



Sandwiches

Served with Savoré's handmade sweet potato chips, or substitute a deli salad for 2.00

The Muse 6.75
Thinly-sliced prosciutto and shaved Parmesan, served on mixed greens on a grilled walnut wheat bread spread with fig cream cheese and drizzled with sixteen-year balsamic vinegar and extra virgin olive oil

The Rustico 6.75
Tender pulled chicken served on crisp romaine with apple wood smoked bacon, fresh and sun dried tomato, and spread with a house-made Caesar dressing on a Tuscan herb baguette

The Sirloin 6.75
Roasted and shaved beef sirloin dipped in tuscan herb au jus, layered with fresh tomato, red onion, and romaine on toasted French bread spread with herb Mascarpone cheese and fennel-pepper relish

La Brie 6.75
Smoked ham and imported French brie, topped with cranberry-pear chutney, served on Tuscan herb cibatta with sprouts and a drizzle of homemade raspberry coulis

The Bello 6.75
Balsamic-marinated portobello mushroom with melted provolone, red pepper, mixed greens, and sprouts served on Tuscan herb ciabatta spread with basil pesto

The Moroccan 6.75
Grilled chicken salad with grapes, peppers, celery, and toasted nuts in a sweet and spicy curry aioli with greens on a freshly-baked croissant

The Caspian 6.75
A unique blend of surimi, shrimp and bay scallops in a flavorful fennel-pepper aioli with a hint of dijon, served with greens on a freshly-baked croissant

Lunch

Savoré Box Lunch 10.25
Choose a cup of our homemade soup or a Savoré Harvest Salad, plus any sandwich and a delicious cookie

Soup Flight 8.25
A generous sampling of our weekly soup quartet, served with a fresh baked roll and compound butter

Soups

Spicy Poblano Corn Chowder with Shrimp 3.25 cup 5.50 bowl
Roasted corn and poblano peppers in a slightly sweet cream soup with potato and shrimp

Pesto Chicken and Dumpling 3.25 cup 5.50 bowl
Flavorful roasted and pulled chicken in a homemade chicken stock with carrots, celery and potato topped with tender pesto-infused dumplings

Roasted Tomato Basil Bisque 3.25 cup 5.50 bowl
Sweet roasted tomato and fresh vegetables blended with basil and finished with a touch of cream

New England Clam Chowder 3.25 cup 5.50 bowl
Rich and creamy clam soup with potatoes and vegetables

Salads

Served with bread and compound butter; add grilled chicken for 2.50 or shrimp (5) for 4.00

Savoré Harvest Salad 6.50
Ripe pears, tangy Gorgonzola, shaved red onion and candied walnuts served atop romaine and mixed greens with honey Dijon balsamic vinaigrette, sprinkled with pomegranate seeds and bacon

House Salad 6.50
Mixed greens with sliced cucumber, tomato, red onion, shaved carrot and Parmesan topped with Tuscan herb croutons and served with your choice of honey dijon balsamic or classic Caesar

Dinner

Add a salad or soup and bread for 3.25

Coriander and Almond-Crusted Swai 11.95
Lightly-breaded Swai whitefish, pan seared in blood orange olive oil and served atop fresh zucchini linguini in a grapefruit-caper sauce with wilted spinach and fresh pink grapefruit segments

Pork Tenderloin Roulade 15.95
Pork tenderloin layered with bacon, rolled, and seared with Tuscan herbs, then topped with cranberry pear chutney and served with brown butter gnocchi and sweet cumin roasted carrots