Chef's Corner Cafe & Bakery

WEEKEND MENU

SATURDAY & SUNDAY 8:00AM TO 3PM / BRUNCH UNTIL 2PM

*Brunch Menu:

House Granola & Yogurt - \$14.50

With banana chips, cashews, sweet coconut & dried mango. Served with vanilla bean yogurt, fresh berries & a VT maple syrup drizzle.

Griddle Cakes - \$15.00

3 house made buttermilk pancakes sprinkled with powdered sugar. Served with a side of pure VT maple syrup & butter. **\$2.50** Add blueberries or chocolate chips.

Raspberry Lemon Crunchy Cakes - \$17.50

Three buttermilk pancakes filled with granola & raspberries. Topped with lemon curd & a vanilla sauce drizzle.

Blueberry Cobbler Baked French Toast - \$17.00

Our bread pudding style baked French toast topped with mixed berry compote, fresh berries, crispy streusel topping & creme anglaise.

The All American - \$16.75

Two local eggs cooked any style with home fries and your choice of bacon, turkey bacon or sausage. **Add toast \$1.50**

Rodeo Breakfast Sandwich - \$17.50

Buttermilk biscuit, smoked pulled pork, scrambled egg patty, house pickled onions, maple raspberry BBQ sauce & American cheese. served with home fries, coleslaw & dill pickles.

Baja Burrito - \$16.75

A sun dried tomato tortilla filled with scrambled eggs, pepper jack cheese, rice & black bean relish, toasted and served with a side of sour cream & salsa with choice of home fries or greens.

The Chef's Corner Benedict - \$16.50

A toasted Portuguese muffin topped with Canadian bacon, two poached eggs, hollandaise & a teriyaki sauce drizzle. Served with home fries or greens.

California Benedict - \$17.00

Toasted 9 grain bread topped with smashed avocado, charred red bell peppers, two poached eggs, hollandaise, Cholula hot sauce and cilantro. Served with a roasted corn relish.

Salmon Benedict - \$17.50

A toasted Portuguese muffin topped with smoked salmon, two poached eggs, asparagus, hollandaise & a teriyaki sauce drizzle. Served with home fries or greens.

Corned Beef Hash Benedict - \$16.75

A toasted Portuguese muffin topped with corned beef hash, two poached eggs, hollandaise, honey sriracha drizzle & scallions. With home fries or greens.

* ALL DAY OFFERINGS:

House Salad - \$14.50

Little leaf greens with our house citrus vinaigrette, topped with cucumbers, carrots, grape tomatoes, croutons, parmesan cheese, shaved red onion & a balsamic reduction. **\$5.00 ADD ROASTED CHICKEN**

Classic Caesar - \$14.50

Romaine lettuce tossed in house made caesar dressing. Topped with grated Parmesan cheese and garlic herb croutons. **\$5.00** Add roasted chicken.

Bacon Cheddar Quiche - \$15.75

A generous portion of our freshly baked quiche drizzled with a maple balsamic reduction pepper. Served with mixed greens.

Broccoli Cheddar Quiche - 15.75

A generous portion of our freshly baked quiche drizzled with a dill creme fraiche. Served with mixed greens.

Blackened Chicken Panini - \$16.50

Slices of our blackened chicken, sharp cheddar, red onions, and garlic mayo. Served with greens.

Caprese Panini - \$16.50

Basil pesto aioli, tomatoes, mozzarella cheese, parmesan cheese and balsamic reduction. Served with greens.

Smoked Salmon Avocado Toast - \$16.75

Whole wheat toast topped with avocado spread, cucumbers, Duck Trap smoked salmon, baby arugula, everything bagel seasoning and a teriyaki sauce drizzle. Served with a hard boiled egg.

Jambon Beurre (Our Twist on a Classic French Sandwich)

\$16.75 with greens / no greens \$.50 off Baguette, Vermont apple wood smoked ham, maple mustard, Cabot butter, brie cheese & dill pickles.

Chicken Salad Sandwich \$15.50 with greens/no greens \$.50 off

Choice of wheat, honey potato white, artisan 9 grain, baguette, plain wrap or (gluten free roll add \$1). A combination of dried cranberries, celery, red onions and mayo topped with lettuce & tomato.

Roasted Turkey \$15.50 with greens/no greens \$.50 off

Choice of wheat, honey potato white, artisan 9 grain, baguette, plain wrap or (gluten free roll add \$1). With a basil pesto mayo, sharp cheddar, lettuce & tomato.

Chef's Veggie - \$15.50 with greens / no greens \$.50 off

Choice of wheat, honey potato white, artisan 9 grain, baguette, plain wrap or (gluten free roll add \$1). Roasted sweet potatoes, avocado spread, pepper jack cheese, tomatoes, arugula and ranch.

French Fry Basket with a side of garlic mayo - \$6.75 (NOT GF)