



## LUNCH

### SALADS

#### COBB BLUE<sup>~</sup>

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<sup>~</sup>

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

#### FRESCO<sup>~</sup>

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

### APPETIZERS

#### ARANCINI

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

#### MED PLATE<sup>~</sup>

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

### 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\*

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

#### BUDDHA<sup>~</sup>

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

#### BRAVAS<sup>~</sup>

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

### 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

\*Vegan

<sup>~</sup>Dairy Free Upon Request

## CUBANOS

Pressed focaccia with savory fillings. Served with baby greens in maple mustard vinaigrette.

### FARMHOUSE<sup>~</sup>

Grilled eggplant with melted brie, tomato relish, baby spinach and roasted garlic aioli. 10.95

### JARDIN<sup>~</sup>

Char-grilled confetti peppers with slow roasted shallots, fontina, garlic-thyme brown butter swiss chard and carrot essence aioli. 10.95

### PORTO<sup>~</sup>

Glazed portobello mushrooms with roasted red peppers, smoked mozzarella, baby spinach and tomato almond pesto. 10.95

### HEIRLOOM<sup>~</sup>

Sliced yellow tomato, shaved red onion, monterey jack and gorgonzola cheese, scallion oil, baby spinach and basil aioli. 10.95

### ADOBO<sup>~</sup>

Oil cured grape tomatoes with grilled red peppers, chipotle onions, yellow cheddar, baby spinach and onion aioli. 10.95

## Blue Sage

215-942-8888

772 Second Street Pike  
Southampton, Pa 18966

## 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

### HAVANA<sup>~</sup>

Griddled whole wheat tortilla, monterey jack, adobo black beans, mango, cilantro. With avocado roasted corn salsa and baby greens in chile lime vinaigrette. 10.95

### BLUE LT<sup>~</sup>

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

### EL FINO<sup>~</sup>

Spinach tortilla wrap, baby spinach, julienned pears, grilled red onion, maple pecans, buttermilk blue, dried cranberries, onion aioli. Spring mix in pear vinaigrette with matchstick beets, oranges and dried cranberries. 10.95

### 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

### FALAFEL<sup>~</sup>

Falafel in a warm gyro with cucumber yogurt, caramelized onions, smoked tomato relish and roasted garlic aioli. Served with baby greens in chile lime vinaigrette. 10.95

### GRILLED CHEESE & TOMATO SOUP

Griddled Metropolitan sourdough, white cheddar, oven-dried grape tomatoes with roasted tomato bisque and field green salad. 11.25

### BLUE CORN TACOS<sup>~</sup>

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

### ROBUSTO\*

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

\*Vegan

~ ~ Dairy Free Upon Request