

Bacchus

2 N Meadow St 23220-4524 · +18043559919 · Updated: Jan 14, 2026

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STARTERS 8

Shrimp scampi with brandy and tomatoes	\$12.00
Mussels and Clams with white wine OR marinara	\$14.00
Saute of calamari in olive oil with lemon and capers	\$12.00
Roasted garlic and rosemary puree with crostini	\$7.00
Antipasto	\$8.00
Fried oysters with lemon dill aioli	\$12.00
Tapenade with crostini	\$7.00
Chicken liver pate	\$7.00

With crostini.

SALADS 11

Mixed greens with house dressing	\$8.00
White bean and pesto salad with housemade mozzarella	\$8.00
Romaine, black tuscan kale OR spinach caesar	\$8.00
Bacon gorgonzola caesar	\$9.00
Fried goat cheese salad with julienned beets and mixed toasted nuts	\$10.00
Spinach salad with green apple viaigrette, goat cheese and toasted almonds	\$8.00
Arugula sald with balsamic truffle vinaigrette, roasted red peppers and shaved parmesan	\$8.00
Isais' vegetable salad....beets, cabbage,cucumbers, carrots and mixed greens	\$8.00
Black tuscan kale salad with lemon tahini dressing an toasted pumpkin seeds	\$8.00
Julienne Belgian endive and Granny Smith apple salad with Gorgonzola	\$9.00
Summer Salad	\$10.00

Hanover tomatoes, housemade mozzarell and fresh basil.

ENTREES 11

Chicken picatta or chicken marsala	\$24.00
Italian sausage with spinach and white beans	\$22.00
Kobe burger with cheddar cheese	\$16.00
Salmon with shrimp and romesco sauce	\$27.00
Eggplant parmesan	\$20.00
Veal scalopine with brown butter, lemon, capers and artichoke hearts	\$27.00
Veal marsala	\$27.00
Roast duck breast with portobllo and port wine	\$27.00
Seared swordfish with spinach and saffron cauliflower sauce.	\$27.00
NY strip with gorgonzola and tomato sauce	\$27.00
Shrimp Fra Diavlo	\$24.00
with white beans.	

PASTAS 25

Marinara and ricotta	\$14.00
Butter and parmesan	\$14.00
Alfredo	\$14.00
Garlic, oil and herbs***	\$14.00
Garlic and anchovy	\$14.00
Olive puree	\$14.00
Spinah and cream	\$16.00
Broccolini***	\$16.00
Wild mushroom and ricotta	\$16.00
Tomato, spinach and cream	\$16.00
Artichoke and tomato	\$16.00
Carbonara	\$16.00
Tomato, feta and olive	\$16.00
Creamy Pesto***	\$16.00
Pancetta and tomato	\$16.00

Sundried tomato, spinach and almond	\$16.00
Tomato, feta and eggplant	\$16.00
Bolognese	\$18.00
Kobe beef meatballs	\$18.00
Gorgonzola cream and peas	\$18.00
Italian sausage	\$18.00
Shrimp scampi with brandy and tomatoes	\$22.00
Mussels and Clams with white wine or marinara	\$22.00
Saute of calamari	\$22.00
Crab pasta	\$24.00

SIDES 11

Creamed spinach with toasted almonds	\$9.00
Saute of spinach with garlic and toasted almonds	\$9.00
Saute of black tuscan kale with whole garlic and toasted almond	\$9.00
Saute of broccolini with garlic parmesan and toasted almonds	\$12.00
Saute of artichoke hearts with butter and lemon	\$9.00
Whole roasted cremini mushrooms with garlic and rosemary	\$9.00
Steamed cauliflower with, butter, parmesan and capers	\$9.00
Roasted brussel sprouts with hickory smoked bacon and golden raisins	\$12.00
Sauté of Belgian endive with garlic, almonds and golden raisins	\$9.00
Baked polenta wth marinara and gorgonzola OR mozzarella	\$9.00
Roasted Yukon Gold potatoes	\$8.00

With cheddar cheese.

DESERT 2

Chocolate peanut butter pie	\$5.00
Canoli	\$5.00

COCKTAILS 8

OLD SPORT	\$10.00
Old Overholt rye, St Germaine, sweet vermouth and bitters.	
SPARKS	\$10.00
Absolut Mandarin, Solerno blood orange, Domaine de Canton, lime juice and cranberry juice.	
FRENCH 75	\$10.00
Tangeray gine, lemon juice, simple syrup topped with prosecco.	
FANCY BOURBON	\$9.00
Old Crow bourbon, Cointreau, bitters and simple syrup.	
NEGONI	\$10.00
Tanqueray gin, Campari and sweet vermouth.	
FRESH PEAR	\$10.00
Grey Goose Poire, St. Germaine, lime juice and simple syrup.	
FRENCH MARTINI	\$10.00
Grey Goose vodka, Chambord and pineapple juice.	
THERES AND APP FOR THAT	\$10.00
Aperol, Apricot brandy, sparkling wine, soda and bitters.	

WINE SPECIAL...\$21 PER BOTTLE 5

Kenwood Yalupa Cabernet	\$21.00
10 Span Pinot Noir	\$21.00
Vista Point Pinot Grigio	\$21.00
Rose All Day	\$21.00
Ava Grace Vineyards Chardonnay	\$21.00

FIRST COURSE 9

Shrimp scampi with brandy and tomatoes
Steamed mussels with white wine or marinara
Smoked duck breast with saba and arugula
White bean puree with garlic, rosemary and crostini
Arugula salad with truffle-balsamic vinaigrette, roasted red peppers and shaved parmesan
Mixed greens with house vinaigrette
Spinach salad with green apple vinaigrette and goat cheese
Tuscan Black Kale with lemon tahini dressing and toasted pumpkin seeds

Spinach , black tuscan kale or romaine caesar salad

SECOND COURSE 6

Roasted beef sirloin with gorgonzola sauce

Skewered swordfish with fall vegetables and red pepper coulis

Seared salmon with lobster cream

Chicken marsala

Saute of shrimp with sundried tomato, spinach and white beans

Italian sausage with white beans and spinach

THIRD COURSE 3

Apple crisp with vanilla sauce

Dark chocolate pate

Marinated berries with zabayon