BEGIN

1/2 SHELL OYSTERS* 4 ea
east and west coast, lemon, mignonette

SEASONAL FRUIT 4 | 8
house-made and artisanal selections, pickled vegetables, preserves, mustard

CHEESE PLATE 12
local and old world selections, seasonal accompaniments

SALADS
LOCAL GREENS 14
shaved vegetables, crispy quinoa, local honey vinaigrette

CAESAR* 14
romaine, garlic-caper dressing, white anchovy

FARM EGGS*
FARM EGGS 14
two eggs, crispy potatoes, toast, choice of: fennel sausage, bacon or shaved ham

MILE HIGH OMELET 16
green chili, local ham, red pepper, béarnaise, white cheddar

STEAK & EGGS 26
two eggs any style, crispy potatoes, toast, sausage mushroom gravy

AVOCADO TOAST 17
poached egg, compressed cucumber, radish, crispy grains

BENEFICTS*
house-made english muffin, béarnaise, poached eggs
Half | Full Portion

SHAVED HAM 9 | 17
honey dijon

GRASS FED SIRLOIN 9 | 18
caramelized onions

AVOCADO 8 | 15
crispy black quinoa

LOBSTER 13 | 25
garlic, white wine

BRUNCH SPECIALTIES

BUTTERMILK PANCAKES 12
vermont maple syrup

FARM WAFFLE 13
stonefruit compote, candied pecans

STEEL CUT OATMEAL 10
dried fruits, nuts, brown sugar choice of milk: skim, 2%, whole, oat

STEAK FRITES 30
black garlic-olive rub, herb jus

SALMON 27
salsa verde, marbled potato, summer squash

SANDWICHES
with a choice of: farm fries, chips or green salad sub 1/2 cup soup $2
THE FARM BURGER* 17
white cheddar, aioli, house-made english muffin

PULLED PORK 15
white cheddar cheese, colorado coleslaw, potato roll

SIRLOIN 17
horseradish cream, tomato chutney, balsamic

A LA CARTE $6 EA | 3 FOR $15
house-made fennel sausage crispy breakfast potatoes
shaved ham two eggs any style
applewood smoked bacon bagel & cream cheese

ADD

AVOCADO 3
LOCAL TOAST 3
ENGLISH MUFFIN 4

BEVERAGES

URBAN FARMER BLOODY MARY
quito's homemade vodka, house bloody mary mix, house pickles

FARMER MIMOSA
orange or grapefruit juice, prosecco

THANK YOU TO OUR FARMERS, FISHMONGERS AND PURVEYORS

ERICK GAMAS executive chef
RYAN RAU executive sous chef

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*Consuming raw or undercooked meat, eggs, poultry or seafood increases your risk of contracting a foodborne illness - especially if you have certain medical conditions. These items may be served raw or undercooked, or contain raw or undercooked ingredients.