



LUNCH

SALADS

FINGERLING[~]

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

COBB BLUE[~]

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[~]

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

APPETIZERS

ARANCINI

Almond crusted green apple pumpkin risotto fritters with gazpacho dipping sauce and dry aged goat cheese. 11.25

MED PLATE[~]

Falafel, baba ghanoush, feta, grilled asparagus and baby beets. 12.25

TOSTONES*

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

BUDDHA[~]

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

BRAVAS[~]

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

K-POP TACOS[~]

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

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

[~]Dairy Free Upon Request

CUBANOS

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

FARMHOUSE[~]

Grilled eggplant with melted brie, tomato relish, baby spinach and roasted garlic aioli. 11.25

ADOBO[~]

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

JARDIN[~]

Char-grilled confetti peppers with slow roasted shallots, fontina, garlic-thyme brown butter swiss chard and carrot essence aioli. 11.25

PORTO[~]

Glazed portobello mushrooms with roasted red peppers, smoked mozzarella, baby spinach and tomato almond pesto. 11.95

HEIRLOOM[~]

Sliced yellow tomato, shaved red onion, monterey jack and buttermilk blue, scallion oil, baby spinach and basil aioli. 11.25

Blue Sage

215-942-8888

727 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 - 8:00

ENTREES

EL FINO[~]

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. 11.25

BLUE LT[~]

Multigrain with yellow tomato, sliced avocado, asiago "bacon", pea leaves, maytag blue and green tabasco aioli. House root chip mix. 11.95

ROBUSTO*

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

GRILLED CHEESE & TOMATO SOUP

Griddled Metropolitan sourdough, white cheddar, oven-dried grape tomatoes with roasted tomato bisque and field green salad. 12.95

HAVANA[~]

Griddled whole wheat tortilla, monterey jack, adobo black beans, mango, cilantro. With avocado roasted corn salsa and baby greens in chile lime vinaigrette. 11.25

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

FALAFEL[~]

Falafel gyro with cucumber yogurt, caramelized onions, smoked tomato relish and roasted garlic aioli. Served with baby greens in chile lime vinaigrette. 11.75

BLUE CORN TACOS[~]

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

*Vegan

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