, Lemon Vinaigrette, Focaccia Toast

Mains

Plath's Ham | \$25

Dauphinoise Potatoes, Asparagus, Carrots & Maple Mustard Jus

Eggs Benedict | \$20

Smoked Salmon or Plath's Ham, English Muffin, Poached Eggs, Hollandaise, Asparagus & Home Fries

Lamb Osso Buco "Hash" | \$25

Braised Lamb, Fingerling Potatoes, Peas, Caramelized Onions & Fennel, Poached Eggs & Pesto Aioli, Toast

Roast Leg of Lamb | \$30

Mint Chimichurri, Peas & Carrots, Crispy Fingerling Potatoes

Peach Melba Stuffed French Toast | \$19

Brioche, Plath's Sausage, MI Maple Syrup, Powdered Sugar

Asparagus & Boursin Mushroom Quiche | \$18

Asparagus & Arugula, Lemon Vinaigrette

**Sides | Plath's Bacon (3) \$7 | Plath's Sausage Links (3) \$6
Side Toast \$3 | Home Fries \$5**

Sweet Endings

Crème Brûlée | \$11

Whipped Cream & Chocolate Dipped Shortbread

Strawberry Rhubarb Buckle | \$11

House Made Vanilla Ice Cream, Cinnamon Streusel

Mexican Hot Chocolate Mousse | \$11

Kahlua Foam, Cocoa Nibs, Tuxedo Chocolate Lace, Tuile

Blueberry Ganache Tartlet | \$11

Blueberry, Pâte Sucrée, Blueberry Rum Coulis, Whipped Cream

Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Parties of 6 or more are subject to 20% Gratuity. All Parties of 10 or more may not split checks but may use multiple forms of payments.