

BACCHUS

WEEKLY MENU

Jan 25-Feb 1

SOUPS: \$7 PER PINT

Cream of spinach v
Chicken, tomato, white beans and kale gf
Vegetable minestrone v

ENTREES:

Coriander crusted salmon with orange and ginger gf \$12 each
Almond panko tilapia \$10
Grilled mahi mahi with mango pepper compote gf \$12 each
Chicken and black bean burritos \$12 each
Chicken Milanese with lemon caper sauce \$12
Chicken pot pie \$12 each
Turkey meatloaf gf \$9 each
Rosemary Dijon grilled chicken breast gf \$8 each
Grilled petit filet with horseradish sauce gf \$30/lb
Meatballs and marinara \$2 each
Beef and broccoli gf \$16 per pound
Spanakopita v \$6 each

SALADS AND SIDES: PER PINT OR SERVING

Green salad with goat cheese, cranberries, apples and cider vinaigrette gf, v \$8
Caesar salad \$7
Kale and quinoa with apples, cranberries and almonds gf, vegan \$14/lb
Penne pasta with butternut squash, sun-dried tomatoes and Parmesan v 10/lb
Pommery balsamic beets gf, vegan \$10
Roasted Brussels sprouts with peppers and onions gf, vegan \$16/lb
Parmesan mashed potatoes gf, v \$8 per pound
Scallion rice gf, vegan \$8/lb
Assorted grilled vegetables gf, vegan \$14/lb
Tuna salad gf \$10/lb
Chicken salad with grapes gf \$14/lb

SANDWICHES AND PANINIS:

SANDWICH MENU OR BUILD YOUR OWN! \$10

Sandwich Special: Corned beef and Swiss cheese with Red Kraut (from JENIFERMENTED), Russian dressing served on marble rye (from Baker Street Bread Company and Bakery)- Hot or Cold \$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

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

MENU KEY:

gf- gluten free
v- vegetarian
vegan