



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

BREAKFAST & EGGS

VIENNOISERIE BASKET 11

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

OMELETTE* 15

HERBED GOAT CHEESE | PARISIAN MUSHROOMS

SAUVAGE BREAKFAST SANDWICH 12

CROISSANT | SOFT SCRAMBLED | GRUYÈRE | PERSLEY
 ADD AVOCADO +4.5
 ADD MUSHROOMS +3.5
 ADD SMOKED SALMON +6
 ADD HAM OR BACON +4

SAUVAGE MAMA BREAKFAST* 19

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

ADD SIDES À LA CARTE

SAUVAGE SANDWICHES

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

YASSA CHICKEN SANDWICH 18

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

SWEET GORNER

ACAI BOWL 16

HOMEMADE ACAI | MIXED BERRIES | MAPLE GRANOLA | ORANGE BLOSSOM HONEY | GREEK YOGURT
 ADD PEANUT BUTTER +2

OG SAUVAGE FRENCH TOAST 15

BRIOCHE | MAPLE SYRUP | MIX BERRIES
 ADD NUTELLA +2

NUTELLA CRÊPE 12

BRULÉE BANANAS | NUTELLA

SMALL BITES

ASSIETTE DE FROMAGE 8

MAGGIES ROUND CHEESE | FIG SPREAD

LEEK SOUP 12

COCONUT MILK, POTATOES, CHIVES, CROSTINI

FRENCH ONION SOUP 15

ACETO BALSAMIC | GRUYÈRE | BONE MARROW

TUNA TARTARE* 19

CROSTINI | AVOCADO | PIMENT D'ESPELETTE

SAUVAGE FAVORITES

CROQUE MADAME* 19

BRIOCHE | JAMBON | MORNAY | SUNNY SIDE UP EGG

AVOCADO TOAST 16

TOASTED PAN FRANCÉS | BEET HUMMUS | FETA | CARROTS | CUCUMBER | CHERRY TOMATOES
 ADD SMOKED SALMON +7
 ADD POACHED EGG* +2

DUCK EGGS BENEDICT* 24

HASH BROWN POTATOES | DUCK CONFIT | ARUGULA | CARAWAY HOLLANDAISE

STEAK AND EGGS* 32

RIB EYE 9 OZ | SUNNY EGGS | MIXED GREEN | FRENCH FRIES | SAUVAGE DRESSING
 SUBB TRUFFLE FRIES +2

SALADES & QUICHES

THAI PEANUT SALAD 17

BELL PEPPERS | SOY MUSHROOMS | RED CABBAGE | EDAMAME | PEANUT
 ADD GRILLED CHICKEN SKEWERS +7
 ADD GRILLED SHRIMP +10

QUICHE OF THE DAY 15

ASK YOUR SERVER
 VEGGIE OPTION AVAILABLE

SAUVAGE CÉSAR SALAD 15

CHERRY TOMATOES | CROUTONS | ROMAINE LETTUCE | ROASTED CORN | GREEN OLIVE | PARMESAN
 ADD GRILLED CHICKEN SKEWERS +7
 ADD GRILLED SHRIMP +10

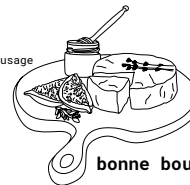
SIDES

- 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

CHEESE AND/OR CHARGUTERIE BOARD

Sauvage's selection - One for \$6 / Board for \$22

- prosciutto dry cured ham
- saucisson sec dry cured pork sausage
- coppa pork shoulder
- pistachio mortadella pistachio



bonne bouche goat - past. VT

brie cow - past. FR

kunik cow+goat - past. NY

triple play cow+sheep+goat - past. WI



DUE TO OUR LIMITED WORKSPACE DISHES CAN ONLY BE SERVED AS DESCRIBED
 KITCHEN CLOSSES AT 2:45PM

*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

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

barbeville, 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, angostura 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 / GHOGOLATE

matcha latte 5.5

black sesame latte 5.5

chaï 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

