

TAVERN APPETIZERS

SOUTHWEST CHICKEN EGGROLLS.....13.95

Chicken, Black Bean, Corn, Jalapeno Jack Cheese, Guacamole, Zesty Chipotle

CALAMARI FRITTI*.....12.95

Crispy Calamari, Chipotle Aioli, Spicy Pomodoro

THAI CHICKEN SKEWERS.....12.95

Woodfire Grilled Chicken, Fresh Pineapple, Spicy Plum Sauce w/ Orange Zest

CAJUN SOUTHERN FRIED CHICKEN SLIDERS.....12.95

Seasoned & Fried, Honey Glazed Drizzle, Dill Pickle, Homemade Potato Chips, Toasted Brioche Bun

CHICKEN POT STICKERS.....12.95

Pan Fried, Soy Ginger Glaze, Scallions, Sesame Seeds, Jalapeno Jicama Slaw

SHRIMP BANG BANG*.....15.95

Mixed Greens, Heirloom Tomato, Zesty Chipotle, Aioli, Tobiko

SPICY AHI TUNA TARTARE*.....15.95

Sushi Grade Rare, Ginger, Toasted Pinenuts, Seaweed, Soy Ginger, Wontons, Wasabi Drizzle

SOUP

MADE FROM SCRATCH

SHRIMP & CRAB CORN CHOWDER...7.95

Sherry Cream

FRENCH ONION SOUP.....8.95

Finlandia Swiss, Parmesan Crostini

GOURMET SALADS

Soy Ginger, Greek Vinaigrette, Balsamic Vinaigrette, Creamy Caesar, Ranch, Blue Cheese, Sherry Shallot Vinaigrette

THE SAGE SALAD.....7.95

Mixed Greens, Radicchio, Red Onion, Tomato, Cucumber, Choice of Dressing

W/ Brunch Entree...5.95

CAESAR SALAD.....9.95

Romaine Heart, Crouton, Asiago

W/ Brunch Entree...5.95

GREEK SALAD.....12.95

Romaine Heart, Tomato, Cucumber, Red Onion, Kalamata Olives, Dolmades, Pepperoncini, Feta, Greek Vinaigrette

W/ Brunch Entree...7.95

CHICKEN ARUGULA SALAD.....17.95

Woodfire Grilled Chicken, Radicchio, Roasted Red Peppers, Honey Glazed Walnuts, Asiago, Sherry Shallot Vinaigrette

SIDES

5.95

Applewood Bacon Biscuit & Sausage Gravy

Chicken Sausage Links Three Eggs Scramb.

Creamy Cheddar Grits \$1 Home Fries

Seasonal Mixed Fruits Creamy Grits

Sauteed Mush & Single Pancake

Onions \$2 Pork Sausage Links

Add any of the following:

Woodfire Chicken.....6.95 Woodfire Shrimp (5)*...8.95

Woodfire Salmon*.....7.95 Woodfire Tenderloin*... 9.95

* 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.

BOTTOMS UP BRUNCH

MIMOSAS, BLOODY MARYS AND BELLINIS

BRUNCH FAVORITES

Served w/ Home Fries or Creamy Grits or Cheddar Grits \$1 or Seasonal Mixed Fruit & Multigrain Toast or Biscuit

SOUTHERN STYLE BISCUITS & GRAVY*.....15.95

Three Eggs Scrambled, Biscuits, Pork or Chicken Sausage Links, Sausage Gravy

BREAKFAST SAMPLER*.....16.95

Three Eggs Scrambled, Applewood Bacon, Pork or Chicken Sausage Links, Virginia Ham

FLORENTINE BENEDICT*.....15.95

Poached Eggs, English Muffin, Fresh Spinach, Canadian Bacon, Capers, Green Onions, Hollandaise

CRAB CAKE BENEDICT*.....17.95

Lump Crab Cakes, English Muffin, Poached Eggs, Hollandaise, Chives

FILET & CRAB BENEDICT*.....21.95

4oz. Filet Magnon, Poached Eggs, English Muffin, Fresh Spinach, Hollandaise

EGGWHITE VEGETABLE OMELETTE*.....15.95

Three Eggs, Spinach, Tomato, Onions, Roasted Red Peppers, Baby Swiss, Avocado

TAVERN OMELETTE*.....16.95

Three Eggs, Applewood Bacon, Broccoli, Mushrooms, Onions, Cheddar Cheese

NEW YORK STEAK & EGGS*.....25.95

Three Eggs Scrambled, Caramelized Onions, Mushrooms



PANCAKE & FRENCH TOAST

Served w/ Butter, Warm Syrup

STRAWBERRY PANCAKES.....13.95

Three Buttermilk Pancakes, Fresh Berries, w/ Strawberry Glaze

BLUEBERRY PANCAKES.....13.95

Three Buttermilk Pancakes, Blueberries, Blackberries, w/ Blueberry Glaze

CHALLAH FRENCH TOAST.....13.95

Fresh Berries w/ Blueberry Glaze

BRUNCH CREATIONS

CHICKEN WAFFLE TENDERS.....17.95

Waffle Dusted Tenders, Maple Bacon Jam

N.O. JAMBALAYA SHRIMP & GRITS.....22.95

Andouille Sausage, Okra, Dark Ale, Rosemary, Peppers & Onions, Brown Butter, Creole Cheddar Grits

WOODFIRE TAVERN FEATURES

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

BRIOCHE CHOPHOUSE ANGUS BURGER*.....15.95

10 oz., Applewood Bacon, Finlandia Swiss, Fried Egg, French Fries, Onion Rings

TAVERN FISH & CHIPS*.....17.95

Dark Ale Battered Alaskan Cod & Shrimp, French Fries, Slaw, Dusted w/ Sea Salt, Tartar Sauce, Malt Vinegar, Jalapeno Jicama Slaw

ASIAGO CHICKEN FETTUCCINE.....19.95

Woodfire Chicken, Pancetta Bacon, Sweet Peas, Creamy Asiago Sauce, Crostini

GOAT CHEESE CHICKEN.....19.95

Woodfired Chicken Breast, Sun Dried Tomato, Roasted Yukon Potatoes, Haricot Verts, Balsamic Glaze

WOODFIRE SALMON & CRABMEAT*.....24.95

Jumbo Lump Crab, Artichoke Heart, Wild Rice, Sauteed Haricot Verts, Chardonnay Caper Beurre Blanc

STEAK FRITES PARISIAN*.....26.95

6 oz. Black Angus Petite Filet Mignon, Hand Cut Jumbo Steak Fries, Sautéed Spinach, Beurre Cafe de Paris

BABY BACK RIBS.....25.95

Half Rack Specially Seasoned, Marinated, Homemade Barbecue Sauce, Loaded Baked Potato, Haricot Verts

SAGE SEAFOOD BROIL*.....29.95

Charbroiled Filet of Flounder, Jumbo Shrimp, Diver Scallops, Asiago Risotto, Broccolini, Chardonnay Caper Beurre Blanc

Add a Crispy Salad to Any Tavern Features: Caesar ...5.95, Greek...7.95