



Traditional Sandwiches \$8.25

Choice of Meats (choose 1) \$2.00 for each additional

- 100% All-Natural Roast Turkey
- Certified Angus Rare Roast Beef
- 100% All-Natural Grilled Chicken Breast
- Certified Angus Lean Corned Beef
- Genoa Salami
- Smoked Ham
- Imported Prosciutto Di Parma
- Mortedella
- Albacore Tuna Salad
- Bailey & Sage Roasted Chicken Salad

Cheeses (choose 1)

\$.75 for each additional

American, Vermont Cheddar, Swiss, Imported Asiago, Fontina, fresh Mozzarella, Vermont Pepper Jack, Provolone, crumbled bleu, and Imported Brie

Artisan Breads

7 Grain, Rye, Whole Wheat, Ciabatta, Herb Focaccia, French Baguette, and Crusty Francese

Tortilla Wraps

White flour, whole wheat, spinach, and sundried tomato

Condiments

Mayonnaise, yellow mustard, Dijon mustard, honey mustard, chipotle aioli, bbq sauce, sundried tomato pesto, horseradish sauce, extra virgin olive oil

Accompaniments

Iceberg lettuce, sliced tomato, red onions, pickles, hot peppers, basil micro greens, scallions, and shredded carrots



Chopped salads and artisan sandwiches

TAKE OUT MENU

Bailey & Sage

103 State Street, Boston, MA

phone: 857-350-3032 ~ fax: 857-350-3047

Order online at BaileyandSage.com



Custom Chopped Salads: \$6.75

Make it a wrap: \$6.50

Choose your Greens: Field Greens/Iceberg/Romaine/Spinach/Arugula

Choose 4 Free Ingredients: * Each additional ingredient: = \$.50

artichokes	cheddar cheese	pepper jack cheese
apples	chickpeas	radish
Asian noodles	corn	red bell peppers
pears	croutons	red onions
bean sprouts	cucumbers	sunflower seeds
beets	eggs, chopped	tomatoes
black beans	fried onions	Mandarin oranges
broccoli	grapes	Jalepenos
carrots	green bell pepper	bleu cheese crumbles
celery	roasted red peppers	dried cranberries
mushrooms	Swiss cheese	feta cheese crumbles
	edamame	fresh mozzarella

Treat Yourself with Our Premium Ingredients:

\$2.50 each	\$1.25 each	\$.75 each
grilled chicken	artichokes	avocado
grilled shrimp	grilled asparagus	almonds
grilled steak	roasted turkey	goat cheese
tuna salad	Genoa Salami	parmesan cheese
	smoked bacon	walnuts
	smoked ham	grilled zucchini
		hearts of palm
		kalamata olives
		sundried tomato
		tofu

Choose Your Dressing:

bleu cheese	fat free balsamic	Russian
Caesar	vinaigrette	French
creamy asiago	Asian ginger vinaigrette	ranch
Greek	honey lime vinaigrette	Herb vinaigrette
honey mustard	Chipotle ranch	Balsamic vinegar
	raspberry vinaigrette	House dressing

Bailey & Sage Chopped Salads

Caesar Salad - \$6.95

Romaine lettuce, tossed in our Caesar dressing and served with shredded imported Parmesan Reggiano cheese and our seasoned house croutons.

Steakhouse Salad - \$9.25

Mixed greens, sliced Certified Angus steak filet, tomatoes, crispy onions, and crumbled bleu cheese. Choice of dressing

Grilled Asian Salad - \$8.95

Baby spinach, grilled all-natural chicken breast, mandarin oranges, edamame, crispy Asian noodles, cilantro, and carrots. Choice of dressing

Chef Salad - \$8.95

Romaine and iceberg lettuces, sliced all-natural turkey breast, smoked ham, Certified Angus rare roast beef, Swiss cheese, tomatoes, chopped onion, cucumber, chopped egg, and roasted red peppers. Choice of dressing.

Southwest Salad - \$8.95

Romaine lettuce, grilled all-natural chicken breast, black beans, corn, cilantro, tomato, Vermont pepper jack cheese, and crispy onions. Choice of dressing

Cobb Salad - \$8.75

Romaine and iceberg lettuces, chopped eggs, cherry wood smoked bacon, avocado, locally grown tomatoes, and crumbled bleu cheese. Choice of dressing

Greek Salad - \$8.50

Mixed greens, kalamata olives, red onions, tomatoes, pepperoncinis, roasted red peppers, cucumber, and feta cheese. Classic Greek dressing

Waldorf Salad - \$8.25

Romaine lettuce, crisp Granny Smith apples, dried cranberries, seedless grapes, chopped walnuts, crumbled bleu cheese. Classic Waldorf dressing

Caprese Salad - \$8.25

Fresh baby spinach, buffalo mozzarella, locally grown beefsteak tomatoes, and fresh basil. Choice of dressing

Veggie Salad - \$8.75

Grilled asparagus, artichoke hearts, zucchini, summer squash, carrots, tomatoes, roasted red peppers, red onions, and corn over mixed greens. Choice of dressing

Grilled Chicken & Goat Cheese Salad - \$9.25

100% all-natural chicken breast, mixed greens, sliced almonds, mushrooms, sun-dried tomatoes, carrots, tomatoes, and goat cheese. Choice of dressing

Add grilled shrimp, all-natural chicken breast, or Certified Angus steak to any salad: \$2.50

Choose your dressing

bleu cheese	fat free Balsamic vinaigrette
Caesar	Asian ginger vinaigrette
creamy asiago	honey lime vinaigrette
Greek	Chipotle ranch
honey mustard	raspberry vinaigrette
Russian	Herb vinaigrette
French	Balsamic vinegar
ranch	House dressing

Grilled Chicken Cobb Wrap - \$8.50

All-natural chicken breast, romaine & iceberg lettuce, smoked bacon, avocado, tomatoes, crumbled bleu cheese, and mayo.

Mediterranean Hummus Wrap - \$8.50

Romaine lettuce, roasted red pepper hummus, tomato, kalamata olives, carrots, red onion, feta cheese and Greek dressing.

Specialty Sandwiches

Grilled sandwiches

Grilled Caprese Panini - \$8.25

Fresh mozzarella, beefsteak tomatoes, arugula, fresh basil pesto, and balsamic vinegar reduction. Artisan focaccia bread.

California Wrappini - \$9.25

Grilled 100% all-natural chicken breast, avocado, sundried tomato aioli, caramelized onions, and Vermont cheddar cheese in a sundried tomato wrap.

Grilled Pesto Chicken Panini - \$9.25

100% all-natural chicken breast expertly grilled and served with imported asiago cheese, herb pesto, roasted red peppers, grilled zucchini, and fresh basil. Artisan whole wheat bread.

Grilled Cubano - \$9.50

Sliced marinated pork roast, smoked ham, Swiss cheese, crisp pickles, and mustard. Artisan crusty bread.

Grilled Vegetarian - \$8.95

Roasted eggplant, red bell peppers, sundried tomato pesto, chick peas, and bleu cheese. 7 grain bread.

Grilled Reuben - \$9.75

Certified Angus corned beef piled high with Swiss cheese, sauerkraut, and Russian dressing. Artisan country rye

Rock Crab - \$9.75

Succulent crab meat and grilled asparagus with forest berry chipotle, dill, and English cucumber aioli. French baguette

Tritone Italiano - \$9.25

Sliced imported Genoa Salami, pepperoni, smoked ham, mortedella, provolone, fresh basil, sliced tomato, and red onions drizzled with olive oil. Artisan focaccia bread

Steak Sandwich - \$9.75

Grilled Certified Angus steak filet encrusted with pepper berry, horseradish cream sauce, cheddar cheese. Artisan crusty bread.

*Available with caramelized onions, peppers, and mushrooms.

100% All Natural Grilled Chicken - \$9.25

Chicken breast, grilled with cherry wood smoked bacon, Fontina cheese, basil micro greens, tomato, and chipotle mayo. Ciabatta bread.

Prosciutto & Brie - \$9.75

Thinly sliced imported Prosciutto Di Parma, sundried tomatoes, and imported brie cheese. Artisan crusty bread

Beef Brisket - \$9.50

Smoked beef brisket with caramelized onions, asiago cheese, chipotle aioli. 7 grain bread.

Turkey Rachel - \$9.50

Sliced all-natural turkey breast, Certified Angus corned beef, Swiss cheese, coleslaw, and Russian dressing. Artisan rye bread.

Wrap Sandwiches

Wrap Varieties: White flour, whole wheat, sundried tomato, or spinach

Certified Angus Roast Beef Wrap - \$8.75

Certified Angus rare roast beef, romaine lettuce, beefsteak tomato, and Chipotle Mayo.

Albacore Tuna Wrap - \$7.95

100% Albacore tuna salad, romaine lettuce, chopped celery, red onion.

Roasted Veggie Wrap - \$8.25

Mixed greens with roasted eggplant, zucchini, yellow squash, roasted red peppers, and fresh mozzarella.

Bailey and Sage Chicken Salad Wrap - \$8.50

All natural roasted chicken tossed in our special blend of seasonings, fresh lettuce and tomato.