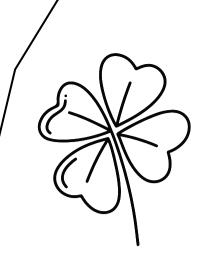


BACCHUS

WEEKLY MENU

March 15-19



SOUPS: \$7 PER PINT

Potato leek gf Split pea gf, vegan Turkey and rice ST PADDY'S DAY SPECIALS:

Corned beef and cabbage with carrots, potatoes and whole grain mustard gf \$14 per serving Irish soda bread v \$9

ENTREES:

Thai curry coconut salmon gf \$12 each Panko crusted tilapia with lemon zest \$10 Sesame ahi tuna with teriyaki glaze and wasabi aioli gf \$35/lb Chicken and black bean burritos \$12 each Caribbean fried chicken quarters (breast and wing \$12) (leg and thigh \$8) Turkey meatloaf gf \$9 each Sirloin tips with mushrooms \$18/lb Grilled petit filet with horseradish sauce gf \$30/lb Grilled chicken breast marinated in red wine vinaigrette gf \$8 each Eggplant rollatini with spinach ricotta filling and roasted tomato sauce qf, v \$14/lb

SALADS AND SIDES: PER PINT OR SERVING

Green salad with artichokes, olives, roasted peppers, feta and lemon oregano vinaigrette gf \$10

Caesar salad \$7

Baby kale spring salad with quinoa, tomatoes, cucumbers, peas and citrus vinaigrette gf, v \$14/lb

Mustard dill potato salad gf, v \$9/lb Tabbouleh vegan \$12/lb

Rosemary roasted potatoes gf, v \$10/lb Asian black rice salad gf, vegan \$12/lb Broccoli with peppers and ginger gf, vegan \$10/lb

Assorted grilled vegetables gf, vegan \$14/lb Tuna salad gf \$10/lb

Pasta pesto salad with grilled chicken \$12/lb Chicken salad gf \$14/lb



SANDWICHES AND PANINIS:

SANDWICH MENU OR BUILD YOUR OWN! \$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

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

MENU KEY:

gf- gluten free v- vegetarian vegan