



# BACCHUS

KITCHEN+BAR

## DFW RESTAURANT WEEK LUNCH MENU

2-COURSES | \$29

### FIRST COURSE

choose one

#### COLD CUCUMBER SOUP WITH YOGURT AND DILL

cucumber, greek yogurt, dill, olive oil

#### ROSEMARY CHICKEN AND WHITE BEAN SOUP

white beans, chicken, celery, onion, lemon

#### GODDESS CHOPPED SALAD

chickpeas, cucumber, tomatoes, low-fat mozzarella, olives, iceberg lettuce, goddess vinaigrette

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### SECOND COURSE

choose one

#### TOMATO AND BOURSIN FLAT BREAD

beef tomato, boursin cheese, balsamic

#### FOCACCIA MELT

cheddar, provolone, turkey ham, tomatoes, arugula, french fries

#### CHICKEN SANDWICH

brioche bun, grilled chicken breast, mozzarella, heirloom tomatoes, pesto mayonnaise, french fries



LED BY EXECUTIVE CHEF  
JUAN PABLO SILVA

f @BACCHUSTX

consuming raw or undercooked meats, poultry, seafood, shellfish,  
or eggs may increase your risk of foodborne illness.  
parties of 6 or more will be subject to a 20% gratuity





# BACCHUS

KITCHEN+BAR

## DFW RESTAURANT WEEK DINNER MENU

3-COURSES | \$49

### FIRST COURSE

choose one

#### SUMMER PEACH SALAD

grilled peaches, arugula, pecans,  
champagne vinaigrette

#### ROSEMARY CHICKEN & WHITE BEAN SOUP

white beans, chicken, celery, onion, lemon

#### ROASTED BEETS SALAD

goat cheese, arugula, shallots

### SECOND COURSE

choose one

#### TRUFFLE RICOTTA

lavash bread

#### MEATBALLS

pomodoro, parmeggiano reggiano

#### VEGETABLE SAMOSA

soy marinated, lavosh

### THIRD COURSE

choose one

#### GARGANELLI PASTA

vodka sauce, parmigiano

#### AIRLINE CHICKEN

crispy broccolini, mash potatoes

#### STRIP BASS

tagliatelle al uovo, wild mushrooms



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