STARTERS

Charcuterie* • house meats & cheese | grilled baguette | cured yolk | herb aioli | pickled vegetables 13
Risotto • butternut squash | beech mushroom | parmesan | chili oil 7
Beets • citrus vinaigrette | fermented strawberry | pickled shallot | pepitas | chevre | mint 6
Fluke Crudo* • gochujang-soy | radish | chive | cilantro | serrano pepper | togarashi salt 6
Parisian Gnocchi* • peas | pancetta | verjus | burnt onion | sorrel 7

ENTREES

Short rib* • bordelaise | broccoli | king trumpets | cipollini onion | pickled piquillo pepper | sorrel 17
Tortelloni • lemon ricotta | parmesan brodo | arugula | fennel | shallot | parsley 14
Shrimp* • grits | green curry-coconut | pickled shiitake | sprouted beluga lentils | turmeric oil 15
Striploin* • fennel confit | fondant potato | herb aioli | veal jus 18
Pork Collar Confit* • green onion pistou | cilantro | root vegetables | gochujang-soy broth 16

DESSERTS

Maple pumpkin spice torte • pecan oat crumble | buttermilk ice cream | caramel
Espresso panna cotta • crème chantilly | chocolate garnish
Apple tart tatin • mascarpone crème
Chocolate stout cake • ganache | vanilla porter ice cream | candied pretzels

The Sage Student Bistro incorporates fresh local produce from the MCC 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 the dining experience for guests.

{Please be advised that consuming raw or undercooked food may increase your risk of food borne illness}