

THE RESTAURANT

SAGE *kitchen*

352 BOWERY, NYC

SANDWICHES

HALF \$6

FULL \$12

SCHNITZEL

signature chicken schnitzel, apricot-fig jam, pickled onions, greens, aioli

GRILLED CHICKEN

kale, pickled carrots, caramelized onions, aioli

SALAMI

horseradish mayo, salami, marinated peppers, arugula, olive oil, balsamic glaze

TUNA

pickled cauliflower, tomato pepper jam, lemon zest, arugula

EGGPLANT

slow-boiled egg, potato, pickles, cabbage, tahini, mango relish

HERB-RUBBED TURKEY

artichoke spread, tomato, arugula

MARKET SALADS

SINGLE \$6.5

TRIO \$13.78

KALE

avocado, pickled fennel, ground almonds, lemon dressing

“SABABA”

white & purple cabbage, carrot, green apple, parsley, scallion, pomegranate seed, apple cider vinaigrette

SHUK SALAD

tomatoe, cucumber, fresh herbs, olive oil, lemon

FREEKEH

roasted squash, toasted pecans, apple, currants, arugula

EGGPLANT

tomatoes, tahini, harissa, parsley

CAULIFLOWER

roasted cauliflower, green olives, currants, preserved lemon, sumac, red-wine vinaigrette

SWEETS

OLIVE OIL CAKE

orange, vanilla, bourbon

BANANA WALNUT BREAD

banana, chocolate, walnuts

TAHINI COOKIE

tahini, chocolate chips, maldon salt

CRINKLE COOKIE

dark chocolate, cocoa powder, confectioners sugar, flour, salt (vegan)

CHOCOLATE CAKE

dark chocolate, cocoa powder, eggs (gf)

Sweet of the Day

SIGNATURE DRINKS

SAGE ICED TEA

Peach iced tea, sage, lavender

MINT LEMONADE

Lemon, mint, simple syrup

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PROTEINS

CHICKEN

\$4 / \$9

Half / Full