

BACCHUS

WEEKLY MENU

SOUPS:

\$7 per pint

Vegetable lentil with spinach gf, vegan

Carrot ginger gf, vegan

Chicken noodle

Entrees:

Maple mustard glazed salmon gf \$12

Sesame ahi tuna with teriyaki glaze and wasabi aioli (6 oz) gf \$16

Cornmeal crusted tilapia with tartar sauce \$10

Macaroni and cheese with grilled shrimp and Cajun sausage \$11

Chicken and black bean burritos \$12

Veggie burrito with black beans, roasted corn, rice, peppers, onions and cheddar cheese v \$10

Turkey meatloaf gf \$9

Sweet and sour chicken with peppers, onions and pineapple \$12

Herb grilled chicken breast gf \$8

Chicken pot pie \$12

Shepherd's pie gf \$12

Orange ginger braised short ribs \$18

Grilled petit filet (8 oz) with horseradish sauce gf \$15

Caribbean split pea patty gf, vegan \$7

Salads and sides: per pint or serving

Mixed greens salad with clementines, figs, toasted pecans, blue cheese and citrus vinaigrette gf, v \$10

Baby spinach salad with artichoke hearts, roasted red peppers, feta, Kalamata olives and red wine vinaigrette gf, v \$10

Kale and quinoa with apples, cranberries and almonds gf, v \$9

Balsamic Pommery beets gf, vegan \$8

Curried red lentils and cauliflower gf, vegan \$

Green vegetable medley with garlic and olive oil gf, vegan \$9

Lemon Parmesan roasted Brussels sprouts gf, v \$9

White beans and escarole gf, vegan \$9

Spaghetti squash with saffron and tomatoes gf, v \$9

Sesame noodles with carrots and scallions vegan \$8

Pasta pesto chicken salad \$10

Basmati rice gf, vegan \$4

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! \$10

Turkey and Swiss with cranberry relish and Dijonnaise on white ciabatta served HOT \$10

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	\$3.50
Assorted dessert bars (brownies, s'mores brownies, caramel pecan, lemon apricot, peanut butter bites (gf), raspberry almond, double chocolate coconut, blondies)	\$3.50
Assorted cake pops	\$3.50

Grocery items:

Organic milk	\$6.75
Organic eggs	\$6.50