

Chef's Corner Cafe & Bakery

Weekday Lunch Menu

*** Tuesday to Friday 8am - 3pm ***

Quiche du Mois (Quiche of the Month) - \$16.75

A generous portion of our delicious artisanal quiche! Inquire about our current offering. Served with mixed greens.

Three Cheese Quiche - \$15.75 (Sharp Cheddar, Parmesan & Fontina)

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

Broccoli Cheddar Quiche - \$15.75

A generous portion of our freshly baked quiche topped with a dollop of our garlic herb sour cream. Served with mixed greens.

Chicken Salad Sandwich - \$15.50 Served with Chips or Greens.

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

Mckenzie Braised Turkey - \$15.50 Served with Chips or Greens.

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

The Hippy Veggie - \$15.50 Served with Chips or Greens.

Choice of wheatberry bread, honey potato white, artisan 9 grain, baguette, plain wrap or (gluten free roll add \$1). Classic hummus, pepper jack cheese, micro greens, shredded carrots, cucumbers, tomatoes & maple balsamic reduction.

Mckenzie Roast Beef - \$15.50 Served with Chips or Greens.

Choice of wheatberry bread, honey potato white, artisan 9 grain, baguette, plain wrap or (gluten free roll add \$1). With maple mustard dijonaise, sharp cheddar, lettuce & tomato.

Artisan Grilled Ham & Cheese - \$17.50 Served with Chips or Greens.

Butter toasted 9 grain bread with Vermont apple wood smoked ham, sharp cheddar, garlic aioli & brie. Toasted and drizzled with our maple balsamic reduction. Served with a side of mixed greens and our roasted pineapple chutney.

Asian Cashew Chicken Salad - \$17.50

On a bed of Little Leaf greens with cashews, cucumbers, grape tomatoes, carrots, mandarin oranges, sweet Thai chili sauce, mango dressing and crispy wonton chips.

Classic Caesar Salad - \$14.50

Romaine lettuce, house made caesar dressing, grated parmesan cheese, lemon and croutons. **ADD ROASTED CHICKEN - \$5.00**

House Salad - \$14.50

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

Blackened Chicken Panini - \$16.50 Served with Chips or Greens.

Blackened chicken, sharp cheddar, red onions and garlic mayo. Served with greens.

Caprese Panini - \$16.50 Served with Chips or Greens.

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

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

(BELOW ITEMS AVAILABLE FROM 11:30AM - 3PM)

Best Veggie Burger Ever! (Burger/GF) - \$17.50

A combination of chick peas, red bell peppers, carrots, celery, red onions, peas, basil, gluten free oats and curry on a toasted Portuguese muffin with lettuce, tomato & our mango aioli. Served with your choice of kettle chips or greens.

The Corner Burger - \$17.50

6oz local beef patty grilled to medium well with sharp cheddar, lettuce, tomato and BBQ mayonnaise on a toasted pretzel roll with pickled onions. Served with your choice of kettle chips or greens.

Smoked Pulled Pork Sandwich - \$17.50

A toasted pretzel roll with tender pulled pork, house pickled sweet onions, dill pickle slices and our apple cider BBQ sauce. Served with coleslaw and your choice of kettle chips or greens.

Beer Batter Fish & Chips - \$19.00

A crispy Haddock filet fried golden brown. Served with French fries, coleslaw, lemon & house tartar sauce.

Louisiana Shrimp Salad Roll - \$19.75

Served in a butter toasted brioche bun, with dill pickles, coleslaw, lemon and your choice of kettle chips or greens.

Salmon en Croute - \$19.75

A salmon filet topped with Boursin cheese, wrapped in puff pastry and baked till golden. Served with a side of our garlic herb sour cream, grilled asparagus and lemon.