

DINNER

SMALL PLATES

SOUP OF THE DAY — 7

TURKEY CHILI — 7

EDAMAME — 7

sprinkled with your choice of T-Dust (Citrus White, Smokey Black, Spicy Rooibos, Tahitian Green) or plain

GREEK PLATTER — 10

traditional tzasiki, hummus, feta and mixed olives served with warm pita bread

SCALLOP CAKES — 12

lightly breaded with japanese breadcrumbs and a curry dipping sauce

WILD MUSHROOM TARTINE — 10

on spiced flatbread over hudson valley goat cheese

WARM BRIE CRISPS — 9

creamy french brie brushed with honey on toasted crisps

FRESH SALMON TARTAR — 12

with wasabi-green tea vinaigrette over crostini

FRIED ARTICHOKEs — 8

fried marinated artichokes with tartar dipping sauce

HOUSE SALAD — 8

mixed greens, fried shallots and tomatoes in house vinaigrette

SALADS

BEET SALAD — 13

roasted beets, fresh spinach and goat cheese fritters in a walnut vinaigrette

SANCTUARY SALAD — 13

mixed baby greens, cranberries, pine nuts, tangerine segments and shrimp tossed with roasted sesame seed dressing

GRILLED CHICKEN SALAD — 13

grilled free range chicken, mixed greens, fried shallots and tomatoes tossed in our house vinaigrette

ENTREES

GRAND STREET STEAK — 21

grilled hanger steak served with greens, confit tomatoes and french fries

CHEESEBURGER — 13

hamburger on fresh brioche with roasted tomato, onions, cornichons and your choice of swiss, cheddar or blue cheese. add crispy bacon +3

FREE RANGE CHICKEN — 16

pan-seared chicken served with sweet corn, red peppers and an apple cinnamon tea-infused corn sauce

TEA SMOKED DUCK — 22

tea-smoked organic, free range long island duck with sweet mashed potatoes and tangerine green tea sauce

PIZZETTE PARISIAN — 14

french ham, brie, roasted peppers and truffled béchamel sauce on a thin crust pizza

TRADITIONAL FISH & CHIPS — 17

hand battered fish served with house-made tartar sauce and french fries

THAI CURRY SCALLOPS — 23

pan-seared and served over risotto with coconut-lemongrass thai curry sauce

RED MOON SALMON — 18

grilled salmon marinated in strawberry pepper tea served with kaffir lime sauce over edamame

SPA SEA BASS — 21

pan-seared cinnamon spice sea bass with a spicy mango salsa

STUFFED HOLLAND PEPPER — 13

roasted bell pepper stuffed with oregano-basil vegetables and baked brown rice over pineapple rooibos tea- infused tomato sauce

GRILLED TOFU OVER BROWN RICE — 12

citrus t-dust toasted tofu, seasoned baked brown rice and mixed vegetables

SIDES

french fries with three tea spices — 6

macaroni & cheese with truffle oil — 8

grilled market vegetables — 5

goat cheese fritters — 6

• Please make your server aware of any allergies you may have.

• Sanctuary T is available for private events.

• All of your favorite hand-packed teas, T-Dusts, and tea accessories are available for retail purchase. Please ask your server!

SEASONAL SPECIAL

SPRING: \$2 OFF GLASS OF WINE
with any small plate.
Excludes Grenache.