ENTREES

EMPIRE STATE SALMON / 12
pan roasted salmon fillet | apple chutney | steamed rice | wilted spinach | carrot ribbons

AUTUMN VEGETABLE CASSOULET / 7
cannellini beans | parsnips | carrots | fennel | sweet potato | leeks | peppers | shallots
| toasted herb breadcrumbs

LINGUINE LAGASSE / 11
wild mushrooms | gulf shrimp | tasso ham | creole seasoning | cream | tomato | scallions | linguine | gorgonzola

THREE LITTLE PIGS / 10
pork tenderloin medallions | brandy-peppercorn sauce | yukon gold potatoes | fresh broccoli

KATSU CHICKEN / 9
panko coated chicken breast | jasmine rice | snow peas | japanese tonkatsu sauce | asian chili cucus

SANDWICHES

served with french fries or duck fat tater tots

TORTA AL PASTOR / 7
mexican style braised pork | grilled pineapple & red onion | oaxaca cheese | avocado salsa | telera roll

PHILLY FRENCH DIP / 9
roast beef | au-jus | sautéed mushrooms & onions | provolone cheese | creamy horseradish | baguette

KILLER KOWALSKI 6.
baked sweet potatoes | beets | feta cheese | red onion | lettuce | tomato | roasted pepper aioli | brioche

TEXAS HOLDEM / 8
ancho chili bbq chicken | pepper-jack cheese | applewood smoked bacon | slaw | texas toast

BISTRO BURGER / 7 BEYOND BURGER / 8
fresh ground beef or plant based vegetarian burger | toasted brioche | lettuce | tomato | pickle | onion
choice of pepperjack, provolone, cheddar or american
ADD bacon, egg, sautéed onions or mushrooms, avocado / 1
SALADS

COBB SALAD / 9
chicken breast | bacon | avocado | tomato | hard-boiled egg | gorgonzola | mixed greens
choice of dressing

HUDSON VALLEY SALAD / 7
red apples | toasted hazelnuts | goat cheese | shaved fennel | golden raisins | arugula
apple cider vinaigrette

MERRITT STREET SALAD / 8
artichoke hearts | pancetta | beets | feta cheese | pistachios | red onion | baby spinach
balsamic vinaigrette

BISTRO SIDE SALAD REG / 3 LARGE / 5
mixed greens | tomato | cucumber | carrot | radish | olives
CHOOSE balsamic vinaigrette, apple cider vinaigrette, buttermilk ranch or chipotle ranch
dressing
ADD grilled chicken breast / 3 salmon or shrimp / 5

SIDES
french fries / 2
duck fat tater tots / 2
fresh fruit / 2

BEVERAGES
bottled soda & water / 1.5
iced tea / 1
coffee & hot tea / 1

DESSERTS
Desserts are prepared by students in baking + pastry classes such as Cakes, Artisan Breads, and Baking Production. Offerings will vary throughout the quarter.

Ask your server about today’s dessert options!

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

Lunch Service | 11 AM – 1 PM
Dinner Service | 6 – 8 PM
Lunch service is supported by these academic classes: Customer Service, Casual Dining and Student Manager
Dinner Service is supported by these academic classes: Table Service, Fine Dining, Baking Production Plated Desserts and Student Manager

MCC HORTICULTURE
The Sage Student Bistro incorporates fresh local produce from the Horticulture Department’s garden and greenhouse in its dishes. This is a collaboration between faculty and staff that enhances both the learning environment for students and dining experience for guests.

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