# **BACCHUS MENU**

## April 23-27

## SOUPS: \$7 PER PINT

Cream of asparagus V/GF Vichyssoise GF Arrozcaldo (chicken and rice porridge with ginger) GF

### **ENTREES:**

Grilled salmon with mango salsa GF \$12 each Italian breadcrumb 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 Moroccan chicken thighs with preserved lemon, mixed olives, and saffron broth GF \$14 per pound Beef lasagna \$9 per slice Bulgogi marinated flank steak GF \$20 per pound Panko crusted chicken fingers with honey mustard \$16 per pound Vegan burger patties (portobello mushrooms, chickpeas, rice) w/chipotle aioli VEGAN/GF \$10 each

## SALADS AND SIDES: PER PINT OR SERVING

Caesar salad \$8 each Greek salad over greens with oregano vinaigrette V/GF \$10 each Grain bowl: farro, mixed greens, roasted carrots, dates, toasted almonds and harissa vinaigrette VEGAN \$10 each Braised shredded beets VEGAN/GF \$10 per pound Farro salad with baby spinach, roasted grape tomatoes, feta, caramelized shallots and garlic and cumin seed dressing V \$14 per pound Sweet potato salad with cherry tomatoes, celery, cranberries and Pommery vinaigrette VEGAN/GF \$10 per pound Three bean (chickpeas, white beans and haricot vert) salad with roasted garlic dressing VEGAN/GF \$14 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!

#### 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