



## ENTREES

### COQ AU VIN / 9

local (plum creek farms) chicken, red wine, mushrooms, yukon gold potatoes, haricot vert

### PASTA VAN GOGH / 8

orecchiette pasta, swiss chard, golden raisins, prosciutto ham, goat cheese, cream

### BULGOGI SALMON / 10

korean bbq salmon fillet, jasmine rice, snap peas, carrots, daikon radish

## SANDWICHES

### TORTA DE MILANESA / 8

crispy pork cutlet, chihuahua cheese, charro beans, avocado, radish, jalapeno, lettuce, tomato, onion, chipotle mayo, bolillo roll

*served with blue corn chips*

### PASTRAMI ON RYE / 7

house-cured pastrami, havarti cheese, brussels sprout slaw, grilled pumpernickel bread.

*served with house-fried potato chips*

### BRIE L.T. PANINI / 6

brie cheese, sliced apples, arugula, tomato jam, wheat berry bread

*served with nooch popcorn*

### SUB duck fat tots or fries on any sandwich / 1

### BISTRO BURGER / 7

fresh ground chuck burger

lettuce, tomato, house pickles, red onion, brioche bun

choice of american, cheddar or havarti cheese

*served with French fries, or duck fat tater tots*

**ADD** bacon, avocado, over-easy egg, or mushrooms / 1

## SALADS

### MERRITT STREET SALAD / 8

artichokes, pancetta, golden beets, maytag blue cheese, sunflower seeds, bib lettuce, lemon vinaigrette

### HARVEST SALAD / 7

dried cranberries, almonds, apples, red lentils, smoked gouda, mixed greens, balsamic vinaigrette

### BISTRO SIDE SALAD / 3 REG / 5 LARGE

mixed fresh greens with tomato, cucumber, carrot, olives, balsamic vinaigrette, lemon vinaigrette or ranch dressing

**ADD** sliced grilled chicken breast / 3

**ADD** grilled salmon / 5

*Please inform your server if you have any dietary concerns. Consuming raw or undercooked animal protein may put you at risk for certain illnesses.*

## SIDES

French Fries / 2  
Duck Fat Tater Tots / 2  
House Potato Chips / 1  
Blue Corn Chips / 1  
Nooch Popcorn / 1

## BEVERAGES

Bottled Soda & Water / 1.5  
Iced Tea / 1  
Craft Soda / 2  
Coffee & Hot Tea / 1.00

## DESSERTS

Cookies / 1.00  
Bars/Fruit Bread / 1.5  
Special Dessert / 2.5  
Timmie's Bread Pudding / 2.5

## ABOUT US

The **Sage Student Bistro** operates as a teaching and learning laboratory to accomplish the objectives of our curriculum.

**OPEN** | Monday – Thursday

**CLOSED** | during academic breaks

A full schedule is available on our webpage.

### Lunch Service | 11 AM – 1 PM

Guests are welcome to walk-in for a casual dining experience. Limited reservations for large parties are taken. Lunch service is supported by three academic classes:  
Customer Service | Casual Dining | Student Manager

### Dinner Service | 6 – 8 PM

Guests are encouraged to make reservations to experience fine dining at the Institute for the Culinary Arts. Dinner Service is supported by these academic classes:  
Table Service | Fine Dining | Baking Production  
Plated Desserts | Student Manager

## CONTACT INFORMATION

If you would like to be contacted by email, regarding upcoming events or Open Kitchen Workshops, there are kiosks located within the Bistro and the ICA lobby to enter your email and contact information. Reservations are available through Open Table and on our website.

Find us on   

[mccneb.edu/bistro](http://mccneb.edu/bistro) | 531-MCC-2328

We appreciate your patronage and participation  
in our student-driven restaurant.



Metropolitan Community College  
**INSTITUTE FOR THE  
CULINARY ARTS**