

BACCHUS

WEEKLY MENU

SOUPS:

\$6 per pint

Gazpacho gf
Roasted tomato leek gf, vegan

Entrees:

Pommery glazed salmon gf \$12
Sesame ahi tuna with teriyaki glaze and wasabi aioli (6 oz) gf \$16
Pistachio panko 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 pot pie \$12
Beef lasagna \$9
Grilled petit filet (8 oz) with horseradish sauce gf \$15
Panko crusted chicken fingers (12 oz) \$12
Mac and cheese bites v \$8
Veggie stir-fry with tofu gf, vegan \$9

Salads and sides: per pint or serving

Garden salad with grapes, toasted almonds, goat cheese citrus vinaigrette gf, v \$10
Caesar salad \$8 add grilled chicken \$15
Summer corn salad gf, vegan \$10
Kale and quinoa with apples, cranberries and almonds gf, vegan \$9
Greek orzo salad gf, v \$9
Sesame noodles with carrots and scallions vegan \$8
Green beans amandine gf, vegan \$9
Brussels sprouts with peppers and onions gf, vegan \$9
Greek roasted potatoes with lemon, garlic and oregano gf, vegan \$7
Assorted grilled vegetables gf, vegan \$10
Tuna salad gf \$10
Chicken salad with grapes gf \$14

Sandwiches and paninis:

Sandwich menu or build your own! \$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

Menu key:
gf- gluten free
v- vegetarian
vegan

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
Berry chocolate chip bread pudding	\$8

Grocery items:

Organic milk	\$6.75
Organic eggs	\$6.50
Bacchus mask	\$10