

TEXAS

BEEF CHOPS

Neanderthal, double-cut, **Bone-In Ribeyes**, big enough to serve two fully grown carnivores, behemoth steaks! Several notes on cooking these: firstly, given the fact that we only sell prime beef, you are doing yourself a great disservice if you are seasoning with anything but salt and pepper. Keep it simple — you want to taste what you are paying for. Secondly, given the thickness of these bad boys, it's imperative that you let these come to room temperature before putting these on the grill, otherwise you risk burning the outside while having a raw center. Three hours out of the fridge should be sufficient. And finally, invest in a meat thermometer, which will allow you to get it down to a science and leave nothing to chance. Cook your steak to 140 degrees for medium rare, let it rest for five minutes off the grill and voila, you've nailed your Father's Day Dinner!

\$21.99
POUND

Featured at:

THE BEST

LETTUCE

You may be familiar with the salad mixes we carry from my pal Sandy at **Meadowsweet Farms**. It's just a stone's throw up the road from here on Warden. The guy is a complete and total character, I went to see him last week and feed his emus, peacocks and llamas (as I said, he's not your typical farmer). He makes a variety of organic salad mixes that are hands down the best I've ever had. This week we were lucky enough to get a hot deal on his **Lovely Lettuce Mix**, a mild mix of leaf and butter lettuce that is super flavourful and can't be beaten in terms of freshness. He'll be dropping some off daily all weekend, you won't want to miss it at this price.

While supplies last. Reg. \$7.99 each

50% OFF

WATERMELON QUARTERS

AISLE FOUR

Last week's melons were out of this world. Dense, sweet and crunchy, they were a can't miss. I did hear from quite a few people that they can't take a whole watermelon, that it was too much, so I got some new ones this week which are actually better. We'll be selling them by the quarter so you won't have to go tapping every melon to find a good one. **Featured at:**

\$2.99
EACH

Featuring **Dad's Rootbeer** for Father's Day weekend has become somewhat of an annual tradition at our store. It's a pretty easy gift for the old man and one that has universal appeal.

25% OFF

Reg. \$7.49/4pack

WHAT'S AT THE DELI?

HALIBUT

As summer has decided to finally rear its head, it's only fitting that our soup of the week is **Gazpacho**. Local San Marzano tomatoes, cucumber and celery with mint, honey and a zip of Tabasco. Refreshing and as healthy as it gets. Reg. \$8.99/900ml

We had **Halibut** fish and chips last Friday at the café, I'd almost forgotten what a treat this can be. Prized for its firm flesh and its 'clean' taste. Very versatile: great on the grill, in the pan, under the broiler, you name it. Reg. \$39.99/lb

25% OFF

We'll have our best-selling salad, **Doreen's Potato and Egg**. Over the last 30 years we've probably sold a few metric tons of this stuff! Reg. \$1.49/100g

Next up, our **Garlic Shrimp Skewers**. We season jumbo tiger shrimp to perfection with fresh garlic, cayenne, Cajun seasoning, salt and pepper and grill them up on a skewer. These are downright addictive and are awesome to pair with the beef chops we have on, to make a perfect Surf & Turf. Reg. \$7.99/100g

BRATWURST SAUSAGE

A definite summer go-to. An inoffensively-seasoned sausage, just the right amount of garlic.

25% OFF

Reg. \$6.99/lb

Next, we'll have **Potato-Crusted Halibut**. Normally we bring in sides of halibut and portion them, but with the volume we're going through this week, we actually brought in the whole fish, and you'd be shocked at the size of them, they cover most of the giant tables we have downstairs! I love this preparation, it's truly amazing and one of my favourite treats. We put a potato crust on the halibut, fry it until crisp and then finish it in the oven. Very simple and elegant, hard not to love. Reg. \$9.99/100g

APRICOTS

I'm a huge fan of all stone fruit, I don't think I could pick between peaches or cherries, each are distinctly perfect when enjoyed at the peak of the season. These **Apricots** we've been getting in are nothing short of stunning. They're a great size and are amazingly succulent and sweet once they ripen up. I normally don't feature apricots but these were too good to pass up. **Featured at:**

\$2.99
/LB

Next up, we'll have **Goat Cheese Falzoletti in a Tomato Basil Sauce**. We order this handmade pasta from Famiglia Baldassarre in Toronto. These guys make the best pasta in the city hands-down, their filled and cut pastas are littered through the menus of the top restaurants downtown. One bite is all you'll need to be convinced! Reg. \$16.99/500g

We'll have our **Greek Salad** for you too. Grape tomatoes, cucumbers, kalamata olives and crumbled feta with our homemade Greek dressing on a bed of romaine. A perfect side dish to any meal all summer. Reg. \$10.99/container

WHAT'S FOR LUNCH?

It only seemed appropriate to feature Evan's favourite sandwich here. We shave sweet Genoa salami and put it on a soft Fred's panini with a spread of pesto dressing and some roasted peppers. It's about as simple as it gets but boy are these a treat, especially if you eat them hot off the panini press. **Featured at:**

\$5.99
EACH

Our salad dressing of the week will be a **Blue Cheese Dressing**. One of Evan's favourites are grilled romaine hearts, drizzled with olive oil, salt and pepper, quickly flashed on the 'Q and then topped with this blue cheese dressing. Way easier than tossing a salad and something that's easy to put together while your steak rests. Reg. \$5.99/250ml

ALL 25% OFF

VG BBQ LUNCHES

Sausages! On Friday and Saturday you can stop by the BBQ outside and we'll be serving up your choice of **Sage and Onion** or **Hot Italian Sausage** on a poppyseed brioche sausage bun with caramelized onions, sautéed peppers, grainy mustard, and a side of our **Potato Egg Salad** and a drink.

\$9.99
COMBO

And don't forget we will also be serving up **Peameal on a Kaiser** on **Saturday mornings**.

WHAT'S BAKING?

As with any special occasion, we have a set menu for Father's Day weekend.... Our **Chocolate Ganache, Black Forest, Raspberry Vanilla**, and our ever-so-popular **Jelly Roll** will be available! We'll also have our **Mango and Black & White Mousse Cakes, Cherry Cheesecakes, Turtle Cheesecakes** and our **New York Style** which is taller than our standard cheesecakes, with a sour cream layer on top as well as profusion of fresh fruit and berries. And last but certainly not least we'll have our mile high **Lemon Meringue, Key Lime Pie, Fresh Fruit Custard Flan, Apple Pies, Cherry Pies** and our **Raspberry Pies!**

Give our bakery department a call to reserve something sweet for Dad!

FATHER'S DAY CHARCUTERIE BOARDS

If you're looking to pick up something that Dad is sure to love, these **Charcuterie Boards** are sure to please. Mariella and Caroline will be putting these together all weekend, arranging Evan's fave cured meats, cheeses and dried fruits on a handsome wooden serving board. **Featured at:**

\$39.99
EACH

SPECIALS IN EFFECT FROM THURSDAY TO CLOSE, SUNDAY JUNE 16

Hours: Mon. ~ Fri. 8:00-8:00 | Sat. 8:00-6:00 ~ Sun. 9:00-6:00



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