



BACCHUS

KITCHEN+BAR

DFW RESTAURANT WEEK DINNER MENU

3-COURSES \$49

parties of 6 or more will be subject to a 20% gratuity

FIRST COURSE

choose one

LENTIL SOUP

lemon wedge

GAZPACHO SOUP

cold tomato and
cucumber soup

SUMMER SALAD

mesclun greens, heirloom
tomatoes, citrus vinaigrette

SECOND COURSE

choose one

BURRATA

pistachio, heirloom tomatoes

TUNA TARTAR

soy marinade, crostini

MEATBALLS

pomodoro, parmigiano

THIRD COURSE

choose one

CENNELONI

wagyu beef

SALMON

sautéed broccolini,
eggplant mash

CHICKEN BREAST

crispy brussels, gouda grits

consuming raw or undercooked meats, poultry, seafood, shellfish,
or eggs may increase your risk of foodborne illness.

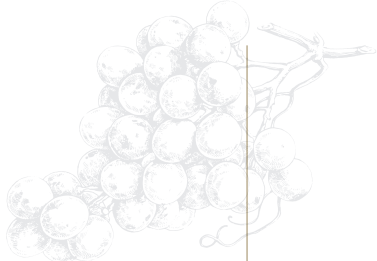
FOR NEWS
& EVENT UPDATES



f @BACCHUSTX



LED BY
EXECUTIVE CHEF
JUAN PABLO SILVA



BACCHUS

KITCHEN+BAR

DFW RESTAURANT WEEK LUNCH MENU

2-COURSES \$24

parties of 6 or more will be subject to a 20% gratuity

FIRST COURSE

choose one

WEDGE SALAD
iceberg, dill, parmigiano
reggiano, breadcrumbs,
anchovy and lemon
emulsion

TOMATO POTAGE
roasted heirloom tomatos,
focaccia crutons

BACCHUS SALAD
grilled romaine, hummus,
herb vinaigrette, parmigiano
reggiano, lavash

SECOND COURSE

choose one

SALMON PAVE
pea purée, mixed greens

SHRIMP AND GRITS
lardons, micro cilantro

CHICKEN BREAST
carrot purée, yucca fries

consuming raw or undercooked meats, poultry, seafood, shellfish,
or eggs may increase your risk of foodborne illness.

FOR NEWS
& EVENT UPDATES



f @BACCHUSTX



LED BY
EXECUTIVE CHEF
JUAN PABLO SILVA