

BACCHUS

WEEKLY MENU

SOUPS:

\$6 per pint

Split pea vegan
Chicken noodle
Cream of butternut squash with
smoked paprika
Beef barley

Entrees:

Sesame ahi tuna with teriyaki glaze and wasabi aioli (6 oz) gf \$16
Jambalaya with chicken, shrimp and Andouille sausage gf \$12
Ginger tofu with baby bok choy, peppers and scallions gf, vegan \$8
Grilled petit filet (8 oz) with horseradish sauce gf \$15
Lemon herb salmon gf \$12
Sautéed tilapia Provençale \$10
Shepherd's pie, gf \$12
Chicken pot pie \$12
Achiote grilled chicken breast gf \$7
Chicken and black bean burritos \$10
Turkey meatloaf gf \$9
Braised short ribs \$16

SHEET PAN DINNERS:

for 2 people

On metal sheet pan (Honor System: to be returned to Bacchus)
Braised short ribs
Lemon herb salmon \$40
Above served with: Herb roasted potatoes and green beans

Salads and sides: per pint or serving

Greek salad with greens gf, v \$8
Caesar salad \$7 add grilled chicken \$12
Kale and red quinoa salad with carrots and orange poppy seed dressing gf, vegan \$8
Jeweled basmati rice with dried fruit and pistachios gf, vegan \$7
Roasted Brussels sprouts with lemon and parmesan gf, v \$9
Green beans with caramelized shallots gf, vegan \$9
Shredded beets braised in vinegar gf, vegan \$8
Assorted grilled vegetables gf, vegan \$10
Herb roasted potatoes gf, vegan \$7
Roasted garlic mashed potatoes gf, v \$8
Tuna salad gf \$10

Sandwiches and paninis:

PANINI SPECIAL:

Roasted turkey breast, Swiss cheese, cranberry relish, Dijonnaise on white or multigrain ciabatta roll served HOT \$9

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 \$2.50

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

Tiramisu \$8

Grocery items:

Organic milk \$6.75

Organic eggs \$6.50

Bacchus mask \$10

Menu key:
gf- gluten free
v- vegetarian
vegan