

# BACCHUS MENU

November 8 - 12

## SOUPS: \$7 PER PINT

Wonton (with pork)  
Southwest chicken gf  
Split pea vegan

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## ENTREES:

Maple mustard glazed salmon gf \$12 each  
Crab cakes with tartar sauce \$12 each  
Almond panko tilapia \$10 each  
Sesame ahi tuna with teriyaki glaze and wasabi aioli gf \$35/lb  
Chicken and black bean burritos \$12 each  
Rosemary Dijon grilled chicken breast gf \$8 each  
Turkey meatloaf \$10 each  
Asian beef with peppers and onions gf \$30/lb  
Frittata with breakfast sausage, peppers, onions and fontina gf \$5/slice  
Curried lentil cakes gf, vegan \$9

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## SALADS AND SIDES: PER PINT OR SERVING

Caesar salad \$8  
Green salad cabbage, carrots, snowpeas and rice wine vinaigrette gf, v \$10  
Sesame ginger soba noodles with carrots and cucumbers vegan \$10/lb  
Pommery balsamic beets gf, vegan \$10/lb  
Kale and quinoa with apples, cranberries and almonds gf, v \$14/lb  
Yellow basmati rice gf, vegan \$8/lb  
Bulghur wheat with chickpeas, eggplant, tomatoes, parsley and mint vegan \$12/lb  
Roasted Brussels sprouts with peppers and onions gf, vegan \$14/lb  
Assorted grilled vegetables gf, vegan \$14/lb  
Spaghetti squash with spinach and Parmesan gf, v \$10/lb  
Tuna salad gf \$10/lb  
Honey curry chicken salad gf \$14/lb

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## PANINI SPECIAL: \$10

Mortadella with pistachios, basil pesto, fresh mozzarella  
Served hot on white ciabatta roll

Please call Bacchus Market at 215-545-6656 to place your orders