

BACCHUS

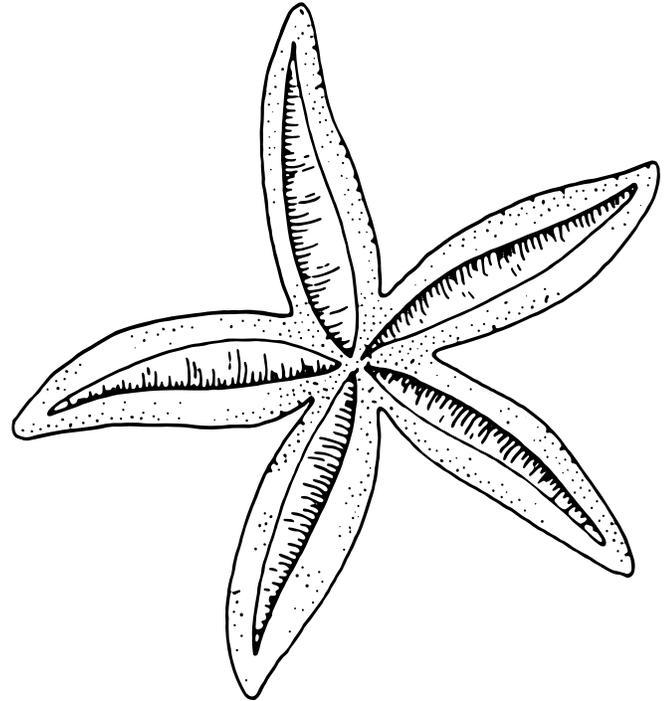
WEEKLY MENU

SOUPS: \$6 per pint

Gazpacho gf, vegan

Entrees:

- Grilled salmon with orange basil sauce gf \$12
- Cornmeal crusted tilapia with tartar sauce \$10
- Sesame ahi tuna with teriyaki glaze and wasabi aioli (6 oz) gf \$16
- Grilled salmon cakes with lemon dill aioli \$10
- Herb grilled chicken breast gf \$8
- Chicken and black bean burritos \$12
- BBQ chicken quarters (breast and wing \$12) (leg and thigh \$8)
- Turkey meatloaf gf \$9
- Grilled petit filet (8 oz) with horseradish sauce gf \$15
- Beef and broccoli gf \$14
- Curried black bean cakes vegan \$9



Salads and sides: per pint or serving

- Garden salad with tomatoes, cucumbers, carrots, red onions and red wine vinaigrette gf, v \$9
- Caesar salad \$8 add grilled chicken \$15
- Quinoa tabbouleh gf, vegan \$9
- Summer corn salad gf, vegan \$10
- Southern potato salad gf, v \$8
- Sesame noodles with carrots and scallions vegan \$8
- Sweet potato, black beans and jicama salad gf, vegan \$8
- Green vegetable medley with garlic oil gf, vegan \$9
- Cucumber dill salad gf, vegan \$7
- Assorted grilled vegetables gf, vegan \$10
- Tuna salad gf \$10
- Chicken salad with grapes gf \$14

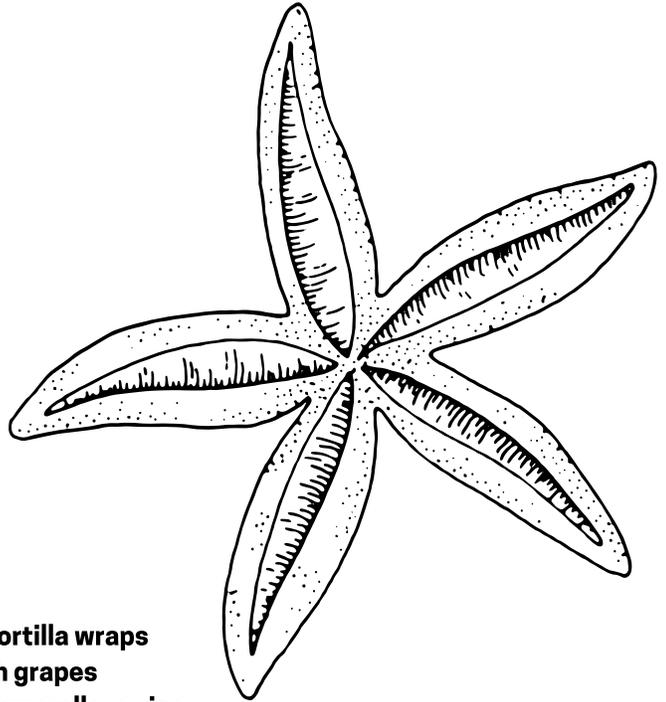
Sandwiches and paninis:

Sandwich menu or build your own! \$9

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

Assorted dessert bars (brownies, s'mores brownies, caramel pecan, lemon apricot, peanut butter bites (gf), raspberry almond, double chocolate coconut, blondies) \$3

Assorted cake pops \$3.50

Berry trifle \$8

Fresh pineapple and strawberry crisp \$9

Grocery items:

Organic milk \$6.75

Organic eggs \$6.50

Bacchus mask \$10

Menu key:
gf- gluten free
v- vegetarian
vegan