

## Starters

### Citrus Salad 10

sliced citrus, curly chicory, queso fresco,  
spiced pepitas, olive oil  
[gf] [veg]

### Poached Shrimp 12

Escabeche vegetables, red pepper reduction,  
amaranth lettuce  
[gf]

### Charred Trevisio Salad 11

roasted apples, frisee, candied nuts, goat cheese, balsamic  
[gf] [veg]

### Brûléed Parmesan 9

grilled Seed Bakery walnut bread  
[veg]

### Claud's Famous Gumbo 12

Chicken, andouille sausage, rice  
Add Shrimp 8

### Smoked Trout 14

Liquid lox, Yukon potato, salmon roe

## Mains

### Pan Seared Scallops 28

Chinese eggplant, braised daikon, dry roasted peanuts

### Seasonal Fish mp

saffron basmati, roasted cauliflower, tomato lime chutney

### Zucchini 'Scallops' 18

curry rice, coconut tikka masala, baby peppers  
[vegan] [gf]

### Black & Blue Burger 16

ground beef, blackening spices, blue cheese, tomato jam  
Seed Bakery brioche bun, handcut fries

### Spring Ziti Pasta 19

english peas, teardrop tomatoes, mint, feta, castelvetro olives

### Chicken Schnitzel 27

spätzel, bacon lardons, sauteed cabbage, onion petals,  
whole grain mustard cream sauce

### Sumac Duck Breast 26

lemon and olive oil marinated chickpeas,  
roasted red bell peppers

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## Sides 7 each

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## Cheese & Charcuterie

Served with crostinis & seasonal accoutrements

### Brillat Savarin 7

bosc pears

### Pecorino Brigante 7

medjool date compote

### Cabot White Cheddar 7

tart cherries

### Blu di Caravaggio Buffalo Gorgonzola 7

wild honey with rosemary

### Cheese & Charcuterie Plate 22

### Chefs Cheese Plate 21

### Chefs Charcuterie Plate 21

### Roasted Sunchokes

garlic and rosemary

[gf] [veg]

### Grilled Broccolini

garlic, parmesan, chili oil

[gf] [veg]

### Handcut fries

housemade ketchup

[gf] [veg]

### Seasonal Vegetables

[gf] [veg]

### Smashed Potatoes

Smashed and fried peewee  
potatoes, garlic-green onion  
aioli

[gf] [veg]

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### Specialty Bread Plate 7

Warm ciabatta and Seed Bakery Multigrain wheat  
housemade seasonal compound  
butter, garlic olive oil &  
Plugra butter

## Aperitif/ Dessert Wines

'11 Dm du Fresche Chenin Blanc, Anjou Coteaux de la Loire' Cuveé Vielle Sève' France	14
'13 Riofavara 'Notissimo' Moscato di Noto, Sicily Domaine Breuil de Segonzac, Pineau des Charentes, France	15
'11 Taylor Fladgate, Late Bottle Vintage Porto, Portugal	14
Fonseca 10 Year Tawny Port, Portugal	19
	16

## Waters/Coffee/Tea/Soda

Artisanal Sodas	3
Black Iced Tea	2.5
Flat or Sparkling Water	6
French Press Coffee Custom Roast from Foothill Roasters	4
Hot Tea from serendipitea Namaste black tea, Rwandan green tea Zzz chamomile lavender , Once upon a tea	4



# BACCHUS' KITCHEN

Tuesday- Saturday  
5PM- 10PM

626/594/6377

Bacchuskitchen.com

*[gf] gluten free [veg] vegetarian*

*Dishes are seasoned by our culinary team.  
Please let us know about any sodium preferences or allergies so that we can make necessary adjustments in the kitchen.*

*C&C*

*Chef Claud Beltran*

*Wine Director Katie Putterlik*