BACCHUS MENU

January 22-26

SOUPS: \$7 PER PINT

White bean, cabbage and bacon GF Cream of butternut squash V/ Moroccan lentil VEGAN/GF

ENTREES:

Pommery maple glazed salmon GF \$12 each
Almond panko crusted tilapia \$10 each
Herb grilled chicken breast GF \$8 each
Turkey meatloaf GF \$10 each
Chicken and black bean burrito \$12 each
Sesame crusted Ahi tuna with teriyaki glaze and wasabi aioli GF \$35 per pound
Korean BBQ tofu with brown rice and vegetables VEGAN/GF \$16 per pound
Roasted petit filet with horseradish sauce GF \$30 per pound
Chicken parmesan \$12 each
Beef meatballs with marinara \$1.50 each

SALADS AND SIDES: PER PINT OR SERVING

Caesar salad \$8 each

Kale and romaine with blueberries, pecans, shredded Parmesan and citrus vinaigrette V/GF \$10 each

Grain bowl: farro, mixed greens, pickled vegetables and soy vinaigrette VEGAN \$10 each Farro salad with roasted butternut squash, apples, pecans, caramelized shallots, baby spinach and citrus vinaigrette VEGAN \$12 per pound

Green beans amandine VEGAN/GF \$10 per pound

Kale and quinoa salad with apples, cranberries and almonds VEGAN/GF \$12 per pound Thai noodle salad VEGAN \$10 per pound

Pommery balsamic beets \$10 per pound

Chicken salad with grapes GF \$14 per pound

Tuna salad GF \$12 per pound

Assorted grilled vegetables VEGAN/GF \$14 per pound

SANDWICHES AND PANINIS: \$11 SANDWICH MENU OR BUILD YOUR OWN!

SANDWICH SPECIAL

Smoked turkey, Jarlsberg, orange cranberry marmalade on white ciabatta. Served hot.

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, lemon, 7 layer, blondies) \$3.50
Assorted cake pops \$3.50

MENU KEY:

gf- gluten free v- vegetarian vegan