# Chef's Corner Cafe & Bakery / Lunch Menu

(Wednesday to Friday 8am - 4pm)

# Italian Sausage & Mozzarella Quiche - \$15.75

A generous portion of our freshly baked quiche drizzled with a red bell pepper coulis. Served with mixed greens.

# Broccoli Garlic Parmesan Quiche - \$15.75

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

# <u>Chicken Salad Sandwich</u> - \$15.00 with greens / no greens \$0.50 off Choice of wheat, honey potato white, artisan 9 grain, ciabatta roll, gluten free roll, baguette or plain wrap. Sun dried cranberries, celery, red onions and mayonnaise topped with lettuce and tomato.

# Roasted Turkey - \$15.00 with greens / no greens \$.50 off

Choice of wheat, honey potato white, artisan 9 grain, ciabatta roll, gluten free roll, baguette or plain wrap. All natural turkey with cranberry sage mayo, sharp cheddar, lettuce and tomato.

VT Salumi Rosemary Ham - \$15.00 with greens / no greens \$.50 off Choice of wheat, honey potato white, artisan 9 grain, ciabatta roll, gluten free roll, baguette or plain wrap. With VT maple dijonnaise, sharp cheddar, apple chips, lettuce & tomato.

# The Hippie Veggie - \$15.00 with greens / no greens \$.50 off

Choice of wheat, honey potato white, artisan 9 grain, ciabatta roll, gluten free roll, baguette or plain wrap. Roasted garlic hummus, pepper jack cheese, micro greens, shredded carrots, cucumbers, tomatoes & balsamic reduction.

#### Artisan Grilled Ham & Cheese - \$16.75

A butter toasted ciabatta roll with Vermont Salumi rosemary cotto ham, sharp cheddar, garlic aioli & brie. Toasted and served with greens and a side of mango chutney.

#### Crab & Seafood Salad - \$17.50

Our house made crab & seafood salad on a bed of Little Leaf Greens with cucumbers, grape tomatoes, carrots, mango dressing and crispy wonton chips.

#### Asian Chicken Salad - \$17.00

On a bed of Little Leaf greens, ginger almond chicken salad, cucumbers, grape tomatoes, carrots, sweet Thai chili sauce, wasabi aioli and crispy wonton chips.

#### Classic Caesar Salad - \$13.50

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

### **House Salad - \$14.00**

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

## Blackened Chicken Panini - \$16.00

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

#### Best Panini Ever! - \$16.75

With roasted portobello mushrooms, white truffle oil, Boursin cheese spread, sharp cheddar & scallions. Served with greens & a roasted red pepper dipping sauce.

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

## (Below Available From 11:30am - 4pm)

# Chef's Veggie (Burger/GF) - \$16.75

A combination of chick peas, red bell peppers, carrots, celery, red onions, peas, basil, gluten free oats and curry on a toasted Portuguese muffin (**NOT GF**) with mango aioli, lettuce, tomato, and a side of mixed greens.

#### Brisket Reuben - \$17.50

18 hour brisket, house made bacon sauerkraut, Swiss cheese & our 1000 island dressing. Served on a toasted pretzel roll with kettle chips and a pickle spear.

#### The Corner Burger - \$17.00

6oz beef patty grilled to medium well with sharp cheddar, lettuce, tomato, house pickled onions and BBQ aioli on a toasted pretzel roll. Served with a dill pickle spear and little leaf greens.

#### Buffalo Chicken Sandwich - \$16.75

A crispy fried chicken filet tossed in our signature sweet & tangy buffalo sauce on a butter toasted ciabatta roll, with baby arugula, tomatoes and our house made ranch. Served with kettle chips and a pickle spear.

## Sea Scallop Basket - \$18.50

Chef's breaded and fried crispy golden brown. Served with French fries, lemon wedge & a side of our remoulade dipping sauce.

#### Salmon en Croute - \$17.75

A salmon filet topped with an arugula Boursin cheese, wrapped in puff pastry and baked till golden. Served with a herb creme fraiche, grilled asparagus and lemon.