

CHEESE & CHARCUTERIE

Cheese

Chef's Selection of Artisan Cheeses

*Chef Selection of Five*

*Imported & Domestic Cheeses, Candied Walnuts & Quince*

17

Bacchus

Charcuterie & Artisan Cheeses

*Pate, Cured Meats, Cheese Selections Seasonal Garnish,*

*Dried Fruit, Nut Crisps*

21

SOUPS SALADS APPETIZERS

Soupe du Jour

*Chef's Special*

Daily Price

French Onion Soup

*Caramelized Onions, Croutons, Gruyère*

9

Fresh Burrata Cheese with Heirloom Tomatoes

*Balsamic Vinegar, Ciabatta Croutons, Basil Oil*

14

Caesar Salad

*Romaine Hearts, Anchovy Dressing, Rosemary Croutons,*

*Parmesan Cheese*

10

Moules Mariniere

*Mussels, Shallots, White Wine, Butter, Garlic*

13

Escargots Persillade

*Confit Garlic Herb Butter, Lemon*

11

BRUNCH ENTRÉES

*\* Choice of Side: House Salad, Caesar Salad, Pomme Frites or Breakfast Potatoes*

Smoked Pulled Pork Benedict\*

*Toasted English Muffin, Poached Eggs, Smoked Pork Butt*

*Roasted Peppers, Spicy Hollandaise*

15

Crab & Asparagus Benedict\*

*Toasted English Muffin, Poached Eggs, Blue Crab*

*Asparagus, Béarnaise Sauce*

16

Bacchus Omelette\*

*Herbed Goat Cheese, Ham, Tomato, Braised Leeks*

12

Buckwheat Crepes\*

*Roasted Chicken & Wild Mushrooms, Thyme Cream Sauce*

13

Poulet Frites

*Pan Seared Chicken Breast, Pommes Frites, Natural Jus*

15

Stuffed French Toast

*Seasonal Fruit, Chantilly Cream, Maple Syrup, Brioche*

10

Oeufs Brouilles Aux Champignons

*Scrambled Eggs, Sautéed Mushrooms*

*Garlic Toast, Truffle Oil*

16

English Breakfast

*Bacon & Housemade Sausage, Roasted Tomato*

*Two Eggs Any Style & Toast*

17

Steak & Eggs\*

*Flat Iron Steak, Two Eggs Any Style, Bordelaise*

17

Lobster Salad Croissant\*

*Fresh Tomato, Avocado, Tarragon Citrus Aioli*

14

Grilled Rosemary Chicken & Asparagus Salad

*Oven-dried Tomatoes, Olives, Bacon*

16

Quiche Lorraine\*

*Jambon de Paris, Gruyère, Spinach, Leeks*

*Mixed Green Salad, Orange Poppy Seed Vinaigrette*

12

Scottish Salmon Salad

*Spinach, Chopped Arugula, Red Onion,*

*Green Goddess Dressing*

17

Croque Madame\*

*Swiss Cheese, Jambon de Paris, Béchamel, Pain de Mie*

*Fried Egg*

14

*For those wanting a **vegetarian** option, please inform your server and Chef will gladly create something for you*

• Consuming raw or undercooked meat, poultry, seafood, shellstock, or eggs, may increase your risk of food borne illness

An 18% gratuity will be added to parties of 8 or more