



# CAFÉ SAUVAGE

## VIENNOISERIES & CAKES

Almond Croissant 5.9  
Almond Chocolate Croissant 5.9  
Butter Croissant 4.5  
Butter Tartines & Jam 4.5  
Cake of the day 5  
Chocolate Croissant 4.5

## PETIT DEJEUNER

### VIENNOISERIE BASKET 11

BUTTER CROISSANT | CHOCOLATE CROISSANT | BUTTER BAGUETTE TARTINE | STRAWBERRY JAM "BONNE MAMAN"

### AVOCADO TOAST 16

TOASTED PAN FRANCÉS | BEET HUMMUS | FETA | CARROTS | CUCUMBER | CHERRY TOMATOES

ADD SMOKED SALMON +6

ADD POACHED EGG\* +2

### FRENCH ONION SOUP 15

ACETO BALSAMIC | GRUYERE | BONE MARROW

### OMELETTE\* 15

HERBED GOAT CHEESE | PARISIAN MUSHROOMS

### QUICHE OF THE DAY 15

ASK YOUR SERVER

### CROQUE MADAME\* 19

BRIOCHE | JAMBON | MORNAY | SUNNY SIDE UP EGG

### CÉSAR SAUVAGE SALAD 15

CHERRY TOMATOES | CROUTONS | ROMAINE LETTUCE | ROASTED CORN | GREEN OLIVE | PARMESAN

ADD GRILLED CHICKEN SKEWERS +7

ADD GRILLED SHRIMPS +10

### SAUVAGE BREAKFAST SANDWICH 12

CROISSANT | SOFT SCRAMBLED | GRUYÈRE | CHIVES

ADD AVOCADO +4.5

ADD MUSHROOMS +3.5

ADD SMOKED SALMON +6

ADD HAM/BACON +4

## SAUVAGE SANDWICHES

*All sandwiches served with salad or fries*

### FILET-0-FISH 19

HOMEMADE BREADCRUMBS | TARTARE SAUCE | COD FILET | BLACK TOBIKO ROE | BRIOCHE BUN | CHEESE

### FRENCH BLT 17

CROISSANT | GRUYÈRE | BACON | TOMATOES | MAYONNAISE | AVOCADO | MIXED GREENS

### CRISPY CHICKEN SANDWICH 18

HOUSEMADE PICKLES | ICEBERG LETTUCE | HARISSA SAUCE | FRIES

### CS CHEESEBURGER\* 20

HOUSE BUTTER BLEND | CRISPY SHALLOTS | ICEBERG LETTUCE | TOMATO | SWISS CHEESE | SAUVAGE SAUCE | TRUFFLE FRIES

ADD BACON +3

MIMOSA  
PITCHER \$45



\*These items are cooked to order and may be served raw or undercooked.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

A 3% Operation Fee (pre-tax) will be added to all checks. A 20% gratuity is added to all tables of six or more

## SAUVAGE SPECIALS BRUNCH

### DUCK EGGS BENEDICT\* 24

HASH BROWN POTATOES | DUCK CONFIT | ARUGULA | CARAWAY HOLLANDAISE

### SAUVAGE MAMA BREAKFAST\* 19

TWO SCRAMBLED EGGS | AVOCADO | BACON | TZATZIKI SAUCE | GREEN SALAD | FRANCESE TOASTS

\*ADD SIDES À LA CARTE\*

### YASSA CHICKEN SANDWICH 18

PULLED CHICKEN | ICEBERG SALAD | QUEEN OLIVE | TOASTED PAN FRANCÉS | YELLOW ONIONS | MAYOMUST SAUCE | MIX PICKLES

### STEAK AND EGGS\* 32

RIB EYE 9 OZ | SUNNY EGG | MIXED GREEN | FRENCH FRIES | SAUVAGE DRESSING

SUBB TRUFFLE FRIES +2

## SWEET GORNER

### BANANA BREAD FRENCH TOAST 16

BANANA BREAD | MAPLE SYRUP | HAZELNUT | BRULÉE BANANAS

### OG SAUVAGE FRENCH TOAST 15

BRIOCHE | MAPLE SYRUP | MIX BERRIES

ADD NUTELLA +2

### ACAI BOWL 16

HOMEMADE ACAI | MIXED BERRIES | MAPLE GRANOLA | ORANGE BLOSSOM HONEY | GREEK YOGURT

ADD PEANUT BUTTER +2

### NUTELLA CRÊPE 12

BRULÉE BANANAS | NUTELLA | WHIPPED CREAM

### CARROT CAKE SLICE 6

CREAM CHEESE FROSTING

## SIDES

BACON/HAM 5

PULLED YASSA CHICKEN 7

SMOKED SALMON 8

FRENCH FRIES 8

PLANTAINS 8

SALADE VERTE 9

TRUFFLE FRIES 10

MUSHROOM 3.5

AVOCADO 4.5

DOUBLE SCRAMBLED EGGS 5

DUE TO OUR LIMITED  
WORKSPACE DISHES CAN ONLY  
BE SERVED AS DESCRIBED

KITCHEN CLOSSES AT 2:45PM

# CAFÉ SAUVAGE

Bar . Goffee . Kitchen

## DRINKS LUNGH & BRUNCH

### BRUNCH COCKTAILS

**borrachita 14**

tequila, mezcal, ginger, mango, orgeat, lime

**lili's bloody mary 13**

vodka-infused horseradish, korean chili, pickles

**lost in translation 14**

yuzu infused sake, vodka, lemon, ginger beer

**midnight hibiscus margarita 14**

tequila, triple sec, hibiscus, lime, act. charcoal

**by the fire 14**

whiskey, maple syrup, lemon, egg white, marshmallow brûlés

**breakfast martini 14**

gin, cointreau, blood orange juice, marmalade

**winter sangria 13**

red wine, grand marnier, cranberry, orange

**pear sour 14**

pear brandy, pear nectar, lemon, egg white, walnut bitter

### SAUVAGE'S SPRITZS

**provence spritz 14**

rose wine, bar hill gin, strawberries, club soda, mint

**from paris to boston 14**

aperol, grapefruit juice, grapefruit liqueur, prosecco

**lost in translation 14**

yuzu infused sake, vodka, lemon, ginger beer

**sauvage G&T 14**

gin infused violet, st-germain, fever tree tonic, rosemary

### GROWN UP COFFEE

**sauvage espresso tini 15**

spiced rum, espresso liqueur, irish cream, cold brew

**the dude 13**

vanilla vodka, espresso liqueur, hazelnut liqueur, milk, nutella rim

**peppermint hot chocolate 13**

sauvage's hot chocolate, baileys, peppermint liqueur, whipped cream, sprinkles

## WINES BY THE GLASS

### SPARKLING

**crémant brut 12 | 46**

domaine colin, limoux FR

**crémant rosé 14 | 56**

domaine Paul buisse, Loire valley FR

**champagne 20 | 95**

nicolas feuillate, brut, champagne FR

### WHITE

**sauvignon blanc 13 | 50**

domaine paul buisse, loire valley FR 2021

**pinot grigio 12 | 46**

chemistry, oregon US 2021

**chardonnay - chablis 14 | 53**

jean marc brocard, bourgogne FR 2021

### ORANGE & PINK

**moscato - orange 16 | 61**

cantina cue, sicily IT 2021

**grenache rosé 13 | 50**

barbebelles, Provence FR 2022

### RED

**pinot noir 15 | 57**

folk machine, california US 2021

**côte du rhone 14 | 54**

maison parel, rhône valley FR 2020

**cabernet sauvignon 15 | 57**

château de beau rivage, médoc, bordeaux FR 2018



## WINE OF THE MONTH

**chianti**

poggio argentale 12 | 46  
tuscany IT 2015

# CAFÉ SAUVAGE

Bar . Coffee . Kitchen

## ZERO PROOF

### self care 8

pineapple, orange, coconut cream, tonic water

### no problemo 9

agave blanco, mango, jalapeño, lime, club soda, salt rim

### moulin rouge 8

hibiscus juice, lemon, ginger beer, agostura bitter

### hibiscus sunrise 9

italian aperitivo, hibiscus juice, orange juice, passion fruit, club soda

### blackberry smash 9

zero proof american malt, lime, blackberry, mint

### parisian sakura 8

lychee, ginger syrup, lime, club soda

## SAUVAGE FAVORITES \$7

### oversea

cold brew, condensed milk, sea salt

### automne

shaken espresso, pumpkin spice syrup, oat milk

### bissap

traditional African juice - hibiscus, mint, lemon

### morning mule

cold brew, ginger beer, lime juice, ground cardamon

### african lemonade

lemon, african nectar tea, orange blossom



## COFFEE

espresso frappe 4.5

espresso tonic 4.5

drip coffee 2.75

cold brew 4

espresso 3

americano, café au lait 3.5

cortado, flat white, cappuccino 4

mocha 4.75

+ oat or almond milk 1.00  
+ syrup .50  
+ iced .50

## TEA

### Palais des thés 4.5

mint

rooibos vanilla

earl grey

black tea

rose & raspberry

+ iced .50

## GHAI / CHOCOLATE

matcha latte 5.5

black sesame latte 5.5

chai latte 5

taro latte 5

hot chocolate 5

+ oat or almond milk 1  
+ syrup .50  
+ iced .50

## SAUVAGE LATTES

latte 4.5

nutella latte 5.5

vanilla, caramel, lavender, rose 5.5

+ oat or almond milk 1  
+ iced .50

## JUICES

fresh squeezed orange juice 5.5

bissap 5

apple cider 4

grapefruit 4

## SODAS

sparkling water btl (750 ml) 7

still water btl (750 ml) 6

coca-cola, diet coke 4

ginger ale 3.5

kombucha ginger lemon organic 8

fever tree ginger beer 4

spin drift 4

jarritos 4

