

# BACCHUS

## WEEKLY MENU

### SOUPS:

**\$7 per pint**

Chicken and rice

Cream of asparagus

Turkey chili with white beans

New England clam chowder **\$9 per pint**

### Entrees:

Grilled salmon with honey garlic glaze gf \$12

Hoisin glazed salmon cake \$8

Sesame ahi tuna with teriyaki glaze and wasabi aioli (6 oz) gf \$16

Almond panko crusted tilapia \$10

Chicken and black bean burritos \$12

Veggie burrito with black beans, roasted corn, rice, peppers, onions and cheddar cheese v \$10

Turkey meatloaf gf \$9

Southwest grilled chicken breast gf \$8

Chicken pot pie \$12

Shepherd's pie gf \$12

Carnitas enchilada pie with lime crema gf \$10

Hot and sweet Italian sausage and peppers gf \$10

Red wine braised short ribs \$18

Macaroni and cheese v \$8

Turkish red lentil and bulgur vegan \$8

### Salads and sides: per pint or serving

Mixed greens salad with figs, goat cheese, toasted walnut and balsamic vinaigrette gf, v \$10

Caesar salad \$8 add grilled chicken \$15

Kale and quinoa with apples, cranberries and almonds gf, vegan \$9

Balsamic Pommery beets gf, vegan \$8

Parmesan mashed potatoes gf, v \$8

Green vegetable medley with garlic and olive oil gf, vegan \$9

Lemon Parmesan roasted Brussels sprouts gf, v \$9

Sesame noodles with carrots and scallions vegan \$8

Assorted grilled vegetables gf, vegan \$10

Tuna salad gf \$10

Chicken salad with grapes gf \$14

## Sandwiches and paninis:

### Sandwich menu or build your own! \$10

Panini Special: Smoked turkey, herb garlic cream cheese, roasted red peppers and arugula served hot on white or multigrain ciabatta roll \$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

**Menu key:**  
**gf- gluten free**  
**v- vegetarian**  
**vegan**

### 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