

# **CORNER BAR & GRILL**

## **WEEKEND BRUNCH**

### **CORNER CREATIONS**

Served with choice of coffee or tea

#### **Breakfast Poutine**

Home fries, scrambled eggs, country ham, St. Albert's cheese curds, green onion and hollandaise. \$15

#### **Rancheros**

Corn tortillas, scrambled eggs, guacamole, black bean mole, house made chipotle salsa, smoked bacon, smoked cheddar, sour cream and home fries. \$16

#### **Beverly Hills Burrito**

Scrambled eggs, black bean mole, guacamole, house made chipotle salsa, caramelized onion, green onion, marbled cheddar and home fries. \$16

#### **Protein Breakfast Wrap**

Scrambled eggs, grilled chicken breast, sausage, bacon, spinach, red beet hummus, red onions, marbled cheddar, whole wheat wrap and home fries. \$17

#### **Pancakes-** House made buttermilk pancakes choice of...

Plain \$12. Blueberry \$15. Banana & chocolate chip \$15

#### **French Toast-** House made on fresh cinnamon raisin bread with choice of...

Plain \$14. House made strawberry coulis and whipped cream \$15

#### **Monte Crisco Sandwich**

French toast made with thick sliced egg bread, smoked ham and Swiss cheese. Served with home fries and syrup. \$17

#### **Blueberry Cream Brioche**

French Toast stuffed with blueberries and cream cheese. \$17

#### **Banana Nutella Waffle**

Fresh baked waffle drizzled with warm banana syrup and Nutella. \$15

#### **Plain Waffle**

Fresh baked waffle. \$13

**Side bacon (4), ham (2), sausage (3), toast & preserves. \$3**

**Side buttermilk pancake (1), French toast (1), home fries. \$4**

**Fruit bowl. \$5**

**Side Hollandaise. \$3**

**Substitute English muffin or rye \$.75**

## **THE BENEDICTS**

Two poached eggs served on a toasted English muffin with home fries and coffee or tea

### **Classic**

Breakfast ham and hollandaise. \$15

### **Montreal**

Smoked meat, Swiss cheese, and hollandaise. \$16

### **Brie**

Brie de portneuf, sautéed mushrooms and hollandaise. \$16

### **West Coast**

Guacamole, grilled mixed peppers, bacon and hollandaise. \$16

### **East Coast**

Smoked salmon, cream cheese, red onions and capers. \$16

### **Florentine**

Fresh spinach, Quebec Brie chesse and hollandaise. \$17

## **EGGS**

Served with choice of coffee or tea

### **BBQ Skillet**

Sautéed sausage, bacon, spinach, home fries and bbq sauce. Topped with srambled eggs and baked with mozzarella and cheddars cheeses. \$18

### **The Special**

2 Eggs, choice of bacon, sausage or ham, toast and home fries. \$9

### **I'm HUNGRY**

3 Eggs, bacon, sausage, ham, toast and home fries. \$15

### **Steak and Eggs**

5oz hand cut sirloin, two eggs, toast and home fries. \$18

### **Light Breakfast**

2 Eggs, toast and fruit bowl. \$8

### **Spanish Omelette**

Ham, red pepper, red onion, chipotle salsa and mozzarella. \$14

### **Bacon Cheddar Omelette**

Smoked bacon, cheddar and mozzarella cheese, tomato, caramelized onions. \$14

### **Chevre Omelette**

Ontario Goat cheese, roasted red peppers, and sautéed mushrooms. \$16

## **PIZZAS**

Gluten free crust available \$3

### **Canadian Pizza**

Pepperoni, smoked bacon, sautéed mushrooms, mozzarella and scratch pizza sauce. \$15

### **Pesto Chicken Pizza**

Marinated grilled chicken, sundried tomatoes, banana peppers, red onions and house made pesto sauce on hand stretched dough. \$16

## **SANDWICHES**

All sandwiches and burgers are served with choice of scratch soup, salad or fries.

Upgrade to side sweet potato fries or side Caesar salad \$2. Side poutine or side spinach salad \$3

### **Classic Rueben**

Montreal smoked meat, 1000 island dressing, Swiss cheese and sauerkraut on marbled rye. \$16

### **Tarragon Club**

Marinated grilled chicken breast, smoked bacon, tarragon aioli, leaf lettuce, tomato, Ontario smoked cheddar cheese on Bread & Roses Bakery ciabatta bun. \$17

### **Fajita Wrap**

Marinated grilled chicken, guacamole, roasted red peppers, mozzarella, lettuce, tomato and house made chipotle salsa. \$17

### **Falafal Wrap (V+)**

Fresh made falafel with garlic tahini, lettuce, tomato and pickled turnip. \$16

### **Buffalo Chicken Wrap**

Chicken tenders, hot sauce, mozzarella, buttermilk ranch, tomato and lettuce. \$18

## **HANDMADE BURGERS**

Gluten free bun available \$2

### **Lahi**

Lamb stuffed with herbed cream cheese. Topped with spinach, cucumber, pickled onion, tzatziki, lettuce and tomato. \$18

### **Prairie**

Bison burger patty, Ontario goat cheese, crispy onions, chipotle mayolettuce and tomato. \$18

### **Corner**

Ontario beef, Ontario smoked cheddar, smoked bacon, lettuce and tomato. \$17

### **California**

Ontario beef, guacamole, smoked bacon, roasted red peppers, lettuce and tomato. \$18

## SHARING & SNACKS

### **Roasted Artichoke Dip (V)**

Creamy three cheese roasted artichoke dip. Served with whole wheat tortilla crisps. \$15

### **Perogies**

Cajun dusted potato & cheese perogies. Topped with smoked bacon, sour cream and green onion. \$10

### **The Nacho (V)**

Corn tortillas, house pickled jalapeno, house chipotle salsa, cheddar & mozzarella cheeses. Served with sour cream. \$17     Add chicken \$4

### **Poutine**

Crispy French fries, fresh St. Albert's cheese curds and beef gravy. Topped with green onion. \$10

### **Twice Cooked Chicken Wings**

1lb wings with crudité. Served with buttermilk ranch dressing. \$14

Smokey bbq/ sweet chili & peanut butter/ Cajun dusted/ 1855 bbq/ suicide/ honey hot

## SALADS

### **Roasted Apple Spinach (V)**

Baby spinach topped with roasted apples, goat cheese and red onions. Drizzled with house made apricot vinaigrette. \$15

Add chicken, smoked tofu or falafel \$4 / add shrimp \$5 / add haddock \$8

### **Steak**

Mixed greens, seared 6oz tenderloin, sautéed portobello mushroom, beer braised onions, roasted red peppers and Ontario goat cheese. Drizzled with house made balsamic vinaigrette. \$19

### **Roasted Cashew Chicken**

Mixed greens, roasted butternut squash, sprouts, toasted cashews and marinated grilled chicken.

Drizzled with house made maple vinaigrette. \$16

Add chicken, smoked tofu or falafel \$4 / add shrimp \$5 / add haddock \$8

## MAINS

### **Fish & Chips**

Sustainable Canadian sourced wild haddock, house beer batter, coleslaw, house tartar, lemon wedge and served with fries. \$17

### **Lentil Poppadom Bowl (V+)**

Tender lentils, roasted red pepper and toasted walnuts sautéed in a citrus vinaigrette. Served in a crispy poppadom bowl and topped with smoked tofu. \$18

(V+)- vegetarian (V)- vegan