

# CHEF

## BEGINNINGS

TODAY'S CREATIVE SOUP .....	5
SOUPE À L'OIGNON.....	9
CAMELIZED ONIONS, GRATINÉED WITH SWISS	
DEVILED EGGS, THREE WAYS .....	7
CHEF'S CREATIVE GARNISH	
KETTLE-FRIED HERB-PARMESAN POTATO CHIPS (GF) .....	7
HOUSE BLUE CHEESE DIP	
OVEN-BAKED ESCARGOT .....	12
ROASTED MUSHROOMS, GOAT CHEESE, GARLIC-PARSLEY BUTTER, CIABATTA	
TEMPURA-FRIED GULF OYSTERS.....	16
KIMCHEE, SRIRACHA AIOLI, SOY-CHILI MIGNONETTE	
JUMBO LUMP BLUE CRAB CAKES .....	18
CREOLE REMOULADE, PICKLED VEGETABLES	

## SALADS

MIXED LETTUCES (GF).....	7
MIXED LETTUCES, TOMATOES, CUCUMBER, SHAVED ONION, RED WINE VINAIGRETTE OR MISO GINGER VINAIGRETTE	
GRILLED BAVETTE CHOPPED SALAD (GF) .	22
LITTLE GEM LETTUCE, DEHYDRATED TOMATOES, HARD-COOKED EGGS, BACON, BLUE CHEESE, AVOCADO, RED ONION, BUTTERMILK RANCH	
ROASTED HERB CHICKEN SALAD (GF) .....	15
MIXED LETTUCES, CHEVRE, GRAPES, HOUSE GRANOLA, WHITE BALSAMIC VINAIGRETTE	
SALADE NICOISE (GF) .....	17
OLIVE OIL POACHED YELLOW FIN TUNA, MIXED LETTUCES, HARICOTS VERTS, TOMATOES, HARD-COOKED EGGS, SHAVED RED ONION, OLIVES, RED POTATOES, LEMON PEPPER DRESSING	
ROASTED BEET AND ORANGE SALAD (GF)..	13
MIXED LETTUCES, CHEVRE, CANDIED PECANS, WHITE BALSAMIC VINAIGRETTE	
ADD JUMBO LUMP BLUE CRAB CAKE.....	9
ADD WOOD-GRILLED CHICKEN BREAST OR JUMBO SHRIMP.....	9
ADD WOOD-GRILLED ATLANTIC SALMON OR 5OZ BAVETTE.....	13

## ENTREES

ONE GOOD QUICHE .....	16
SERVED WITH A PETITE SAGE SALAD	
CHICKEN & MUSHROOM CRÊPE.....	15
SERVED WITH A PETITE SAGE SALAD	
STEAK FRITES (GF).....	20
5 OZ OAK GRILLED BAVETTE STEAK, POMMES FRIES, ARUGULA, MARINATED SHIITAKES, MAITRE 'D HOTEL BUTTER, RED WINE SAUCE	
HARISSA-SEARED CATFISH.....	17
MOROCCAN-SPICED BUTTER BEAN AND VEGETABLE RAGOUT, GRAPEFRUIT BEURRE BLANC	
TROUT AMANDINE.....	18
RED POTATO AND EXOTIC MUSHROOM HASH, HARICOT VERT, TOASTED ALMOND BROWN BUTTER SAUCE	
CAMELIZED ATLANTIC SALMON.....	19
FREGOLA SARDA, ENGLISH PEAS, ARTICHOKE, MINT PEA PUREE	

## HANDHELDS

CROQUE MONSIEUR.....	17
BLACK FOREST HAM, GRUYERE, DIJON, MORNAY SAUCE, ON GRIDDLED SOURDOUGH, SERVED WITH A PETITE SAGE SALAD	
MAKE IT A CROQUE MADAME.....	2
CRISPY EGGPLANT SANDWICH.....	14
SWEET GRASS LIL MOO, TOMATO JAM, ARUGULA, DEMI BAGUETTE, BALSAMIC DIPPING SAUCE, SERVED WITH A PETITE SAGE SALAD	
AMERICAN WAGYU BURGER .....	18
BLACK HAWK FARMS AMERICAN WAGYU, BUTTERMILK BLUE CHEESE, CAMELIZED ONIONS, DIJONAISE, HOUSE WORCESTERSHIRE, CHALLAH BUN SERVED WITH A PETITE SAGE SALAD	
ADD A FRIED EGG.....	2
SOUTHERN FRIED CHICKEN SANDWICH...	16
ALABAMA WHITE BBQ SAUCE, LETTUCE, TOMATO, ONION, CHALLAH BUN, SERVED WITH A SAGE SIDE SALAD	
SEARED GULF SHRIMP BURGER .....	18
LETTUCE, TOMATO, ONION, CREAMY TARTAR SAUCE, CHALLAH BUN, SERVED WITH A PETITE SAGE SALAD	
ITALIAN SAUSAGE FLATBREAD.....	14
ITALIAN SAUSAGE, SUNDRIED TOMATOES, GOAT CHEESE, MOZZERELLA, TOPPED WITH ARUGULA, BASIL AND PARMESAN	
ADD POMMES FRITES TO ANY SANDWICH.....	3



Chef/Proprietor - Terry White  
Exec. Sous Chef - Devonte Thomas  
Sous Chef - Josh Chin

Our food is carefully crafted and made to order, please use this time to enjoy your company. Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please let your server know of any allergies or dietary restrictions you have. Parties of six or more will have 20% gratuity automatically applied to the check. All outside desserts will incur a fee of \$5 per person in your party. Corkage fee is \$20 per bottle with a 2 bottle maximum.