

BACCHUS

WEEKLY MENU

SOUPS:

\$6 per pint

Gazpacho gf, vegan

Chilled honeydew soup with
mint and yogurt gf, vegan

Entrees:

Grilled salmon with mango salsa gf \$12

Tilapia Française with roasted tomato and caper sauce \$10

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

Lemon oregano grilled chicken breast gf \$8

Chicken and black bean burritos \$12

Buttermilk fried chicken pieces (breast and wing \$12) (leg and thigh \$8)

Turkey meatloaf gf \$9

Black angus beef meatloaf with smoky ketchup \$9

Hickory BBQ pulled pork gf \$9

Gemelli pasta with mushrooms, spinach, onions, peppers and herbs vegan \$8

Salads and sides: per pint or serving

GGreek salad with greens gf, v \$12

Caesar salad \$8 add grilled chicken \$15

Quinoa tabbouleh gf, vegan \$9

Summer corn salad gf, vegan \$10

Parmesan potato salad gf, v \$8

Sesame noodles with carrots and scallions vegan \$8

Roasted Summer veggies (zucchini, yellow squash, tomatoes, red onions and herbs) gf, vegan \$9

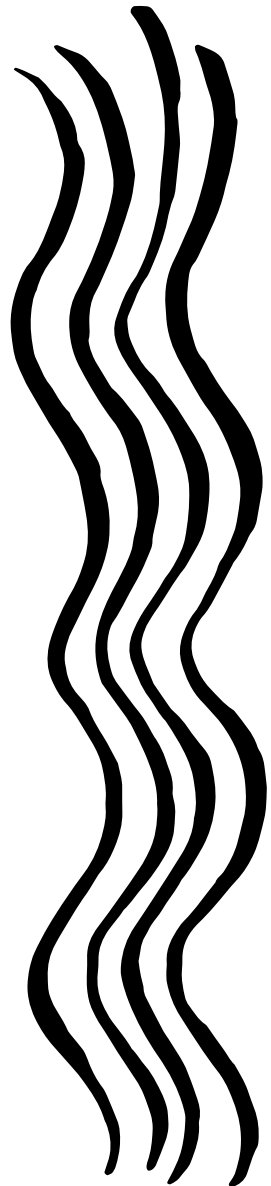
Cucumber dill salad gf, vegan \$7

Assorted grilled vegetables gf, vegan \$10

Tuna salad gf \$10

Chicken salad with grapes gf \$14

Egg salad gf \$8



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

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

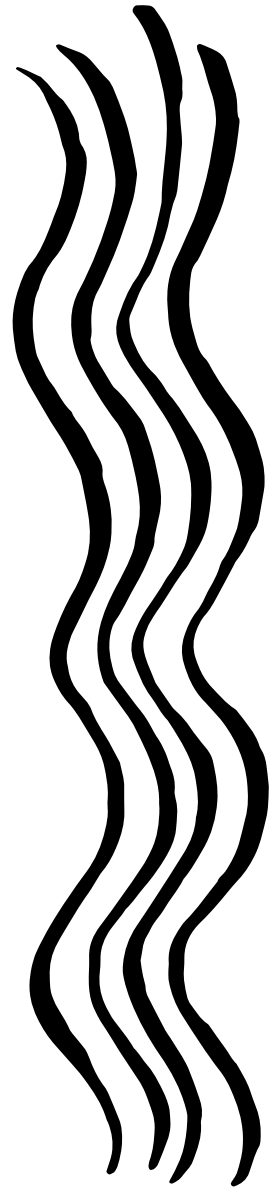
Chocolate chip bread pudding \$8

Grocery items:

Organic milk \$6.75

Organic eggs \$6.50

Bacchus mask \$10



Menu key:
gf- gluten free
v- vegetarian
vegan