

BACCHUS WEEKLY MENU

On metal sheet pan (Honor System: to be returned to Bacchus)

Turkey meatloaf \$35

Grilled salmon with tomato leek sauce \$40

Above served with: Potatoes or Rice and Green beans

A LA CARTE MENU:

SOUPS: \$6 per pint

Seafood chowder

Turkey and rice gf

ENTREES:

Grilled salmon with tomato leek sauce gf \$12

Panko pistachio tilapia \$10

Sesame crusted ahi tuna with teriyaki glaze (6 oz) gf \$14

Chicken pot pie \$12

Ginger soy glazed grilled chicken breast gf \$7

Chicken and black bean burritos \$10

Turkey meatloaf gf \$9

Grilled petit filet (8 oz) with horseradish sauce gf \$15

Red wine braised short ribs gf \$15

SIDES AND SALADS: per pint or serving

Arugula and romaine salad with cranberries, toasted almonds, goat cheese and lemon honey vinaigrette gf v \$8

Caesar salad \$7 add grilled chicken \$12

Cucumber dill salad gf, vegan \$7

Kale and quinoa salad with apples, cranberries and almonds gf, vegan \$8

Sesame noodles with carrots and scallions vegan \$7

Macaroni and cheese bites v \$8

Lemon Parmesan roasted Brussels sprouts gf, v \$9

Herb buttered green beans gf, v \$9

Assorted grilled vegetables gf, vegan \$10

Roasted potatoes gf, vegan \$7

Whipped potatoes gf, v \$8

Rice pilaf gf \$6

Tuna salad gf \$10

Chicken salad with grapes gf \$12

SANDWICHES AND PANINIS: \$9

sandwich menu - or build your own!

paninis are 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

Chocolate chip bread pudding \$6

GROCERY ITEMS:

Organic milk \$6.75

Organic eggs \$6.50

Bacchus mask \$10

Menu key:

gf- gluten free

v- vegetarian

vegan