

BACCHUS

kitchen + wine bar

jan 22 | 2024

<i>snacks</i>	nuts & olives	9
	mixed nuts castelvetroano olives	
	bread plate	9
	compound butter herbed olive oil	
	pimento beer cheese	12
	with potato chips	
	duck taquitos	14
	confit duck leg roasted garlic cumin	

<i>greens</i>	herbs & greens	12
	fresh dill herb dijon vinaigrette	
	caesar salad	15
	romaine cotija crouton caesar dressing	

<i>cheese & meats</i>	burrata & beets	16
	roasted red beets beet reduction	
	il prosciutto + el jamon	24
	24 month old prosciutto di parma bellota iberico	
	cheese plate	30
	a selection of cheese with crostini	
	cheese & charcuterie	32
	a selection of cheese & cured meats with crostini	
	grilled cheese sandwich	24
	gruyere caramelized onion sourdough mixed green salad	
	<i>add prosciutto +10</i>	

<i>larger plates</i>	prime flat iron steak	34
	sauteed zucchini & onion black garlic sauce	
	grilled rack o' lamb	36
	mint cilantro sauce	
	braised beef short ribs	28
	sauteed carrot ribbons	
	chicken katsu	30
	panko crust roasted sweet potato japanese curry sauce	
	sea bass	28
	herbed basmati rice cilantro lemon sauce	
	pan seared gnocchi	26
	castelvetroano olives capers red pepper garlic sauce	

<i>sides</i>	patatas bravas	10
	french fries with curry ketchup	10

<i>sweets</i>	panettone bread pudding	9
	ginger creme brulee	9
	chocolate terrine	9
	gelato <i>chocolate honey vanilla bean</i>	3
	blackberry cabernet sorbet	3

