SALADS
**TOSTADA SHRIMP SALAD / 9**
grilled shrimp | avocado | tomato | olives | onion | peppers | tortillas | mixed greens
tomatillo ranch

**CAMBRIDGE SALAD / 7**
strawberries | smoked blue cheese | oranges | baby spinach | candied pecans
balsamic vinaigrette

**JO-JO’S SALAD / 8**
grilled or crispy chicken | apples | grapes | cheddar | bacon | pistachios | croutons
orange vinaigrette

**BISTRO SIDE SALAD REG / 3 LARGE / 5**
mixed greens | tomato | cucumber | carrot | radish | olives | pepperoncini
CHOOSE balsamic vinaigrette | orange vinaigrette | buttermilk ranch or tomatillo ranch
dressing
ADD grilled chicken breast / 3 salmon or shrimp / 5

SANDWICHES
served with fresh fruit cup, french fries or duck fat tater tots

**BANH MI / 8**
Vietnamese grilled chicken thighs | pickled vegetables | cilantro | jalapenos | Sriracha mayo
baguette

**PHILADELPHIA PORK / 9**
roast pork loin | sweet roasted peppers | provolone | fresh spinach | black pepper aioli
hoagie

**FORAGERS CLUB / 6**
grilled portabella mushroom | smoked gouda | lettuce | tomato | mushroom mayo
toasted wheatberry bread

**CANCUN CROISSANT / 7**
chili-lime chicken salad | avocado | applewood smoked bacon | lettuce | tomato | croissant

**MOROCCO BURGER / 6**
house merguez lamb burger | harissa mayo | cucumber | lettuce | tomato | grilled naan

**BISTRO BURGER / 7 BEYOND BURGER / 8**
fresh ground beef or plant based vegetarian burger
toasted brioche | lettuce | tomato | pickle | onion
choice of provolone, cheddar, smokey blue or American
ADD bacon, egg, sautéed onions or mushrooms, avocado / 1
ENTREES
CAPRESE CHICKEN / 9
Plum creek farms chicken breast | fresh mozzarella | tomato | basil | balsamic | bucatini

CAST IRON SALMON / 12
salmon fillet | grilled asparagus | steamed rice | apricot agrodolce | macadamia nuts

SUMMER VEGETABLE POT AU FEU / 7
summer squash | sundried tomatoes | new potatoes | sugar snap peas | vegetable nage gremolata

BIBIMBAP BOWL / 9
Korean bbq steak | carrot | shiitake mushrooms | cucumber | edamame | kimchi | scallions jasmine rice
ADD egg / 1

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
Ask your server about the dessert of the day!

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.