

Bistro To Go!

Tues and Thurs 11 am – 1 pm
Student-operated Cafe

bistroverde@llcc.edu
217-786-2821

Soup

\$6/ea

End of Summer Squash Soup

yellow summer squash blended with potatoes and coconut milk topped with tomato salsa (VG, GF, DF)

Corn Chowder

creamy corn chowder garnished with chopped bacon

Salad

\$7/ea.

Roasted Beet Salad

roasted beets, sweet and spicy walnuts, goat cheese, shaved red onions, and spinach with red wine vinaigrette (V, GF)

Mediterranean Whole Grain Salad

artichoke hearts, roasted red peppers, kalamata olives, sun dried tomatoes, zucchini, and feta cheese tossed with balsamic vinaigrette, farro grains and orange lentils, and spinach (V)

Mexican Street Corn Salad

fresh roasted corn and poblano peppers on mixed greens topped with grilled shrimp, spiced creamy dressing, cilantro, and cotija cheese (GF)

Sandwiches

\$7/ea.

Turkey BLT

roasted turkey and swiss cheese BLT with a dijonaise spread on toasted country white bread

Caribbean Pulled Pork

citrus infused pulled pork with caramelized onions and pepper jack cheese on a sesame bun

Chipotle Portobello

grilled portobello and button mushrooms in housemade chipotle BBQ sauce with a feta, shallot, and cilantro topping served on a pretzel roll (V)

Mix and Match

\$8

pick two halves of any soup, salad, or sandwich

Entrée

\$10/ea.

changes weekly

Unless otherwise stated, soup and salad served with bread and butter and sandwich served with chips.

Gluten-Free? Ask to sub Gluten-Free bread on your sandwich!

V-Vegetarian VG – Vegan GF – Gluten-Free DF – Dairy Free

Water, Coke, Diet Coke, Sprite \$1

Coffee, Tea \$1.50

Cappuccino, Latte, Espresso \$2