

we encourage you to dine family- style | dishes are served as **they come** and are meant to be shared | we recommend 2-3 plates per person | no substitutions

Bread + Snacks

bread plate 8
compound butter | infused olive oil

moroccan spiced nuts 6
cashew | pistachio | pecan

french fries 9
curry ketchup

cantimpalitos 12
li'l pork sausages | cider & parsley

gumbo poutine 14
fries | andouille | chicken | cheese | gumbo gravy

duck taquitos 14
confit duck leg | roasted garlic cumin crema

Cheese

cheese plate 32
4 cheeses | crostini | fig jam

cheese & charcuterie plate 34
4 cheeses | 4 meats | crostini | fig jam

Seafood

fish 'n chips 15
bread crumb battered grouper | tartar sauce

seared swordfish 15
bread crumb battered grouper | tartar sauce

duo of scallop 20
carrot slaw | curry vanilla vinaigrette | lentils

Meats

chicken mole verde 15
braised chicken breast | pipian mole | squash

grilled 8oz flat iron steak 26
chimichurri

pork que no? 18
crispy pork belly | smoked cabbage

chicken-fried lamb chops 20
chorizo gravy

Vegetables

herbs & greens 12
fresh dill | herb dijon vinaigrette

burrata 16
cardamom roasted grapes | almonds | purslane

grilled marinated artichoke 16
tomato vinaigrette

mushroom-stuffed zucchini 16
portobello | monterey jack | marinara

black truffle scalloped potato 16
gruyere | fresh herb salad

patatas bravas 12
thyme labneh

taiwan bok choy 12
lemongrass hoisin

rajas poblanos 12
mexican squash | poblanos | onion | crema

pan seared gnocchi 16
chestnut cream | pomegranate | thyme

eggplant caponata pasta 16
etto trombe pasta | castelvetro olive caponata
add burrata \$5

Sweets

chamomile creme brulee 11
lemon molasses meringue

chocolate tort 11
quinoa pecan crumble | whipped cream

peach cobbler 11
vanilla gelato

croissant bread pudding 11
apple chutney | golden raisins & pecans

small plates + shenanigans

BACCHUS

kitchen + wine bar

