

SERVED 3PM - 9PM

LAMB SLIDERS

Mini lamb burgers with spicy onion relish, roasted bell pepper, and tzaziki

\$6 EACH

ITALIAN MEATBALLS

In a fresh basil marinara

\$13

ROASTED SMASHED BABY POTATOES

With smoked cheddar served with spicy mayo

\$12

POLENTA FRIES

With house made ketchup

\$13

WARM MARINATED OLIVES

\$6

CHARCUTERIE BOARD

Charcuterie with pâté, house made pickles, grainy dijon, and crostini

\$18

CHEESE BOARD

Selection of domestic and imported cheese, house made fig jam, dried figs, toasted walnuts, fresh fruit, and crostini

\$18

GRILLED SHRIMP TACOS

Served with crunchy coleslaw, spicy mayo, avocado, pico di gallo, and corn tortillas

\$16

MEZZE

SABÀ

At Sabà, we strive to seek out the freshest local and seasonal products. We partner with local farmers and artisans, and make environmentally sustainable choices to create food that nourishes the soul. We make everything from scratch in-house – from bread and pastries, to our compote and dressings, and right down to our ketchup and jam. Our food is authentic, flavourful, and fresh, and our mission is to find passion and richness in the simplicity of everyday life.

Sabà

🔊 saw-bah

i. *plenty, abundance*

ii. *to be sated, be satisfied with, be fulfilled, be filled, have one's fill of*

Owners + Head Chef: Enrico Campani + Simone Hurwitz
Branding + Menu Design: Victoria Senges Design Co.
Menu Printed: April 2019

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