

Available This Week at The Culinary Market

*Shopping in store, we have many different delicious items prepared for you to take home.
heat, serve and enjoy!*

Monday - Friday 10:00- 6:00, Saturday 9:00-4:00

Call 519-385-5232 to pre order for pick up or delivery.

Soup and Appetizers

Check out our assorted different appies and snacks in our cooler.

Potato Leek Soup GF

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African Peanut Stew GF,DF,Vegan

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Creamy Broccoli and Cheddar GF

Salads

\$7.00 for small or \$14.00 for large

Kale Caesar, Parmesan Cheese,
Crisp Bacon, Garlic Croutons and our Signature Housemade Dressing

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Balsamic Roasted Mushroom Pasta Salad with Truffle and Parmesan

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Italian Chopped Salad

Roasted Chickpeas, Salami, Olives, Roasted Red Peppers, Pepperoncini, Artichoke
Hearts Parmesan Cheese, Red Onion on Radicchio and Romaine Lettuce with a Basil

Italian Vinaigrette GF

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Roasted Squash, Apple and Quinoa Salad on Spinach and Kale with Dried Cranberries,
Goats Cheese and a Crab Apple Vinaigrette GF

Sandwiches and Bowls

Sandwiches served with a side crudite and house-made dip
*For Sandwiches made on a Gluten Free Bun, **Call to Order in advance***

Smoked Meat Sandwich, Dill Mustard Aioli, Gruyere Cheese on a Onion Bun with a
Side of Pickles \$14.00

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Oven Roasted Chicken Sandwich
with Apple, Fig Jam and Brie Cheese on a Brioche Bun \$15.50

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Moroccan Spiced Chicken Bowl and Roasted Squash, Dried Cranberries on Quinoa and
Greens with Pickled Red Onions, Pumpkin Seeds and a Tahini Maple Dressing \$17.00

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Green Onion and Ginger Crab Salad in a Buttery Croissant \$15.00

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Charcuterie for One

Assorted Meats and Cheeses with Fig Jam, Pickles and Devilled Egg \$17.00 GF

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Vegan Taco Bowl

Quinoa, Roasted Chickpeas, Tomatoes, Black Beans, Corn, Pickled Red Onion,
Cilantro and Salsa Verde GF,DF,Vegan \$17.00

Entree's Ready to Heat and Serve

**** Available Monday @4pm the remaining Tuesday afternoon*

***Bacon Wrapped Beef Tenderloin with Béarnaise Sauce
on Roasted Garlic Mashed Potatoes and Vegetable Medley GF \$26.00

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***Garlic Pesto Shrimp on Potato Gnocchi
with a Creamy Roasted Tomato Sauce, Asparagus and Parmesan Cheese \$24.00

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*** Oven Roasted Chicken Supreme with a Lemon Caper Sauce
on Tomato, Herb Risotto and Parmesan Roasted Brussel Sprouts GF \$24.00

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Sweet Chili Glazed Salmon with Sesame Broccolini and Ginger Roasted Carrots
on Mushroom Wild Rice Pilaf GF,DF \$24.00

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Confit Chicken Thighs with a Creamy Mushroom Sauce
on Roasted Garlic Mashed Potatoes and Vegetable Medley \$24.00

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Maple Mustard Glazed Ham
on Cheesy Scalloped Potatoes with a Vegetable Medley \$24.00

Sweets

Whipped Raspberry Swirl Cheesecake with Coconut Graham Crumble GF
\$8.00

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Chocolate Cupcakes with Vanilla Frosting GF \$7.00

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Spiced Pumpkin Cake with Cream Cheese Frosting GF \$6.00

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Pumpkin Spice Creme Brûlée GF \$6.00

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Peanut Butter and Brownie Cheesecake with Chocolate Sauce GF \$8.00

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Turtles Cheesecake with Salted Caramel Sauce GF \$7.00

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4 pack Chocolate Hazelnut Beignets \$6.00

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6 Assorted Macarons \$12.00

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Tiramisu

Layers of cream, coffee and cake \$6.00

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6 pc Salted Caramel and Chocolate Chunk Cookies \$12.00

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Check out our social media for our weekly assorted baked goods!