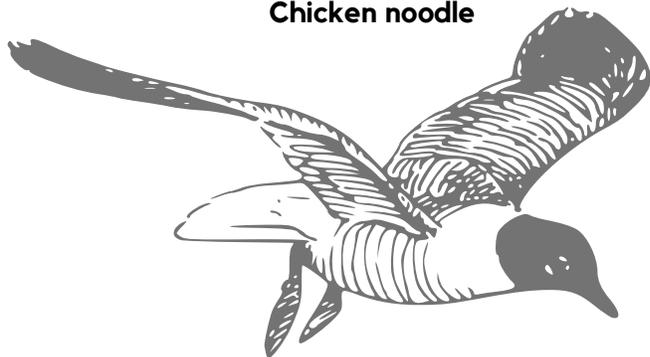


# BACCHUS

## WEEKLY MENU

### SOUPS: \$6 per pint

Gazpacho gf, vegan  
Chicken noodle



### Entrees:

- Grilled achiote salmon filet gf, \$12
- Sesame ahi tuna with teriyaki glaze and wasabi aioli (6 oz) gf \$16
- Panko almond crusted tilapia \$10
- Crab cake (4 oz) with sauce remoulade \$9
- Grilled salmon salad with roasted corn and sun-dried tomato pesto gf \$8
- Chicken and black bean burritos \$12
- Veggie burrito with black beans, roasted corn, rice, peppers, onions and cheddar cheese v \$10
- Herb grilled chicken breast gf \$8
- Chicken Piccata \$10
- Turkey meatloaf gf \$9
- Grilled petit filet (8 oz) with horseradish sauce gf \$15
- Beef and broccoli gf \$12

### Salads and sides: per pint or serving

- Green salad with cucumbers, blueberries, nectarines, grapes, radishes, pistachios and mustard vinaigrette gf, vegan \$10
- Caesar salad \$8 add grilled chicken \$15
- Summer corn salad gf, vegan \$10
- Greek salad gf, v \$9
- Mustard dill potato salad gf \$8
- Asparagus and broccoli in garlic oil gf, vegan \$9
- Sesame noodles with carrots and scallions vegan \$8
- Basmati rice gf, vegan \$7
- Assorted grilled vegetables gf, vegan \$10
- Tuna salad gf \$10
- Chicken salad with grapes gf \$14

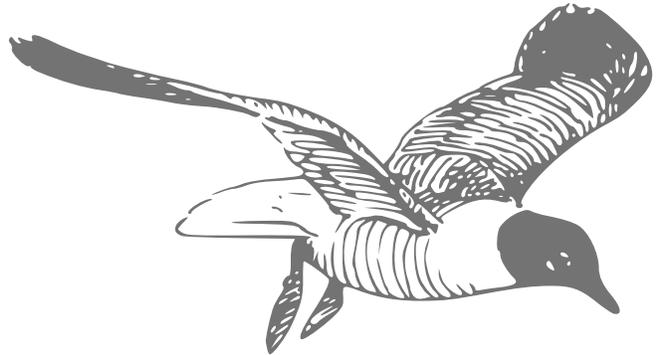
## Sandwiches and paninis:

### 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

#### Grocery items:

Organic milk	\$6.75
Organic eggs	\$6.50
Bacchus mask	\$10

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