

BACCHUS' KITCHEN

November 17, 2023

SALADS

BASIC GREENS greens, carrot ribbons, cucumber, herb vinaigrette	13
BUTTER LETTUCE & SHAVED RADISH green goddess dressing	14
CHIQUITA CAESAR baby gem, pepitas, red bell pepper, cotija "crouton"	14

SMALLER PLATES

BURRATA & PEARS roasted bosc pear, pine nut vinaigrette	15
CRISPY TEMPURA SQUASH delicata rings, miso sesame dressing, pickled ginger	15
MARYLAND CRAB CAKE 4oz maryland lump crab, horseradish remoulade	16

CHEESE & CHARCUTERIE PLATES

served with crostini & seasonal accoutrements

CHEESE & CHARCUTERIE a selection of four cheeses & four meats	34
JUST CHEESE a selection of four cheeses	32
JUST CHARCUTERIE a selection of four cured meats	32
BREAD PLATE with bacchus compound butter	8

LARGER PLATES

GNOCCHI E FUNGHI mixed mushrooms, pomegranate, kabocha marsala sauce	28
PORK SCHNITZEL spaetzle, mustard sauce, shaved brussels & bacon	29
CHICKEN FORESTIÈRE mushroom gravy, haricots vert, roasted sweet potato	30
SEARED SCALLOPS basmati rice, garam masala carrot, papadum	34
SCOTTISH SALMON patty pan squash, herbed white bean ragout	36
STEAK FRITES prime new york steak, montreal spice, frites, red wine porcini	40

SIDES \$9

"STREET" SPROUTS roasted brussels sprouts, mayo, tajin, cotija
ROASTED CAULIFLOWER with lemon zest & chile mint butter
SAUTEED SUGAR SNAP PEAS fresh ginger & garlic
WHIPPED MASHED POTATO with nutmeg & goat cheese
FRENCH FRIES with curry ketchup

to provide you the most efficient dinner service, we ask that you please give us your entire order (starters & mains) at the same time. pretty please. with sugar on top.

*Consuming raw or undercooked meats (such as rare/medium rare), poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions; these items may contain raw or undercooked ingredients.