BACCHUS MENU

April 17-21

SOUPS: \$7 PER PINT

Chicken noodle Creamy roasted tomato GF

ENTREES:

BBQ tofu with cabbage slaw VEGAN/GF \$16/lb Farro salad with roasted cauliflower, fennel, baby spinach, and sundried tomato vinaigrette VEGAN \$12/lb BBQ salmon with grainy mustard GF \$12 Turkey meatloaf GF \$10 Chicken and black bean burritos \$12 Stuffed eggplant with ratatouille and fresh mozzarella GF/V \$9 Herb grilled chicken breast GF \$8 Frittata with mushrooms, fontina, and red peppers V/GF \$6 Chicken kebabs with vegetables and sweet and sour sauce GF \$8 Walnut panko crusted tilapia \$10 Sesame crusted Ahi tuna with teriyaki glaze and wasabi aioli GF \$35/lb

SALADS AND SIDES: PER PINT OR SERVING

Caesar salad \$8 Greek salad over greens GF/V \$10 Grain bowl: brown rice, edamame, red peppers, carrots, scallions with soy ginger vinaigrette VEGAN/GF \$10 Pommery balsamic beet salad VEGAN/GF \$10/lb Green beans with mushrooms VEGAN/GF \$12/lb Sweet potato salad with dried cranberries and grainy mustard dressing GF/VEGAN \$10/lb Assorted grilled vegetables VEGAN/GF \$14/lb Chicken salad with grapes GF \$14/lb Tuna salad GF \$12/lb

SANDWICHES AND PANINIS:

SANDWICH MENU OR BUILD YOUR OWN! \$11

PANINIS *SERVED ON MULTIGRAIN OR WHITE CIABATTA ROLLS

- turkey, brie and apple butter
- turkey, dill havarti and champagne mustard
- turkey, bacon, pepperjack and Dijonnaise
- roast beef, cheddar and horseradish sauce
- roast beef, brie and pommery mustard
- ham, swiss and champagne mustard
- grilled vegetables, mozzarella and pesto
- Italian Italian meats, provolone and extra virgin olive oil

SANDWICHES: BUILD YOUR OWN!

- Breads: multigrain bread, white and multigrain ciabatta rolls, tortilla wraps
- Protein: turkey, roast beef, ham, tuna salad, chicken salad with grapes
- Cheeses: provolone, cheddar, pepperjack, dill Havarti, fresh mozzarella, swiss, Cooper sharp American
- Spreads: mayo, Dijonnaise, pesto, apple butter, horseradish sauce
- Mustard: Dijon, deli, pommery, honey, Champagne
- Additions: lettuce, tomato, onion, hot peppers, roasted peppers, olive oil, vinegar, balsamic vinegar, oregano, salt&pepper, pickles, bacon

DESSERTS:

Assorted giant cookies \$3.50 Assorted dessert bars (brownies, s´mores brownies, lemon, 7 layer, blondies) \$3.50 Assorted cake pops \$3.50

GROCERY ITEMS:

Organic milk \$6.75 Organic eggs \$6.50 MENU KEY: gf- gluten free v- vegetarian vegan