



Sage

Mother's Day

BRUNCH

MAY 11 • 11AM-4PM

Starters

Chopped Italian | S \$6 / L \$12

Genoa Salami, Mortadella, Prosciutto, Tomato, Onion, Romaine, Parmesan, Creamy Italian & Focaccia Toast

Smoked Pork Belly | \$16

Sweet Soy, Asian Slaw, Scallion, Sesame & Herbs

Cajun "BBQ" Shrimp | \$22

Parmesan Polenta, Roasted Tomatoes, Creole Pan Sauce, Scallion

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 | \$22

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

Eggs New England | \$32

Crab Cakes, Poached Eggs, Lobster Choron, Asparagus & Home Fries

Chicken Pappardelle | \$28

Roasted Tomatoes, Spinach, Pesto Cream & Parmesan

Pain Perdu | \$22

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

Morel & Mushroom Quiche | \$24

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

Lavender Panna Cotta | \$11

Sweetened Milk & Violet Madeleine

Strawberry Crisp | \$11

Streusel & Vanilla Ice Cream

Mocha Chocolate Tartlet | \$11

Peanut Butter Whiskey Caramel, Cacao Nibs

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.