

Seasonal  
Local  
Organic



M-F  
8am-3pm  
Sat & Sun  
8am-3pm

### SAMMIES

served w/ local apple or local potato chips

\*gf bread + 2.50

#### SIGNATURE TURKEY

w/ bacon, pickled red onion, organic greens, cranberry mayo, goat cheese, on hearty wheatberry bread | 8.25

#### MAPLE BACON

turkey, thin sliced apple, cheddar cheese, bacon, maple spread, panini-pressed in thick, country white bread | 9.25

#### PESTO MOZZARELLA

fresh mozzarella, fire-roasted red pepper, pesto aioli, organic greens, cherry-wood aged balsamic, on wheatberry bread | 8.25

#### HOUSE WRAP

chicken or chickpeas, avocado, fresh greens, basil oil, scallions, fresh mozzarella | 9.75

#### WINTER SAMMIE

grilled chicken, bacon, lager cheddar spread, jalapeño- pickle relish, pork rinds, on sourdough bread | 10

#### THE BRUNCH SAMMIE

smoked salmon, pickled red onion, dill spread, chèvre, greens, Stoudt's Bakery organic sourdough bread, panini pressed, topped w/ a farm fresh fried egg | 10

### SALADS

served on organic seasonal greens

#### WINTER CITRUS SALAD

orange slices, pomegranate, candied walnuts, goat cheese, organic greens, citrus vinaigrette | 9

| w/ chicken or organic chickpeas +2.45

#### SIGNATURE SALAD

chicken or organic chickpeas, cucumber, house pickled red onions, quinoa, shaved Parmesan, organic greens, herb buttermilk dressing | 10

#### SMOKED SALMON SALAD

pickled red beets, cucumber, scallions, organic quinoa, organic greens, herb buttermilk dressing | 12

#### SIDE SALAD

candied walnuts, goat cheese, organic greens, citrus vinaigrette dressing | 4

### SOUPS

#### ROASTED

#### RED

#### PEPPER (GF)

w/ house basil oil & goat cheese  
cup | 4  
bowl | 6

#### SEASONAL

#### SOUPS

cup | 4  
bowl | 6

add a cup of soup  
to any meal +3

#### MARKET PLATE

micro-seasonal  
specials  
| prices vary

### PLATES

#### KOREAN GRAIN BOWL

fried farm egg, cucumber, pickled carrot, purple cabbage slaw, black sesame, scallions, on organic quinoa w/ Seoul sauce, chicken or organic chickpeas | 10.50

#### SWEET POTATO GINGER TURMERIC

organic sweet potatoes, organic greens, pumpkin seeds, pickled red onion, ginger turmeric sauce, organic quinoa, chicken or organic chickpeas | 10.50

# WILD SAGE

COFFEE & KITCHEN

## DRINKS

### COFFEE & HOT DRINKS

#### BREWED COFFEE

locally roasted and thoughtfully brewed  
Md | 1.93 Lg | 2.43

#### CAFÉ AU LAIT / CAFÉ CON LECHE

Md | 2.95 Lg | 3.95

#### ESPRESSO

##### ESPRESSO SHOT

Single | 2.25 Double | 3.25

#### AMERICANO

Md | 2.75 Lg | 3.75

#### CORTADO

Gibraltar Shot | 3

#### CAPPUCCINO

Md | 3.25 Lg | 4.25

#### LATTE

Md | 3.65 Lg | 4.65



#### TEA

Hot or Cold Brew

Md | 2.75 Lg | 3.25

#### LAVENDER LEMON

#### BLOOD ORANGE

#### BLACK

#### HONEY GINGER

#### TEA LATTES

*no espresso or coffee; teas & steamed milk  
add a shot of espresso for +1.00*

#### GOLDEN LATTE

soothing turmeric, cinnamon, nutmeg, cardamom, apple honey, steeped in milk of choice\*

Md | 4

#### CHAI TEA LATTE

Md | 3.65 Lg | 4.65

#### HOT CHOCOLATE

Md | 3.25

#### HONEY STEAMER

Md | 3

#### LOCAL APPLE CIDER

Md | 3

\* oat milk +.40 \*almond milk +.40 \*coconut milk +.40

### COLD DRINKS

#### FRAPS

Caramel

Mocha

Vanilla Bean

Md | 3.85 Lg | 4.85

#### ICED LATTE

Md | 3.65 Lg | 4.65

#### COLD BREW COFFEE

Md | 2.75 Lg | 3.50

#### HOUSE LEMONADE

Md | 2.75 Lg | 3.50

#### COLD BREW TEA

Lavender Lemon

Blood orange

Black Tea

Honey Ginger

Md | 2.75 Lg | 3.25

#### ICED CHAI

Md | 3.65 Lg | 4.65

#### HOUSE KOMBUCHA

Md | 3.25 Lg | 3.75

#### SMOOTHIES

#### GREEN MONSTER

organic banana, peanut butter, greens, milk, cocoa, chia

#### PARADISE

organic mango, pineapple, strawberry, coconut

#### BLUE BREEZE

organic blueberries, lavender, hemp hearts

20 oz | 6.50



## BREAKFAST

served until 11am | Gluten-Free Available

### BREAKFAST BURRITO

three-egg burrito w/ organic sweet potato, black beans, avocado, cheddar, bacon, & side of sriracha aioli | 11

### BACON, EGG, & CHEESE SANDWICH

cage-free brown farm egg, cheddar cheese, & bacon in a breakfast panini or on toasted English muffin | 6 | w/ avocado +1.25

### SIGNATURE EGG SANDWICH

cage-free brown farm egg, goat cheese, roasted red pepper, & pesto aioli, in a breakfast panini | 6.45 | w/ bacon +1

### AVOCADO TOAST

mashed avocado, spiralized cucumber, crumbled goat cheese, & basil oil on English muffin | 7 | put an egg on it +1 | bacon flakes +1

### LOX ON TOAST

smoked salmon, cream cheese, pickled red onions, capers, on a toasted English muffin | 7

### CINNAMON ROLL PANCAKES (GF)

gluten-free stack of four w/ cream cheese glaze & candied walnuts | 9

### BANANAS FOSTER PANINI

bananas foster & sweet cream filling served w/ locally made syrup | 6.25

### AÇAÍ BOWL (GF)

organic açai, banana-thickened smoothie, almond butter, coconut, almonds, pomegranate, chia, gluten-free granola | 11

### NUTELLA SWEET PANINI

Nutella & sweet cream filling served w/ locally made syrup | 6.25

\*gf bread + 2.50

## DRINKS

### BREWED COFFEE

locally roasted & thoughtfully brewed Md 1.93 | Lg. 2.43

### ESPRESSO

see our full drink menu for specialty lattes and more

### FRAPS

Md | 3.85 Lg | 4.85

House-Made

Syrups

Vanilla

Mocha

Salted Caramel

Hazelnut

Maple Chestnut

| .65

### LOCAL CIDER

| 3.00

### HOT COCOA

| 3.25

### HONEY STEAMER

| 3.00

### GOLDEN LATTE

| 4.00

### HOUSE LEMONADE

MD | 2.85 LG | 3.50

### SMOOTHIES

Green Monster

Paradise

Blue Breeze

Lg | 6.50

### HOUSE KOMBUCHA

Md | 3.25 Lg | 3.75

### TEA

Hot or Cold Brew Md | 2.75 Lg | 3.25

### CHAI LATTE

Md | 3.65 Lg | 4.65

\* oat milk +.40 \*almond milk +.40 \* coconut milk +.40