

BACCHUS

WEEKLY MENU

SOUPS: \$6 per pint

Gazpacho gf, vegan
Tortilla soup with corn and
black beans gf, vegan
Ginger melon (honeydew) gf, v

Entrees:

Grilled salmon filet topped with tomato bruschetta gf, \$12
Sesame ahi tuna with teriyaki glaze and wasabi aioli (6 oz) gf \$16
Panko pistachio crusted tilapia \$10
Chicken and black bean burritos \$12
Veggie burrito with black beans, roasted corn, rice, peppers, onions and cheddar cheese v \$10
Herb grilled chicken breast gf \$8
Chicken Parmesan \$10
Turkey meatloaf gf \$9
Grilled petit filet (8 oz) with horseradish sauce gf \$15
Pasta roulade filled with ricotta, spinach, roasted tomatoes and parmesan v \$10

Salads and sides: per pint or serving

Green salad with peaches, grapes, toasted walnuts and honey citrus vinaigrette gf, vegan \$10
Caesar salad \$8 add grilled chicken \$15
Summer corn salad gf, vegan \$10
Cucumber dill salad gf, vegan \$7
Chile lime quinoa with pepitas gf, vegan \$9
Sesame noodles with carrots and scallions vegan \$8
Italian potato salad with fennel seed, celery, red onion and olive oil gf, vegan \$8
Jersey tomatoes and white bean salad with fresh basil gf, vegan \$8
Thai cabbage salad gf \$8
Assorted grilled vegetables gf, vegan \$10
Tuna salad gf \$10
Chicken salad with grapes gf \$14
Southwestern grilled chicken salad with peppers, onions and roasted corn gf \$14

Sandwiches and paninis:

Sandwich menu or build your own! \$9

"Ham-Jam-Sam" - Panini Special
Ham, Swiss, peach jam and Dijon
served hot on white ciabatta roll \$9

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

Assorted dessert bars (brownies, s'mores brownies, caramel pecan, lemon apricot, peanut butter bites (gf), raspberry almond, double chocolate coconut, blondies) \$3

Assorted cake pops \$3.50

Summer berry trifle (serves 2) \$10

Grocery items:

Organic milk \$6.75

Organic eggs \$6.50

Bacchus mask \$10

Menu key:

gf- gluten free

v- vegetarian

vegan