

MISSION BISTRO

Spring Menu

Entrees

Risotto-Style Farro \$15
w/Mushrooms & Truffle Oil

Warm Farro presentation w/wild mushrooms, white wine, a touch of truffle oil, topped with a grilled Lions Mane "Steak".

Chicken Yassa \$16

Chicken braised Senegalese-style in caramelized onions, Dijon, aromatics and hot peppers. Served with garnet yam puree, braised collards.

Lamb Ribs – Jamaican-Style \$17

Lamb ribs rubbed in spices of the Caribbean, slow roasted, in-house smoked finish. Served atop a bed of black beans & rice, Jerk sauce.

Bistro Smash Burger \$10

Two patties seasoned with caramelized onions and spices, smashed to order. Sharp cheddar cheese, shredded lettuce, tomato, onion, pickle, burger sauce. Seasoned fries.

BREAD BASKET
Famous Mission Roll 
Savory Quick Bread

Starters (Soup OR Salad)

SOUP OF THE DAY
Red Lentil Soup with Spinach  **GF**
Warm and comforting.

SALAD BAR
Mixed Salad
Bistro Super Greens Blend
Assorted Toppings

SALAD DRESSING
Dijon-Maple-Cider  **GF**
Traditional Balsamic Vinaigrette  **GF**

Desserts

Chocolate Cupcakes w/ Chocolate Buttercream Frosting

Mango Sago 

Sweet Ending of the Day

Beverages

Iced Tea

Coffee

Beverage of the Day



Vegan



Grain Free



Vegetarian

