BACCHUS MENU

November 19-23

SOUPS: \$7 PER PINT

Mixed beans with greens GF VEGAN Broccoli and cheddar V

ENTREES:

Pommery maple glazed salmon GF \$12 each
Panko almond crusted tilapia \$10 each
Herb grilled chicken breast GF \$8 each
Vietnamese beef stew GF \$21 per pound
Turkey meatloaf GF \$10 each
Chicken and black bean burrito \$12 each
Sesame crusted Ahi tuna with teriyaki glaze and wasabi aioli GF \$35 per pound
Baked acorn squash stuffed with chickpeas, farro, spinach, roasted carrots \$12 each VEGAN
Korean BBQ tofu with cabbage slaw GF VEGAN \$16 per pound

SALADS AND SIDES: PER PINT OR SERVING

Green salad with Asian pears, clementines, toasted almonds and mustard vinaigrette GF VEGAN \$10 each

Chile lime quinoa with pepitas GF VEGAN \$12 per pound

Farro salad with roasted sweet potatoes, pecans, dried cranberries, arugula and cider vinaigrette VEGAN \$12 per pound

Sesame noodles with carrots and scallions VEGAN \$10 per pound

Rosemary roasted potatoes GF VEGAN \$10 per pound

Mashed potatoes GF V \$10 per pound

Roasted root vegetables (carrots, parsnips, onions, rutabaga, turnips) VEGAN \$10 per pound

Green beans with preserved lemon GF VEGAN \$14 pound

Pommery balsamic beets GF VEGAN \$10 per pound

Chicken salad with grapes GF \$14 per pound

Tuna salad GF \$12 per pound

Assorted grilled vegetables GF VEGAN \$14 per pound

SANDWICHES AND PANINIS: \$11 SANDWICH MENU OR BUILD YOUR OWN!

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, lemon, 7 layer, blondies) \$3.50
Assorted cake pops \$3.50

MENU KEY:

gf- gluten free v- vegetarian vegan