BACCHUS MENU

May 1-5

SOUPS: \$7 PER PINT

Turkey corn chowder Cream of asparagus White bean and spinach with beef GF

ENTREES:

Herb crusted salmon GF \$12

Almond panko crusted tilapia \$10

Herb grilled chicken breast GF \$8

Roasted chicken thighs with tomatoes, corn and tequila lime sauce \$16/lb

Turkey meatloaf GF \$10

Chicken and black bean burrito \$12

Sesame crusted Ahi tuna with teriyaki glaze and wasabi aioli GF \$35/lb

Crab cake with tartar sauce \$12 each

Frittata with asparagus, tomatoes, and fontina cheese V/GF \$6

Tofu with broccoli and peanut sauce GF/VEGAN \$16/lb

SALADS AND SIDES: PER PINT OR SERVING

Caesar salad \$8

Spinach salad with strawberries, beets, pickled red onion, sunflower seeds, and balsamic vinaigrette

VEGAN/GF \$10

Grain bowl: mixed greens with spiced couscous, dried fruit, pistachios, grilled onion and lemon, fig vinaigrette VEGAN \$10

Farro salad with arugula, roasted cauliflower and carrots, currants, scallions, and harissa vinaigrette VEGAN \$12/lb

Thai noodle salad VEGAN \$10/lb

Sweet and sour braised beets VEGAN/GF \$10/lb

Chili lime quinoa GF/VEGAN \$12/lb

Green beans with crispy shallots VEGAN \$10/lb

Chicken salad with grapes GF \$14/lb

Tuna salad GF \$12/lb

Assorted grilled vegetables VEGAN/GF \$14/lb

SANDWICHES AND PANINIS:

SANDWICH MENU OR BUILD YOUR OWN! \$11

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)
Assorted cake pops \$3.50

GROCERY ITEMS:

Organic milk \$6.75 Organic eggs \$6.50 **MENU KEY:**

\$3.50

gf- gluten free v- vegetarian vegan