



• THE •  
GAGE

LUNCH  
AUTUMN, 2015

- BOTTLED WATER -

HILDON STILL WATER .....	7
HILDON SPARKLING WATER.....	7

- SODAS -

GOOSE ISLAND ROOT BEER (BOTTLE)...	6
HOUSE CRAFTED SEASONAL SODA.....	5

- FEATURED WINE BY THE GLASS -  
(8oz carafe)

AMOS CELLARS 'THE THREAD' SAUVIGNON BLANC.....	14
SONOMA COUNTY, CA 2014	
Sauvignon Blanc with the unique triad of flavors from California, New Zealand and France	
Bright, crisp, gobs of citrus, minerality and a touch of tropical flavors. Created by our own Wine Director!	
QUERCETO DI CASTELLINA 'CINQUE' SANGIOVESE.....	12
TOSCANA, ITALY 2013	
Sourced from 5 different vineyards, this declassified Chianti Classico has no oak, but balance of fruit and herbs. Deep purple fruits, touch of sage and rosemary - the most versatile wine for food and on its own.	

- STARTERS -

SCOTCH EGG.....	8
Mustard	
P.E.I. MUSSELS.....	18
Vindaloo, Toast	
CALIFORNIA BURRATA.....	16
Smoked Heirloom Tomato Gazpacho, Herb Salad, Sea Salt, Crostini	
"PBR" BATTERED FRIED PICKLES.....	8
Smoked Serrano Aioli	
HOUSE POUTINE.....	10
Cider-Braised Pork Shoulder, Pork Gravy, Cheese Curd	

- SALADS & SOUP -

GRILLED HANGER STEAK.....	21
Baby Gems, Feta, Soft-Boiled Egg, Shelling Bean, Crouton, Roasted Pepper & Caper Vinaigrette	
FARMERS SALAD.....	14
Bing Cherries, Gooseberries, Avocado, Green Beans, Crouton, Cherrystone Vinaigrette	
CAESAR SALAD.....	11
Croutons, Grana Padano, Anchovy	
ROASTED RED BEETS.....	14
Basil Mascarpone, Fuji Apple, Pickled Watermelon, Savory Granola	
DAY BOAT SCALLOPS.....	21
Heirloom Tomato and Cucumber Salad, Baharat Curry, Sweet Basil	
CHICKEN AND ORZO SOUP.....	8
English Peas	

- SANDWICHES -

NEW ENGLAND LOBSTER ROLL.....	23
Fried Onions	
REUBEN.....	15
Corned Beef, Swiss, Remoulade, Sauerkraut	
SMOKED SALMON BLT*.....	15
Dill Marinated Cucumber, Caper Aioli	
BUFFALO CHICKEN*.....	13
Celery Salad, Bleu Cheese Dressing	
ROASTED WOODLAND MUSHROOMS*.....	13
Watercress, Radicchio, Pecorino, Truffle Aioli	
DAGWOOD.....	18
Roast Beef, Turkey, Salami, Swiss, Cheddar, Roasted Pepper Aioli, Bibb Lettuce	
HALF SANDWICH & CUP OF SOUP.....	13
(Your choice of sandwich marked with "**")	

- BURGERS -

"THE REGULAR BURGER".....	13
Lettuce, Tomato, Onion, Choice of Swiss, Cheddar, Bleu	
THE GAGE VENISON BURGER.....	18
Smoked Gouda, Fried Jalapeño, Woodland Mushroom, Pickled Onions, Mustard Aioli	

- ENTREES -

TODAY'S FISH & CHIPS.....	19
Guinness Batter, Malt Tartar Sauce, Lemon	
TRADITIONAL CREOLE GUMBO.....	18
Tasso Ham, Gulf Shrimp, Andouille, Okra, Warm Baguette	
ACANTO'S DAILY PASTA.....	18
Seasonal Vegetable Preparation	
ROASTED AMISH CHICKEN.....	26
Moroccan Tomato Jam, Roasted Fennel, Jus	
8OZ BONE-IN PETITE FILET.....	36
Bordelaise, Truffle Fries	

- SIDES -

BUTTERMILK MASHED POTATOES .....	8
SAUTÉED MUSTARD GREENS AND PEA TENDRILS.....	8
Roasted Garlic Butter	
SMOKED CALIFLOWER.....	8
Roasted Red Pepper Aioli, Balsamic, Parm	
CHARRED GREEN BEANS.....	8
Guanciale, Lemon	
CHIPS (FRIES).....	7
Curry Gravy	



The Gage takes its name from the Gage Group of buildings (18-24 South Michigan). Constructed in the late 1800s and now historically landmarked, the buildings housed three milliners, including the Gage Brothers & Co. founded by David and George Gage. Gage Brothers & Co. supplied hats to fashionable ladies throughout the U.S. and abroad.

The installation in the staircase to our lower level features original early 20th century theater magazine advertisements for Gage hats which were known for their "superb style, sterling quality and superior workmanship".