



DINNER

SALADS

COBB BLUE[~]

Avocado, edamame, roasted corn on baby spinach with vidalia-poppy seed vinaigrette. Topped with maytag, plantain chips, grilled red onion, toybox tomatoes. 11.25

FINGERLING[~]

Roasted fingerlings with char-grilled onions on spring mix. Topped with maple pecans, buttermilk blue, maple mustard vinaigrette. 11.25

FRESCO[~]

Polenta croutons, roasted red peppers, baba ghanoush on spring mix. Maple mustard vinaigrette, feta, pistachios, oven dried tomatoes. 11.25

TAQUERIA

Three warm, soft artisanal yellow corn tacos, or gluten-free on blue corn johnnycakes.

CHIFA*

Hoisin-carrot glazed shiitake bacon, red cabbage slaw, green chile avocado, cucumber, radish. 10.95

VERDURAS*

Pepita crusted tofu, pickled red onion, piquillo aioli, green chile avocado, cucumber. 10.95

BUDDHA[~]

Sweet potato hash, chile crème fraiche, peanut, avocado, heirloom pico, cucumber. 10.95

BRAVAS[~]

Spanish potatoes, heirloom pico, Irish cheddar, creme fraiche. 10.95

APPETIZERS

ARANCINI

Almond crusted green apple pumpkin risotto fritters with gazpacho dipping sauce, dry aged goat cheese. 10.25

MED PLATE[~]

Falafel, baba ghanoush, feta, almonds, grilled asparagus and baby beets. 11.75

TOSTONES*

Smashed plantain fritters, roast corn avocado relish, pickled red onions, olive oil poached cherry tomatoes. 10.95

JOHNNIES

Dried blueberry blue corn Johnny cakes, pear maple, sunflower-goat cheese crouton. 11.75

NACHOS

Blue corn tortillas, adobo black beans, roasted corn, grilled red peppers, dried grape tomatoes, cilantro, creamy onion goat manchego. 11.95

BLUE CORN TACOS[~]

Asparagus, jack, tomato-almond romesco. Field greens, black bean salsa, ancho crema. 10.95

Blue Sage

215-942-8888

727 Second Street Pike
Southampton, Pa 18966

*Vegan

~ ~ Dairy Free Upon Request

EMPANADAS

Chef Rolando's house made potato masa empanadas. Available in 2 or 3 empanada portions.

BATATA

Black beans, sweet potato and manchego cheese. Served with toybox tomato and avocado relish, red cabbage slaw, gazpacho. 14.95/16.95

RIZADA CON QUESO

Beluga lentils, black kale, quesada fresco with toybox tomato avocado relish, gazpacho, sweet pepper escabeche. 14.95/16.95

SANDWICHES

FALAFEL WRAP™

Falafel fritters, tomato relish, grilled red onions and peppers, cucumber yogurt, red pepper hummus. Baby greens, chile lime vinaigrette. 16.95

ROBUSTO*

Pressed baguette with crispy pumpkin seed crusted tofu, pickled sweet bell peppers, green tabasco mayo, pea leaves. 11.95

BLUE LT™

Multigrain with yellow tomato, sliced avocado, asiago "bacon", pea leaves, maytag blue and green tabasco aioli. House root chip mix. 11.75

PAN BAGNA*

Pressed baguette, chickpea fritters, artichoke tomato tapenade, roasted shallots, pea leaves in chervil sherry vinegar oil. Red grape, marcona almond salad. 11.95

We Are Open:

Monday - Thursday

Lunch 11:30 - 4:30

Dinner 4:30 - 9:00

Friday and Saturday

Lunch 11:30 - 4:30

Dinner 4:30 - 10:00

Sunday

Brunch 11:00 - 3:00

Dinner 4:00 - 9:00

ENTREES

KHORMA™

Red lentils, butternut squash and leeks in warm house curry topped with oven dried black grapes, pistachios, crispy tandoori cauliflower and mint yogurt. 17.95

CARNIVAL™

Tender roasted butternut squash with black rice, maple pecans, pepitas and sundried berries over cabernet reduction and topped with creamy goat cheese sauce. Served with cipollinis and baby roasted beets. 21.95

CHICKEN & WAFFLES

Parmesan herb waffle, hen of the wood, oyster and shiitake mushrooms and pearl onions roasted in carrot jus. Served with fennel butter and black mission fig maple. 21.95

VELVET ROJO™

Brown butter spaghetti squash, velvet corn, grilled avocado, edamame succotash, red curry portobello skewer, pine nuts, lemongrass gremolata. 17.50

VELVET VERDE™

Brown butter spaghetti squash, velvet corn, avocado-edamame succotash, grilled beefsteak asparagus, mahon cheese fritter. 17.50

RAMEN

NYC inspired fresh Sun noodles, crispy tofu, farm egg, pea leaves.

GINGER SCALLION*

White miso, pastel vegetables, butternut squash. 15.50

WILD MUSHROOM*

Smoked chili red miso broth, shiitake bacon, sweet potato, leeks. 16.50

BEVERAGES

Sparkling Pellegrino 3.00

House Brewed Iced Tea 2.50

Coffee Scoop Organic Coffee 2.50

Stash Tea 2.50

Soft Drinks 2.50

Fuji Water 3.00