

## Bacchus @ the POPS - 2023 Menu

Cheese & Charcuterie served with crostini, seasonal fruit, glazed pecans

Chef-selected Cheese and Charcuterie plate - 3 cheeses and 3 meats - \$30 (feeds 2)

Chef's Cheese Plate - 4 cheeses - \$25 (feeds 2)

Baguette with Compound Butter \$8

Salads \$12 each (feeds two)

Watermelon Salad *pepitas, ciliegine mozzarella, lime vinaigrette*

Summer Greens *mixed lettuce, fine herbs, grilled red onion, dijon vinaigrette, crumbled goat cheese*

Cucumber Salad *persian cucumber, cherry tomato, red wine vinaigrette*

Entree Plates (Feeds 1 person) (all are served room temperature)

8oz Smoked Flat Iron Steak with carolina mustard sauce \$25

Pickled Grilled Shrimp with remoulade (8 pieces) \$23

Picnic-style Fried Chicken (thigh & breast) with blue cheese sauce \$22

Grilled Marinated Zucchini with red pepper sauce \$16

Sides \$10 (feeds two)

Macaroni Salad with red onion, celery, red pepper and mayo vinaigrette

Cajun Cole Slaw

Red Potato Salad with whole grain mustard & chives

Marinated Green Beans

Desserts

Banana pudding \$10

Peach Cobbler with whipped vanilla cream \$10

Big ol' Peanut Butter and chocolate chip cookie (gluten free) \$8

WINE \$22 (2 wine glasses are included with wine bottle purchase, and bottles have screw caps)

SAUVIGNON BLANC los vascos 2021, colchagua valley, chile

PINOT NOIR Heron 2021, central coast california

BOTTLED WATER 1L

Still \$8 Sparkling \$8

\*paper plates, napkins, and cutlery available upon request

All food must be pre-ordered by Wednesday June 21st @ 5pm !

All orders are TAKEAWAY and are to be picked up at our booth at the Arboretum.

*a 10% service charge will be added to all orders. Your credit card will not be charged until the day of the event.*