



Seasonal | Local | Organic | Lunch

served w/ choice of local potato chips or local apple

TURKEY AVOCADO

turkey, avocado, fresh mozzarella, & bacon, drizzled w/ jalapeño-lime dressing panini-pressed on wheatberry | 9.5

SIGNATURE TURKEY

w/ bacon, pickled red onion, organic greens, cranberry mayo, & goat cheese, on hearty wheatberry bread | 9

MAPLE BACON

turkey, thin-sliced apple, cheddar cheese, bacon, & maple spread panini-pressed in thick, country white bread | 9.5

PESTO MOZZARELLA

fresh mozzarella, fire-roasted red pepper, pesto aioli, organic greens, & cherry-wood aged balsamic on wheatberry bread | 9

SWEET & SAVORY CHEDDAR BACON

Seoul sauce, bacon, cheddar, & spinach panini-pressed on Texas toast (contains peanut) | 9.25

SMOKED SALMON SALAD

smoked salmon, pickled red beets, cucumber, scallions, chickpea mash, & organic greens w/ basil oil dressing | 13

BÁNH MÌ W/ PULLED PORK

slow-cooked local PA pork, pickled carrots, pickled red onion, cilantro, & cucumber on a baguette drizzled w/ jalapeño-lime dressing | 10

CARNITAS WRAP

carnitas (local PA pork), fresh mozzarella, cumin-lime black beans, sweet potato, scallions & jalapeño-lime dressing, served in a wrap | 11

KIMCHI & CHICKPEA MASH

house-made vegan kimchi, roasted chickpea mash, pickled carrots, organic spinach, & avocado on thick, country white bread | 9.75

GF VEGGIE SAMMIE

gluten-free bread, vegan goat cheese, pickled carrots, red onion, scallions, cilantro, & cucumber w/ romesco sauce & basil oil | 9.75

AUTUMN SALAD

hickory-smoked bacon, sliced apple, roasted pumpkin seeds, dried cranberries, goat cheese, organic greens w/ maple balsamic | 11

SESAME AVOCADO SALAD

pulled pork, avocado, black sesame, scallions, cucumber, & organic greens w/ jalapeño-lime dressing | 13

| *gf bread* +2.50

| *keto: ask for your sammie on a bed of greens* +.35

SOUP

ROASTED RED PEPPER

W/ GOAT CHEESE & BASIL OIL
CUP | 4 W/MEAL | 3 BOWL | 6

BUTTERNUT SQUASH (VEGAN)

W/ CHILI-NUTMEG OIL & ALMONDS
CUP | 4 W/MEAL | 3 BOWL | 6

SEASONAL VEGAN

ASK US!
CUP | 4 W/MEAL | 3 BOWL | 6

WILD SAGE

COFFEE & KITCHEN

Seasonal | Local | Organic | Vegan
vegan meats & cheeses are thoughtfully crafted in house

VEGAN TURKEY AVOCADO

seitan, avocado, vegan mozzarella, & vegan bacon drizzled w/ jalapeño-lime dressing panini-pressed on thick, country white bread | 10.75

VEGAN SIGNATURE TURKEY

w/ vegan bacon, pickled red onion, organic greens, cranberry mayo, & vegan goat cheese on thick, country white bread | 10.25

VEGAN MAPLE BACON

seitan, thin-sliced apple, vegan cheddar, vegan bacon, & maple spread panini-pressed in thick, country white bread | 10.75

VEGAN PESTO MOZZARELLA

vegan fresh mozzarella, fire-roasted red pepper, vegan pesto aioli, organic greens, & cherry-wood aged balsamic on thick, country white bread | 10.25

VEGAN KIMCHI & CHICKPEA MASH

house-made vegan kimchi, roasted chickpea mash, pickled carrots, organic spinach, avocado on thick, country white bread | 9.75

VEGAN GF VEGGIE SAMMIE

gluten-free bread, vegan goat cheese, pickled carrots & red onion, cilantro, & cucumber w/ romesco sauce & basil oil | 9.75

VEGAN SOUP

ROASTED RED PEPPER

W/ GOAT CHEESE & BASIL OIL
 CUP | 4 W/MEAL | 3
 BOWL | 6

BUTTERNUT SQUASH

W/ CHILI-NUTMEG OIL & ALMONDS
 CUP | 4 W/MEAL | 3
 BOWL | 6

SEASONAL VEGAN

ASK US!

CUP | 4 W/MEAL | 3 BOWL | 6

| *gf bread* +2.50

| *keto: ask for your sammie on a bed of greens* +.35

VEGAN BÁNH MÌ

seitan, pickled carrots, pickled red onion, cilantro, & cucumber on a baguette, drizzled w/ jalapeño-lime dressing & vegan sriracha aioli | 11.25

VEGAN CHICKPEA WRAP

carnitas-seasoned chickpea mash, sweet potato, vegan mozzarella, cumin-lime black beans, & jalapeño-lime dressing served in a wrap | 11

VEGAN CHEESESTEAK

seitan, romesco sauce from roasted carrots, & red peppers, topped w/ house-made vegan melty cheese | 10.75

VEGAN SWEET & SAVORY

CHEDDAR BACON

Seoul sauce, vegan bacon, vegan cheddar, & spinach panini-pressed on thick country white bread (contains peanut) | 10.50

BOBA

A. CHOOSE FLAVOR:

CLASSIC | 5.75

Ube
 Thai Tea
 Matcha

WILD SAGE | 5.75

Chai Latte
 Lavender Milk Tea
 Cold Brew Teas
 Cold Brew Coffee

SPECIALTY | 6.95

Golden Latte
 Butterfly Pea Flower
 Horchata
 Mango Chamoy

B. CHOOSE BUBBLE:

Tapioca Pearls (Boba)
 Lychee Jellies
 Mango Jellies

C. CHOOSE MILK:

Regular, Almond, Soy
 Oat, Coconut

WILD SAGE

COFFEE & KITCHEN

Seasonal | Local | Organic | **Breakfast**

AVOCADO TOAST

mashed avocado, spiralized cucumber, crumbled goat cheese, & basil oil on toasted English muffin | 7.25
*vegan goat cheese | + .35

BE&C SANDWICH

two cage-free brown farm eggs, cheddar cheese, & bacon in a breakfast panini or on toasted English muffin | 7
| w/ avocado +1.25
*make it vegan | +1.25

SIGNATURE EGG SANDWICH

two cage-free brown farm eggs, goat cheese, roasted red pepper, & pesto aioli in a breakfast panini | 7.5
| w/ bacon +1
*make it vegan | +1.25

BREAKFAST BURRITO

three cage-free organic brown eggs w/ organic sweet potato, black beans, avocado, cheddar, bacon in a burrito & side of sriracha aioli | 11.5
*make it vegan | +1.25

KOREAN STREET TOAST

two cage-free brown farm eggs, kimchi, pickled red onions, pickled carrots, & Seoul sauce on Texas toast (contains peanut) | 7.5
*make it vegan | +1.25
| w/ pulled pork +2.50

LOX ON TOAST

smoked salmon, cream cheese, pickled red onions, & capers on a toasted English muffin | 7.25

AÇAÍ BOWLS 11

PICK 5 TOPPINGS

Banana*, Blueberries*, Strawberries*, Granola (gluten-free), Coconut*, Almond Slices*, Nutella, Peanut Butter*, Almond Butter*, Hemp Hearts*, Pumpkin Seeds*
Honey*, Bee Pollen

Extra Toppings (6+) + 0.50 each

THE WILD

Banana*, Blueberries*, Strawberries*, Granola (gluten-free), Coconut*

THE SAGE

Blueberries*, Almond Slices*, Chia*
Granola (gluten-free), Roasted Pumpkin Seeds*

** Denotes organic items*

SERVED UNTIL 11AM



WILD SAGE

COFFEE & KITCHEN

Seasonal | Local | Organic | Drinks

COFFEE & ESPRESSO | Locally Roasted

BREWED COFFEE

Md | 2.12 Lg | 2.59

CAFÉ CON LECHE

Md | 3.25 Lg | 4.25

COLD BREW

Md | 3.25 Lg | 4.25

ESPRESSO SHOT

Sngl | 2 Dbl | 3

AMERICANO

Md | 3.5 Lg | 4.5

CORTADO

Gibraltar Shot | 3

CAPPUCCINO

Md | 3.75 Lg | 4.75

LATTE

Md | 3.75 Lg | 4.75

ICED LATTE

Md | 3.75 Lg | 4.75

CARAMEL FRAP

Lg | 4.95

MOCHA FRAP

Lg | 4.95

VANILLA FRAP

Lg | 4.95

TEA & TEA LATTES

Hot or Cold Brew

Md | 3.25 Lg | 4.25

LAVENDER LEMON

BLOOD ORANGE

BLACK

HONEY GINGER

GOLDEN LATTE

turmeric, cinnamon, nutmeg, cardamom, apple reduction, w/ milk of choice* | 4.25

CHAI TEA LATTE

Md | 3.75 Lg | 4.75

MATCHA TEA LATTE

Md | 3.75 Lg | 4.75

COCOA & STEAMERS

HOT CHOCOLATE

Md | 3.5

HONEY STEAMER

Md | 3.5

SMOOTHIES | 7

GREEN MONSTER

organic banana, peanut butter, greens, cocoa, chia, milk of choice*

STRAWBERRY LEMONADE

organic strawberries blended w/ house-made lemonade

BLUE BREEZE

organic blueberries, lavender, & hemp hearts

PARADISE

organic mango, strawberries, pineapple, & coconut

REFRESHERS

HOUSE LEMONADE

Md | 3.50 Lg | 4.50

PROBIOTIC WATER

Md | 3.75 Lg | 4.75

HOUSE KOMBUCHA

Md | 3.75 Lg | 4.75

BOBA

CLASSIC | 5.75

Ube

Thai Tea

Matcha

WILD SAGE | 5.75

Chai Latte

Lavender Milk Tea

Cold Brew Teas

Cold Brew Coffee

SPECIALTY | 6.95

Golden Latte

Butterfly Pea Flower

Horchata

Mango Chamoy

CHOOSE BUBBLE:

Tapioca Pearls (Boba)

Lychee Jellies

Mango Jellies

House-Made Flavor Shots

Vanilla, Mocha, Salted Caramel, Lavender, Seasonal flavors | +.50

*alt. milk: oat, almond, soy, coconut | +.25