



Blue Sage

VEGETARIAN GRILLE

—•• DINNER ••—

MARKETS & SHARES

- ~CLASSIC HUMMUS • Traditional hummus with charred brussels, tomato honey, feta, falafel, warm pita. 15
- ~ADOBO GOAT CHEESE NACHOS • Blue corn chips, adobo black beans, roasted corn, peppers, grape tomatoes, cilantro, goat cheese manchego (nuts in vegan version). 16
- ~SWEET CHILE HUMMUS • Ranch dusted crispy cauliflower, poblano tahini, feta, falafel, pita. 15
- ~CRISPY FINGERLING POTATOES • Lemon horseradish aioli, chile garlic crisp. 14
- ANTIPASTO • Whipped beet ricotta, tahini, baby beets, cippolinis, buratta, falafel, pistachios, little chickpea crepes. 15
- *VEGAN SURVIVAL PACK • Cashew-pine nut queso, sesame, scallion, guacamole, chips 16

SALADS

- ~COBB BLUE • Avocado, edamame, roasted corn on baby spinach with maytag blue cheese, plantain chips, grilled onion, toybox tomatoes, vidalia vinaigrette. 16
- ~CITRUS ARUGULA • Arugula, julienned carrot, fennel and apple in citrus vinaigrette with french feta, citrus supremes, radish. 15

TAQUERIA

Three soft corn-wheat tacos

- ~MISSION • Sweet potato, fresh black mission figs, blue cheese, smoked maple creme fraiche, crispy shallots. 16
- ~BRAVAS 2.0 • Crispy fingerling potatoes, lemon horseradish aioli, pico de gallo, chile crisp. 15
- ~K-POPS • Korean glazed tempura cauliflower, black garlic ranch, pickled red onion. 17
- ~BUDDHA • Sweet potato, chile crème fraîche, peanut, avocado, heirloom pico, cucumber. 16
- *VERDURAS • Pumpkin seed tofu, pickled red onion, piquillo aioli, green chile avocado, cucumber. 17

*Vegan ~Available Vegan

Please let our staff know if you have a sensitivity or allergy to Dairy, Eggs, Soy, Nuts, Gluten or Mushrooms. We can ensure certain dishes do not contain these items, but we cannot guarantee against cross-contamination.

ENTRÉES

- ~GRITS SUPPER • Creamy Anson Mills grits with brussels-sweet potato hash, chile-garlic crisp, Irish cheddar, Runamok smoked maple. 22
- ~DRAGON FRIED RICE • Bamboo rice, verde vegetables, fancy free range farm egg, house chile garlic crisp. 23
- ~CARNIVAL • Roasted butternut with black rice pilaf (pepita, cranberry, candied pecan) cabernet reduction, goat cheese sauce and roasted root vegetables. 25
- EMPANADAS • Savory masa turnovers filled with sweet potato, black beans and manchego with pico, guacamole, pickled vegetables, gazpacho sauce. 21
- ~KIMCHI RAMEN • Roasted red pepper Korean chile broth, kimchi, noodles, pickled fresnos, scallions, farm egg. 24
- ~WILD MUSHROOM RAMEN • Vegan demi infused miso-porcini broth with roasted oyster and shiitakes, sweet potato, brussels, leeks, noodles. Soft poached egg upon request. 26

SANDWICHES

Served on a Baker Street baguette with a side of house made root chips

- PAN CAESAR • Chickpea-olive oil crepe with piquillo aioli, brussels and poblano rojas, cojita cheese in creamy caesar. 16
- *PAN BAGNA • Chickpea-scallion crepe, roasted shallots, shaved carrot and fennel, dried tomato-artichoke tapenade. 15
- ~K-BOY • K-pop cauliflower with pickled onions and black garlic ranch. 17
- *ROBUSTO • Crispy pumpkin seed tofu, avocado, pickled bell peppers, tabasco aioli. 16
- ~BLUE LT • Tomato, avocado, Maytag blue, asiago crisp, onion sprouts, green tabasco aioli. 17

DESSERTS

- BUTTERSCOTCH BUDINO • Butterscotch pudding, caramel, whipped creme fraiche. 11
- *HAZELNUT TOFFEE BASKET • Chocolate buttercream, caramel, hazelnut tuille, pecans, bruleed banana. 12

BEVERAGES

Coffee	4	Stash Tea	3
Bottled Water	4	House Brewed Berry Tea	3
Assorted Pellegrino	5	Soft Drinks	4