



ENTREES

PORK & BEANS / 8

pork tenderloin medallions, mustard-cider glaze, black-eyed peas, swiss chard

SALMON SANTA FE / 11

new mexico chili-honey glazed salmon, cilantro rice, calabacitas

BANGERS & MASHED / 10

beef n cheddar bratwurst, five onion gravy, mashed potatoes, peas & carrots

LINGUINI ZUCCA / 9

roasted pumpkin curry, cilantro, olives, avocado, linguini, toasted pumpkin seeds

SANDWICHES

served with french fries or duck fat tater tots

CAPO DI PANINI / 7

grilled zucchini, portabella mushrooms, red onion, golden beets, roasted pepper aioli, spinach, parmesan, provolone, ciabatta bread

BAYOU PO-BOY / 9

cajun fried shrimp, lettuce, tomato, creole remoulade, grilled french bread

BARON HOT BROWN / 9

roast beef, bacon, tomato, smoked gouda cheese sauce open-faced on pumpernickel

CHICKEN CORDON BLEU / 8

grilled chicken breast, black forest ham, swiss cheese, honey mustard, lettuce, tomato, brioche

BISTRO BURGER / 7

fresh grilled ground chuck burger
lettuce, tomato, house pickles, red onion, brioche bun
choice of american, cheddar or provolone cheese

ADD bacon, avocado, egg, sautéed onions or mushrooms / 1

SALADS

HARVEST SALAD / 7

baby spinach, dried cranberries, toasted almonds, apples, red lentils, smoked gouda cheese, balsamic vinaigrette

LO RIDER / 8

mixed greens, tequila-lime shrimp, avocado, tomato, black olives, spanish onion, sweet peppers, fried tortilla strips, chipotle ranch

BISTRO SIDE SALAD / 3 REG / 5 LARGE

seasonal mixed greens with tomato, cucumber, carrot, olives, balsamic vinaigrette, ranch, or chipotle ranch dressing

ADD grilled chicken breast / 3

ADD grilled shrimp **OR** 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

BEVERAGES

Bottled Soda & Water / 1.5

Iced Tea / 1

Coffee & Hot Tea / 1

DESSERTS

Cookies / 1

Special Dessert / 2.5

Thimmie'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.

mccneb.edu/bistro | 531-MCC-2328

Find us on   

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



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