# **BACCHUS MENU**

# February 12-16

**SOUPS: \$7 PER PINT** 

Vegetable soup VEGAN/GF Mushroom barley V Beef chili GF Coconut carrot ginger VEGAN/GF

### **ENTREES:**

Char-grilled salmon with Indonesian curry sauce (pine nuts and raisins) GF \$12 each Walnut panko crusted tilapia \$10 each Achiote 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 Roasted petit filet with chimichurri sauce GF \$30 per pound Chicken cacciatore GF \$14 per pound Korean BBQ tofu with cabbage slaw VEGAN/GF \$16 per pound Shepherd's pie \$12 each

## SALADS AND SIDES: PER PINT OR SERVING

Caesar salad \$8 each

Mixed green salad with apples, pomegranate, goat cheese and citrus vinaigrette V/GF \$10 each

Grain bowl: farro, mixed greens, grilled vegetables and harissa dressing VEGAN \$10 each Kale and quinoa with apples, cranberries and almonds VEGAN/GF \$12 per pound Greek farro salad V \$12 per pound Green vegetable medley VEGAN/GF \$14 per pound Roasted Brussels sprouts with peppers and onions VEGAN/GF \$14 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, roasted red peppers and arugula on plain ciabatta roll. Served hot.

#### **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