

SAGE Bistro AND WINE LOUNGE

LUNCH

TO START

Soupe du jour | daily creation | \$8

Onion Soup Gratinée | caramelized onions | Sherry | chicken broth | Gruyère | \$11

Simple Greens | balsamic vinaigrette | tomato | cucumber | bell pepper | \$10

Harvest Spinach Salad | maple-Dijon vinaigrette | Fairwind Farms goat feta
Roasted pumpkin seeds | local egg | pickled beets | fresh apple | \$16

Cheese Board | 4 cheeses | port frozen grapes | candied pecans | fig jam | pur crackers | \$19

Duck Rillettes to share | Riesling braised cold duck confit | lingonberry compote |
petite cornichon | grilled baguette | \$20

P.E.I. mussels | roasted shallot & garlic | white wine | cream | \$16

Grilled Garlic Toast | French baguette | \$5 add Gruyère cheese | \$3

Pomme Frites | truffle-chive aioli | \$8

SANDWICHES

Substitute care bakery's gluten-free bread/burger bun \$2

Beef Burger | truffle-chive aioli | butterleaf | corn relish | pomme frites | \$16
Add Gruyère cheese || strip bacon || beer onions | \$1.50

Lamb Burger | chimichurri | Dijon aioli | butterleaf | tomato | pomme frites | \$17
Add Gruyère cheese || strip bacon || beer onions | \$1.50

Pesto Chicken Ciabatta | hazelnut pesto aioli | butter leaf | tomato | house greens | \$17

Grilled AAA Alberta Sirloin Steak Sandwich | potato-scallion bread |
Balsamic syrup | pomme frites | \$20Add Cabernet-Demi Glace \$5 or Chimichurri \$3

Smoked Steelhead Trout Sandwich | house cold-smoked trout | potato-scallion bread |
Herb cream cheese | red onion | fried capers | lemon | house greens | \$16

Bacon Wrapped Berkshire Pork Meatloaf Sandwich | Dijon-sage cream sauce |
Potato-scallion bread | | pomme frites | \$17

OUTSIDE THE CRUST

Soup & House Salad | choice of onion soup or soupe du jour |
House greens | grilled potato-scallion bread | \$15

Grilled Vegetable Plate | market grilled vegetables | Fairwinds Farm goat feta |
Balsamic syrup | Parthena Greek olive oil | \$15

Organic Wild Mushroom Risotto | roasted corn |
butternut squash | parsnip chip | truffle oil | parm | \$21
Add | \$7 wild boar & fennel sausage | \$8 grilled chicken breast || \$7 prawns

Today's Fresh Pasta Creation | please ask for today's offering | \$MP

Thai Chicken Yellow Curry Bowl
Coconut jasmine rice | lime yogurt | cilantro | grilled zucchini | \$18

Daily Quiche Selection | olive oil pastry | served with house greens | \$15

Please let us know of ANY allergies at time of ordering.
Substitutions, where possible, may incur an extra cost.
An 18% gratuity may be applied to parties of 7 or more and international guests.
This suggested gratuity is merely a guideline based upon Canadian customs.
Please feel free to adjust the gratuity, in either direction, at your discretion.