

SANDWICHES

THE SIGNATURE SAGE

tarragon chicken salad | bibb lettuce
country white

MEXICAN TORTA

grilled herb chicken | tomatillo salsa
chipotle mayo | lettuce | big fat roll

BUFFALO BILL

spicy chicken | pickled jalapeño | celery slaw
blue cheese dressing | seeded bun

VERMONT GRILLED CHICKEN

granny smith apple | mustard
aged Cabot Vermont cheddar | baguette

SANTA FE BURRITO

roasted turkey | avocado spread
green chile-corn salsa | flour tortilla (DF)

COWBOY STEAK

caramelized onion | smoked jalapeño mayo
Jack cheese | flatbread

PHILLY CHEESESTEAK

thin-sliced steak | white cheddar sauce
grilled onions | hoagie roll

NONNA'S MEATLOAF

tomato ragu | creamy ricotta | toasted ciabatta

FRENCHIE

country ham | Swiss cheese | mustard
chopped cornichons | baguette

CAROLINA PULLED PORK

BBQ roasted pork | vinegar slaw
seeded bun (DF)

ALBACORE TUNA SALAD

carrots | celery | red onion | brioche

CAPRESE

fresh mozzarella | tomato | basil
balsamic reduction | baguette (V)

MONTEREY VEGGIE

Jack cheese | avocado | arugula
marinated cucumbers | 7-grain (V)

PORTOBELLO "STEAK"

chive goat cheese | roasted red peppers
greens | 7-grain (V)

VEGAN BBQ

grilled eggplant | peppers | tamarind BBQ
toasted cashews | ciabatta (VG)



CLASSICS

\$12 per person

THE CHARLIE BIRD

roasted chicken | red cabbage slaw
verde dressing | fried shallots | ciabatta (DF)

CHICKEN BAHN MI

pickled carrots | paté | cilantro | baguette (DF)

CUBAN MILANESE

cumin-oregano-cilantro breaded chicken
melted mozzarella | sour orange mojo
red cabbage | Cuban roll

PULLMAN TURKEY CLUB

roasted turkey | Nueske's slab bacon
tomato mayo | lettuce | pullman white

CAPTAIN BEEFHEART

roast beef | fried onions | horseradish sauce
arugula | roasted tomato | rosemary ciabatta

CHIMICHURRI STEAK

watermelon radish | charred onions
garlic mayo | hot sauce | flatbread

CUBANO

slow-roasted pork | Swiss cheese | sour pickle
garlic Dijon mayo | Portuguese roll

BROOKLYN BLT

Nueske's slab bacon | lettuce | tomato
aioli | grilled sourdough

MUFFALETTA

salami | smoked ham | mozzarella
provolone | blackened green olive spread
sesame bread

CLASSIC REUBEN

pastrami | Swiss cheese | sauerkraut
thousand island | pan-grilled rye bread
*can be made with turkey

LOWER EAST SIDE

smoked salmon | dill cream cheese
sliced cucumber | deli rye

CALIFORNIA DREAMIN'

avocado | cucumber | pickled carrot
romaine | goat cheese | whole grain (V)

SQUASHFEST

grilled seasonal squash | eggplant
red peppers | avocado pesto
black olive Asiago | focaccia (V)

MIDDLE-EASTERN

grilled portobello mushroom | roasted pepper
hummus | alfalfa sprout | multi-grain (VG)

THAI VEGGIE

grilled eggplant | tamarind sauce
sliced bell peppers | toasted cashews
ciabatta (VG)



STACKED

\$14 per person

MAINE LOBSTER ROLL
celery | lemon | cayenne
buttered New England roll

TUNA NIÇOISE
seared peppercorn tuna | black olive aioli
roasted red pepper | shaved haricot vert
focaccia roll

SIMPLY SEATTLE
grilled salmon | avocado | red leaf lettuce
coriander-lime mayo | pumpnickel

BLACKENED SHRIMP PO' BOY
crunchy slaw | tomato
rémoulade | French roll

KIMCHI BIBIMBAP
seared tofu | carrot | spinach
gochujang | crusty roll (VG)

PORCHETTA
rosemary-braised pork | garlic aioli
chopped broccoli rabe | mostarda
olive roll

THE BOSS
slow-braised short ribs | horseradish aioli
caramelized onions | ciabatta

TENNESSEE HOT CHICKEN
buttermilk-fried chicken | hot sauce
apple cider vinegar slaw | white bun

THE THANKSGIVING
roasted turkey | cranberry relish
stuffing | toasted walnut-cranberry bread
*seasonal



A CUT ABOVE

\$18 per person