

BACCHUS

RESTAURANT & WINE BAR

bacchus

bac-chus [bákəss] noun

definition: classical god of wine: in greek and roman mythology the god of wine identified with the greek god dionysus worshipped with revelry farm fresh mediterranean inspired food local wines and companionship.

small plates

shrimp cocktail

roasted tomato cocktail sauce | preserved lemon (GF) 9

lamb sliders

eggplant relish | curry aioli 9

heirloom tomato taster

br cohn extra virgin olive oil & 25 yr balsamic | sea salt | micro basil (V) 8

marinated sebastopol mushrooms

grist mills polenta | toma cheese (V) 7

farmers salad

organic greens | local farmed vegetables | white balsamic mustard vinaigrette (V) 6
add fresh roasted sonoma chicken 10 | add grilled pacific salmon 12

caesar

romaine | creamy caesar dressing | foccacia croutons | vella dry jack 6
add fresh roasted sonoma chicken 10 | add grilled pacific salmon 12

roasted sweet corn soup | tomato and feta fritter 7

salumi board

la quercia prosciutto | fra' mani salame toscano | fra' mani salametto piccante 14

artisan cheese board

redwood hill chevre | pierce pt cow's milk | pt reyes toma (V) 16

entrée plates

grass fed new york steak

heirloom tomato | caramelized shallot marmalade | pt reyes bleu cheese (GF) 30

rack of lamb

roasted olive demi glace | braised rainbow carrots 28

berkshire pork chop

fig balsamic barbecue sauce | pork belly fingerling potatoes | apple braised cabbage 20

pappardelle pasta

caggiano smoked duck sausage | trumpet mushrooms | gorgonzola | port raisins 18

oak planked salmon

roasted fingerling potatoes | green beans | toy box tomatoes (GF) 22

fusilli pasta

sweet corn | roasted peppers | grape tomato | zucchini (V)(GF) 14
add fresh roasted sonoma chicken 18 | add grilled pacific salmon 20

free range chicken

warm potato salad | wild arugula | pan jus (GF) 22

flat iron steak

roasted heirloom potatoes | pinot demi | horseradish spinach 24

our organic artisan breads are proudly baked daily at full circle bakery in penngrove

executive chef — don nolan

sous-chef — michael mikelski

18% gratuity added to parties of six or more

(V) – vegetarian (GF) – gluten free

warning: consuming raw or under-cooked meat poultry shellfish and eggs may increase your risk of food borne illness.
allergy warning: our kitchen prepares items which contain peanuts tree nuts dairy garlic soy shellfish fish wheat gluten and eggs. traces of these items may be present in foods.