



Savoré Appetizers

- Bruschetta.....\$4.95**
Freshly made Bruschetta set atop garlic crostinis and topped with fresh shaved parmesan
- Chicken Satay.....\$4.95**
Tender, succulent marinated chicken skewered and roasted to perfection, served drizzled with our homemade peanut sauce

- Cheese and Olive Plate.....\$5.95**
Fresh mozzarella and Monte Chevré drizzled with our Basil Olive Oil and served with a medley of olives
- Smoked Salmon Canapés.....\$5.95**
Smoked salmon rolled with a lemon and dill cream cheese served atop garlic crostinis and finished with capers

- Savoré Bistro Special.....\$10.25**
Choose a cup of our homemade soup or a side of our Harvest Salad plus any sandwich and our famous Savoré cookie

- Soup Flight.....\$8.25**
A generous sampling of our soup quartet, served with grilled bread

Soups, Salads, & Quiches

All of Savoré's soups & quiches are Chef prepared daily using only the finest and freshest ingredients available

Soups

All of our soups are accompanied by a slice of grilled bread

- Gazpacho.....\$3.25 cup....\$5.50 bowl**
A Spanish summertime favorite, this soup is served cold and is a medley of fresh tomatoes, cucumbers, peppers, and garlic
- Tomato and Pepper Soup.....\$3.25 cup....\$5.50 bowl**
A classic tomato soup combined with roasted red peppers, drizzled with crème fraiche and sprinkled with scallions

- White Chicken Chili.....\$3.25 cup....\$5.50 bowl**
With a mild spice and a good, hearty base, this chili is a meal in a bowl or a perfect start for your meal
- Potato and Leek Soup.....\$3.25 cup....\$5.50 bowl**
A classic French soup with a twist, potatoes and leeks are finished with cream and blended smooth, then topped with a sprinkle of pancetta

Salads

Served with a slice of Cranberry Nut and Pumpkin Bread as well as a side of Orange Mascarpone Cheese

- Savoré Harvest Salad.....\$6.95**
Ripe pears, tangy Gorgonzola, shaved red onions, and candied walnuts are served on a bed of mixed greens tossed in our Honey Dijon Vinaigrette and topped with dried cranberries and applewood smoked bacon

- Spring Spinach and Strawberry Salad.....\$6.95**
Tender spinach is tossed in our Lemon Poppyseed Vinaigrette and topped with shaved red onions, goat cheese, fresh strawberries, and crispy prosciutto

- Savoré Antipasto Salad.....\$6.95**
Peppadews, Pepperoncinis, Kalamata Olives, and Genoa Salami rest atop a bed of mixed greens tossed in our 12 year White Vinaigrette

- Add Herb Roasted Chicken.....\$2.50
 Add a Skewer of Shrimp.....\$4.00

Quiches

Served with a slice of Cranberry Nut and Pumpkin Bread as well as a side of Orange Mascarpone Cheese

- Quiche Lorraine.....\$6.95**
A traditional favorite featuring Black Forest ham, pancetta, tangy Gruyere and leeks
- Wild Mushroom and Brie Quiche.....\$6.95**
Earthy wild mushrooms, fresh herbs, and rich Brie in a parmesan crust

- Asparagus and Goat Cheese Quiche.....\$6.95**
Fresh asparagus and herbs with creamy goat cheese and gouda in a roasted garlic crust
- Black Forest Quiche.....\$6.95**
Black Forest Ham mixed with fresh herbs and applewood smoked bacon topped with three cheeses



Sandwiches

- Served with Savoré's Homemade Sweet Potato Chips. Substitute one of our homemade deli salads for \$2.00*
- The French Quarter.....\$6.95**
Savory Louisiana style crab cakes served on a freshly baked French roll drizzled with a spicy rémoulade and topped with diced red peppers
 - La Brie.....\$6.95**
Black Forest ham and creamy Brie topped with our cranberry pear chutney rest atop a bed of greens and drizzled with raspberry coulis served on a fresh ciabatta roll
 - The Pacifico.....\$7.95**
A grilled tuna steak rested atop a bed of greens and drizzled with lemon aioli and capers served on a fresh ciabatta roll
 - The Rustico.....\$6.95**
Tender herb roasted chicken served atop crisp greens with applewood smoked bacon, tomatoes, and our Caesar dressing on a fresh ciabatta roll
 - Santa Fe.....\$6.95**
Top round beef roasted to perfection and sliced thin, layered atop chipotle aioli and a bed of greens, covered in pepperjack cheese, tomatoes, avocado and roasted red peppers
 - The California.....\$6.95**
A grilled portabella mushroom cap served atop guacamole and greens, topped with tomatoes and roasted red peppers

Entrées

- Served with an artisan bread basket and fresh Extra-Virgin Olive Oil for dipping*
- Fresh Pasta Puttanesca with Linguini.....\$9.95**
A piquant sauce of fresh tomatoes, basil, garlic, and capers with our own 16 year vinegar tossed with handmade linguini and topped with parmesan
 - Peppercorn Encrusted New York Strip.....\$19.95**
A hand cut New York Strip steak pan seared and drizzled with a bourbon reduction, served with rosemary and garlic smashed red potatoes and sautéed asparagus
 - Pork Medallions in Tarragon Cream Sauce.....\$15.95**
Pork medallions seared to perfection and drizzled in a tarragon cream sauce served with sautéed Haricot Verts and cranberry-pistachio rice pilaf
 - Seared Scallops in Vodka Sauce.....\$19.95**
Scallops seared to perfection and served in Vodka sauce, accompanied by saffron risotto, wilted spinach, and sautéed parsnips and carrots
 - Quinoa Stuffed Chicken Breast.....\$14.95**
*A tender chicken breast stuffed with quinoa served in a buerre noir sauce on a bed of wilted spinach and crisp pancetta and topped with poached pears
Gluten Free
 - Blackened Tuna with Mango Pineapple Salsa.....\$18.95**
A blackened tuna steak served atop a bed of homemade linguini tossed with mango pineapple salsa and drizzled with a blackberry coulis

The Perfect Ending

- Blueberry Tartlet.....\$4.95**
Fresh blueberries rest atop lemon infused mascarpone in our home baked tartlet shells, then topped with lemon infused whipped cream and a sprig of mint
- Slice of Cake.....\$4.95**
A decadent slice of one of our freshly baked cakes
- Chef's Choice Dessert.....\$4.95**
A treat every day inspired by one of our chefs, ask your server for details

Ask your server for information on:
 Afternoon Tea Service
 Savoré's Cooking Classes
 Hosting a Private Event or Class
 Catering

Thank you for allowing us to serve you today!