BACCHUS MENU

May 21-25

ENTREES:

Indonesian curried salmon with golden raisin and pinenuts GF \$12 each Almond panko crusted tilapia \$10 each Herb grilled chicken breast GF \$8 each 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 Chipotle marinated petit filet with horseradish sauce GF \$32 per pound Stuffed chicken breast with spinach, fresh mozzarella, roasted red peppers and lemon butter sauce GF \$10 each Japchae (sweet potato glass noodles) with vegetables VEGAN/GF \$12 per pound

SALADS AND SIDES: PER PINT OR SERVING

Caesar salad \$8 each Caprese (tomatoes, fresh mozzarella, basil) over mixed greens with balsamic vinaigrette V/GF \$10 each Grain bowl: farro, mixed greens, asparagus, grilled radicchio, pepitas, cherry tomatoes and lemon herb vinaigrette VEGAN \$10 each Green beans with portobello mushrooms VEGAN/GF \$12 per pound Chili lime quinoa with pepitas VEGAN/GF \$12 per pound Summer corn salad VEGAN/GF \$10 per pound Rosemary roasted red bliss potatoes VEGAN/GF \$10 per pound Green vegetable medley VEGAN/GF \$14 per pound Mustard dill potato salad V/GF \$10 per pound Chicken salad with grapes GF \$14 per pound Tuna salad GF \$12 per pound Assorted grilled vegetables VEGAN/GF \$14 per pound

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

SANDWICH SPECIAL

Smoked turkey, herb garlic cream cheese, bacon, roasted red peppers and arugula served HOT on white ciabatta

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

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