

# SAGE WOODFIRE TAVERN

BUCKHEAD

# DINNER

## TAVERN APPETIZERS

<b>CHICKEN MEATBALL BOCCONCINI</b> .....	<b>12.95</b>
Fresh Mozzarella, Pomodoro, Lemon Basil Crème	
<b>CHICKEN WAFFLE TENDERS</b> .....	<b>12.95</b>
Waffle Dusted Tenders, Maple Bacon Jam	
<b>CALAMARI FRITTI*</b> .....	<b>14.95</b>
Crispy Calamari, Chipotle Aioli, Spicy Pomodoro	
<b>SHRIMP BANG BANG*</b> .....	<b>16.95</b>
Battered Rock Shrimp, Horseradish Aioli, Tobiko	

## SOUP

MADE FROM SCRATCH

<b>CHEF'S DAILY SOUP</b> .....	<b>7.95</b>
<b>FRENCH ONION SOUP</b> .....	<b>8.95</b>
Finlandia Swiss, Parmesan Crostini	
<b>LOBSTER BISQUE*</b> .....	<b>8.95</b>
Aromatic Lobster Bisque, Cream Sherry	

## PASTA BOWLS

<b>ASIAGO CHICKEN FETTUCCINE</b> .....	<b>22.95</b>
Woodfire Chicken, Pancetta Bacon, Sweet Peas, Creamy Asiago Sauce	
<b>RIGOTONI SALMONE*</b> .....	<b>23.95</b>
Baked Scottish Salmon, Shiitake Mushroom, Heirloom Tomatoes, Lobster Brandy Sauce	
<b>SEAFOOD CIOPPINO*</b> .....	<b>29.95</b>
Daily Catch, Shrimp, Mussel, Clam, Calamari, Scallops, Roasted Garlic Pomodoro, Linguine	

## GOURMET SALADS

House Made Dressing: Soy Ginger, Oregono Vinaigrette, Balsamic Vinaigrette, Creamy Caesar, Ranch, Blue Cheese, Pomegranate Vinaigrette

<b>TAVERN SALAD</b> .....	<b>8.95</b>
Mixed Greens, Radicchio, Shaved Red Onion, Tomato, Cucumber, Choice of Dressing	
With Dinner Entree...5.95	
<b>CAESAR SALAD</b> .....	<b>10.95</b>
Romaine Heart, Crouton, Asiago	
With Dinner Entree...6.95	
<b>GREEK SALAD</b> .....	<b>13.95</b>
Romaine Heart, Tomato, Cucumber, Red Onion, Kalamata, Olive, Dolmades, Pepperoncini, Feta, Oregono Vinaigrette	
With Dinner Entree...8.95	
<b>CRISPY CHICKEN SALAD</b> .....	<b>14.95</b>
Buttermilk Fried Chicken, Mixed Greens, Radicchio, Red Onion, Heirloom Tomatoes, Dates, Avocado, Ranch Dressing	
<b>SEARED SESAME AHI TUNA*</b> .....	<b>18.95</b>
Sushi Grade Rare Ahi Tuna, Mixed Greens, Mandarin Orange, Crispy Wasabi Wonton, Heirloom Tomatoes, Soy Ginger Vinaigrette	
<b>TERDERLOIN STEAK SALAD*</b> .....	<b>17.95</b>
Woodfire Filet Mignon, Medallions, Blue Cheese, Applewood Bacon, Red Onion, Roasted Almonds, Blue Cheese Dressing	

## SIDES

<b>6.95</b>	Loaded Baked Potato
Asparagus	Hand Cut Steak Fries
Seasonal Vegetables	French Fries
Broccoli	Asiago Risotto
Brussel Sprouts	Yukon Mashed Potato

Add any of the following:

Woodfire Chicken.....5.95	Woodfire Shrimp (5)*....6.95
Woodfire Salmon*.....6.95	Woodfire Tenderloin*... 8.95

\* PLEASE NOTE: THESE FOODS ARE COOKED TO ORDER OR SERVED RAW \* CONSUMING RAW OR UNDER COOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS.

<b>WOODFIRE ROSEMARY SHRIMP*</b> .....	<b>14.95</b>
Rosemary Skewers, Pancetta Bacon, Garlic Herb Glaze, Saffron Rice	
<b>LUMP CRABMEAT MUSHROOMS</b> .....	<b>14.95</b>
Lump Crabmeat, Garlic Herb Glaze, Capers	
<b>TAVERN CRAB CAKE</b> .....	<b>15.95</b>
Jumbo Lump Crab, Chardonnay Caper Beurre Blanc	
<b>N.O. BBQ SHRIMP &amp; GRITS*</b> .....	<b>16.95</b>
Dark Ale, Rosemary, Lemon, Brown Butter, Creole Cheddar Grits	

## WOODFIRE TAVERN FEATURES

<b>CHOPHOUSE ANGUS BURGER*</b> .....	<b>16.95</b>
Applewood Bacon, Finlandia Swiss, Fried Egg, Crispy Leeks, Brioche Bun	
<b>TAVERN STEAK BURGER*</b> .....	<b>17.95</b>
A1 Steak Sauce, Blue Cheese, Applewood Bacon, Roasted Red Peppes, Brioche Bun	
<b>TRIFECTA MEATLOAF</b> .....	<b>18.95</b>
Ground Veal, Pork & Beef, Yukon Mashers, Heirloom Tomato Confit, Wild Mushroom Bordelaise	
<b>PARMESAN CRUSTED CHICKEN</b> .....	<b>23.95</b>
Sautéed "Prestige Farms" Chicken Breasts, Mozzarella, Tomato Concasse, Roasted Yukon Gold Potatoes, Italian Sausage, Sweet Cherry Peppers, Mushrooms	
<b>GOAT CHEESE CHICKEN</b> .....	<b>24.95</b>
Woodfire "Prestige Farms" Chicken Breasts, Sun Dried Tomato, Yukon Mashers, Seasonal Vegetables, Balsamic Glaze	
<b>BRAISED LAMB SHANK</b> .....	<b>24.95</b>
Slow Cooked, Porcini Mushroom Risotto, Asparagus, Pinot Noir Demi Glaze	
<b>SLOW ROASTED GLAZED DUCK*</b> .....	<b>28.95</b>
Bourbon Whipped Sweet Potato Souffle, Seasonal Vegetables, Chambord Orange Demi Glaze	
<b>BABY BACK RIBS</b>	
Seasoned & Braised Bone Tender, Sage Barbecue Sauce, Loaded Baked Potato, Seasonal Vegetable	
<b>HALF RACK</b> .....	<b>24.95</b>
<b>FULL RACK</b> .....	<b>32.95</b>



## TAVERN DUO

<b>ALASKAN COD &amp; CRAB CAKE*</b> .....	<b>34.95</b>
Pan Seared White Cod, Jumbo Crab Cake, Asiago Risotto, Broccoli, Dijon Beurre Blanc	
<b>WOODFIRE SURF &amp; TURF*</b> .....	<b>48.95</b>
8 Oz. Black Angus Filet Mignon, Maine Lobster Tail, Hand Cut Steak Fries, Asparagus, Lobster Butter	

## MARKET FRESH SEAFOOD

<b>ALASKAN COD FLORENTINE*</b> .....	<b>27.95</b>
Parmesan Crusted Alaskan Cod, Sautéed Spinach, Sun Dried Tomato, Roasted Almonds, Asiago Risotto, Broccoli, Roasted Red Pepper Coulis	
<b>WOODFIRE SALMON &amp; CRABMEAT*</b> .....	<b>29.95</b>
Jumbo Lump Crab, Artichoke Hearts, Saffron Rice, Seasonal Vegetable, Caper Beurre Blanc	
<b>WOODFIRE AHI TUNA*</b> .....	<b>32.95</b>
Lentil & Cranberry Quinoa, Asparagus, Soy Ginger Reduction	
<b>SEARED JUMBO DIVER SCALLOPS*</b> .....	<b>34.95</b>
Mascarpone Risotto, Tomato Confit, Seasonal Vegetable, Vintage Port Wine Reduction	
<b>SAGE SEAFOOD BROIL*</b> .....	<b>35.95</b>
Charbroiled Filet of Flounder, Jumbo Shrimp, Diver Scallops, Asiago Risotto, Seasonal Vegetable, Chardonnay Caper Beurre Blanc	
With Jumbo Lump Crabmeat + 6.95	

## WOODFIRE BLACK ANGUS STEAKS

WE ABSOLUTELY GUARANTEE SATISFACTION

Steaks are USDA Premium BRAVEHEART Black Angus Beef, Hand Cut and Marinated to Our Exclusive Specifications Prepared Tender and Juicy on Our Live Hickory Oak Woodfire Grill	
<b>WOODFIRE BLACK ANGUS RIBEYE*</b> .....	<b>35.95</b>
14 Oz. Ribeye, Loaded Baked Potato, Asparagus, Horseradish Creme, Onion Rings	
<b>NEW YORK STRIP*</b> .....	<b>36.95</b>
14 Oz. Woodfire Black Angus, Baked Potato, Asparagus, Onion Rings	
<b>WOODFIRE FILET MIGNON &amp; CRABMEAT*</b> .....	<b>38.95</b>
8 Oz. Filet Mignon, Jumbo Lump Crab, Hand Cut Steak Fries, Asparagus, Lemon Buerre Blanc	
<b>TAVERN MIXED GRILL*</b> .....	<b>38.95</b>
Black Angus New York Strip, BBQ-Baby Back Ribs & Free Range Bone In Chicken Breast, Baked Potato, Asparagus, Onion Rings	

ADD ANY OF THE FOLLOWING

Maine Lobster Tail*...19.95	Lumb Crab Cake...14.95	Woodfire Jumbo Shrimp*...12.95
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Add a Crispy Salad to Any Dinner Entree: Tavern...5.95 Caesar...6.95 Greek...8.95