



# Blue Sage

VEGETARIAN GRILLE

## DINNER

### SALADS

#### FINGERLING<sup>~</sup>

Roasted fingerlings with char-grilled onions on spring mix. Topped with maple pecans, buttermilk blue, maple mustard vinaigrette. 11.75

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

Avocado, edamame, roasted corn on baby spinach with vidalia-poppy seed vinaigrette. Topped with maytag blue, plantain chips, grilled red onion, toybox tomatoes. 11.95

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

Polenta croutons, roasted red peppers, baba ghanoush on spring mix. Maple mustard vinaigrette, feta, pistachios, oven dried tomatoes. 11.75

### TAQUERIA

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

#### VERDURAS\*

Pumpkin seed crusted tofu, pickled red onion, piquillo aioli, green chile avocado, cucumber. 11.95

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

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

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

Sweet potato hash, chile crème fraiche, peanut, avocado, heirloom pico, cucumber. 11.95

#### K-POP<sup>~</sup>

Korean glazed tempura cauliflower, black garlic ranch, pickled red onion. 12.25

### APPETIZERS

#### ARANCINI

Almond crusted green apple pumpkin risotto fritters with gazpacho dipping sauce and dry aged goat cheese. 10.95

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

Falafel, baba ghanoush, feta, grilled asparagus and baby beets. 11.95

#### NACHOS

Blue corn tortillas, adobo black beans, roasted corn, grilled red peppers, dried grape tomatoes, cilantro, creamy onion goat cheese manchego. 12.95

#### TOSTONES\*

Smashed plantain fritters, roast corn avocado relish, pickled red onions, olive oil poached cherry tomatoes. 11.25

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

Asparagus, jack, tomato-almond romesco. Field greens, black bean salsa, ancho crema. 11.25

### BEVERAGES

Sparkling Pellegrino 3.00

House Brewed Iced Tea 2.75

Coffee Scoop Organic Coffee 2.75

Stash Tea 2.75

Soft Drinks 2.50

Fiji Water 3.00

\*Vegan

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

## EMPANADAS

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

### BATATA<sup>~</sup>

Black beans, sweet potato and manchego cheese. Served with toybox tomato and avocado relish, gazpacho, red cabbage slaw, sweet pepper escabeche. 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

### ROBUSTO\*

Pressed baguette with crispy pumpkin seed crusted tofu, avocado, pickled sweet bell peppers, green tabasco aioli. Served with house root chip mix. 11.95

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

Multigrain bread with yellow tomato, sliced avocado, asiago "bacon", pea leaves, maytag blue cheese, green tabasco aioli. Served with house root chip mix. 11.95

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

Falafel fritters, tomato relish, grilled red onions and peppers, cucumber yogurt, red pepper hummus. Served with baby greens with chile lime vinaigrette. 17.95

### PAN BAGNA\*

Pressed baguette, chickpea fritters, artichoke tomato tapenade, roasted shallots, pea leaves in chervil sherry vinegar oil. Red grape, marcona almond salad. 12.75

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215-942-8888

727 Second Street Pike  
Southampton, Pa 18966

## ENTREES

### VELVET ROJO<sup>~</sup>

Brown butter spaghetti squash, velvet corn, grilled avocado, edamame succotash, red curry portobello skewer, pine nuts, lemongrass gremolata. 18.95

### VELVET VERDE<sup>~</sup>

Brown butter spaghetti squash, velvet corn, grilled avocado, edamame succotash, grilled beefsteak asparagus, mahon cheese fritter. 18.75

### CARNIVAL<sup>~</sup>

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, heirloom carrots, baby beets. 22.75

### K-POP WAFFLES

Parmesan herb Belgian waffle, crispy Korean glazed cauliflower, black garlic miso butter, spicy roasted agave. 17.95

### GINGER SCALLION RAMEN<sup>~</sup>

Sun noodles, white miso, pastel vegetables and butternut squash topped with crispy tofu, farm egg and pea leaves. 16.75

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 - 8:00

\*Vegan

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