



LUNCH
DECEMBER, 2014

- EST. 2006 -

• THE •
GAGE

SODAS

GAGE TONIC
5

GOOSE ISLAND ROOT BEER (BOTTLE)
6

HOUSE CRAFTED SEASONAL SODA
5

HILDON STILL WATER
7

HILDON SPARKLING WATER
7

STARTERS

SCOTCH EGG
Mustard
8

HOUSE POUTINE
Cider Braised Pork Shoulder, Pickled
Red Onion, Wisconsin Cheese Curds,
Jalapeños, Roasted Pork Gravy
10

MUSSELS VINDALOO
Toast
18

GAGE N-17 "FONDUE"
Brie, Butterkäse, Toast
11

"PBR" BATTERED FRIED PICKLES
Smoked Serrano Aioli
8

CRISPY, STICKY, SMOKY PORK RIBS
15

BRANDAUE AU GRATIN
Parmesan, Preserved Lemon, Toast
11

"THE REGULAR BURGER"
Lettuce, Tomato, Onion,
Choice of Swiss, Cheddar, Bleu
13

THE GAGE VENISON BURGER
Smoked Gouda, Fried Jalapeños,
Woodland Mushrooms,
Pickled Onions, Mustard Aioli
17

SANDWICHES

NEW ENGLAND LOBSTER ROLL
Fried Onions
23

REUBEN
Corned Beef, Swiss, Remoulade,
Sauerkraut
15

SMOKED SALMON BLT*
Dill Marinated Cucumber, Caper Aioli
16

BUFFALO CHICKEN*
Celery Salad, Bleu Cheese Dressing
12

ROASTED WOODLAND MUSHROOMS*
Watercress, Radicchio, Pecorino, Truffle Aioli
12

TURKEY*
Avocado, Bacon, Smoked Swiss,
Horseradish Crème Fraîche
12

HALF SANDWICH & CUP OF SOUP
(Your choice of sandwich marked with "*")
13

ENTREES

TODAY'S FISH & CHIPS
Guinness Batter, Malt Tartar Sauce, Lemon
17

TRADITIONAL CREOLE GUMBO
Tasso Ham, Gulf Shrimp, Andouille,
Okra, Warm Baguette
18

ACANTO'S DAILY PASTA
Seasonal Vegetable Preparation
18

MOROCCAN SPICED VEGETABLE POT PIE
Roasted Mushroom Gravy,
Coconut, Puff Pastry
17

8oz BONE-IN PETITE FILET
Butcher Butter, Truffle Fries
36

SOUPS & SALADS

CHICKEN AND ORZO SOUP
English Peas
8

SOUP OF THE DAY
8

GENESIS GROWERS SALAD
Grilled Fall Fruits, Aged Gouda,
Sherry Molasses Vinaigrette
13

CAESAR SALAD
Croutons, Grana Padano, Anchovy
9

ROASTED MARKET BEETS
Thumbelina Carrots, Ricotta,
Pistachios, Honey Vinaigrette
14

DIVER SEA SCALLOPS
Citrus Supremes, Grilled
Cucumber, Butter Lettuce,
Toasted Sesame Vinaigrette
18

GRILLED HANGER STEAK
Baby Iceberg, Candied Bacon,
Salemville Bleu, Horseradish Vinaigrette
18

SIDES

BUTTERMILK MASHED POTATOES
4

ROASTED HEIRLOOM CARROTS
Tarragon-Chimichurri
7

GRILLED MARKET VEGETABLES
Pickled Raisins, Toasted Pepitas
7

CHARRED GREEN BEANS
Guanciale, Lemon
7

CHIPS (FRIES), CURRY GRAVY
7

BABY SWEET POTATOES
Red Pepper Aioli, Crispy Prosciutto,
Vintage Gouda
8



The Gage takes its name from the Gage Group of buildings (18-24 South Michigan). Constructed in the late 1800s and now historically landmarked, the buildings housed three milliners, including the Gage Brothers & Co. founded by David and George Gage. Gage Brothers & Co. supplied hats to fashionable ladies throughout the U.S. and abroad.

The installation in the staircase to our lower level features original early 20th century theater magazine advertisements for Gage hats which were known for their “superb style, sterling quality and superior workmanship”.