

BACCHUS

WEEKLY MENU



SOUPS:

\$6 per pint

Chicken noodle
Gazpacho gf, vegan
Spring pea soup gf, v

Entrees:

Miso glazed salmon with charred scallions gf \$12
Italian breaded tilapia \$10
Sesame ahi tuna with teriyaki glaze and wasabi aioli (6 oz) gf \$16
Chicken Marsala \$12
Rosemary thyme grilled chicken breast gf \$8
Chicken and black bean burritos \$12
Turkey meatloaf gf \$9
Grilled petit filet (8 oz) with horseradish sauce gf \$15
Red wine braised short ribs gf \$16
Curried peanut crusted tofu with carrots and scallions gf, vegan \$8
Macaroni and cheese v \$8

Salads and sides: per pint or serving

Spring greens with goat cheese, dried fruit, spiced nuts and balsamic vinaigrette gf, v \$12
Caesar salad \$7 add grilled chicken \$15
Kale and quinoa salad with apples, cranberries and almonds gf, vegan \$8
Pommery balsamic beets gf, vegan \$8
Greek orzo salad v \$8
Roasted Brussels sprouts with peppers and onions gf, vegan \$9
Green vegetable medley with garlic oil gf, vegan \$9
Cucumber dill salad gf, vegan \$7
Assorted grilled vegetables gf, vegan \$10
Herb roasted potatoes gf, vegan \$7
Mashed potatoes with Parmesan gf, v \$8
Tuna salad gf \$10
Chicken salad with grapes gf \$14

Sandwiches and paninis:

SANDWICH SPECIAL:

Roast beef special with Swiss cheese, Russian dressing, cole slaw on marble rye bread served with house-made potato chips \$11

Sandwich menu or build your own! \$9

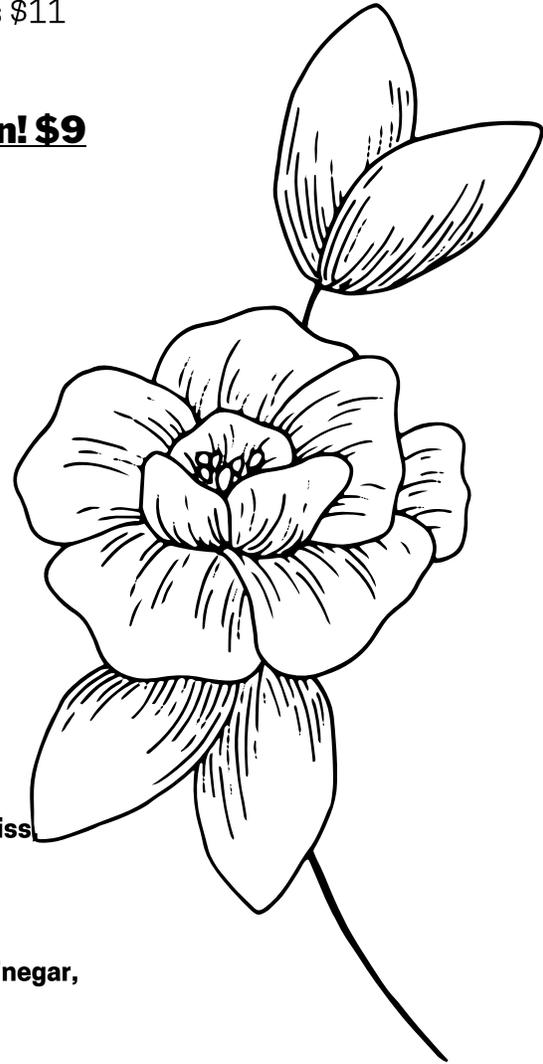
Paninis

*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