

WELSH BROS

CORN ON THE COB

Corn to me represents the very best that Ontario has to offer. I never ever buy rather flavourless frozen corn, nor do I buy the spring crop from the U.S. that starts in March and slowly inches its way north. I grew up with the incredible flavour of **Welsh Bros Corn**, the corn that my dad would bring us from the market, and to this day that is the only corn I will eat! There are several reasons why I think this product is absolutely second to none:

1. It's GMO-free!
2. It's picked and graded by hand rather than machine. More labour-intensive, more expensive but the corn comes nice and tender instead of all beat up like the stuff that comes from the US.
3. It's brought to the market daily during season. Once corn's off its stalk, it's a ticking time bomb as the sugars convert to starches and the flavour degrades by the day. The stuff you see at our store is usually a day off the farm, as we go to the market and buy what we need each trip. Anything from the States sits in a truck for several days (sometimes over a week in storage) before it reaches supermarket shelves.
4. Perhaps most importantly, it just tastes better. It's actually impossible to believe that corn can be this sweet!

Featured at: **5 COBS FOR \$2.99** 15 COBS

MARINATED

CHICKEN BREASTS

Few things as easy and tasty to cook up as these **Marinated Chicken Breasts**. Just slap them right on the grill on medium heat and flip periodically until your meat thermometer tells you dinner is served. We'll have **BBQ, Maple Mustard, Piri Piri** (my favourite), as well as just **plain**. Reg. \$13.99/lb **25% OFF**

CANTALOUPE

BUY ONE GET ONE FREE

There's something unapologetically sensual about a melon at the peak of its ripeness; a voluptuous globe yielding juicy, succulent flesh with honeyed sweetness, filling the air with its perfumed pheromones. **Local Cantaloupes** are in season which I'm sure will be featured in other store's flyers, but these beauties out of California are superior in every way and worth every damn penny. **\$5.99 EACH**

Buy One Get One Free! Featured at:

WHAT'S AT THE DELI?

We will kick off our deli features with our **Lemon Chicken Orzo Soup**. We use chicken stock, lots of chicken, onions, carrots, celery and rapini all tied together with our favourite orzo pasta. Reg. \$9.99/900ml

Our **Broccoli & Cauliflower Salad** is always a favourite when we have it in the counter, and since the local stuff has been looking so perfect it was an easy decision to make a few batches for the weekend. We mix up a delicious tangy mayo for this then toss florets of broccoli and cauliflower with our homemade bacon bits and some diced red onion. It's absurdly simple but it's damn tasty! Reg. \$2.99/100g

Up next, another Village Grocer classic, **Doreen's Shepherd's Pie**. A rich stew of ground beef, garlic, onion, carrot, peas and corn under a bed of fluffy mashed potatoes. Just warm in the oven until the potatoes brown and you're set. We will have these in a family size for you to enjoy this weekend. Reg. \$17.99/8x5 foil

If you are looking for a quick and easy dinner idea, look no further than our **Pork Rib Eye with Apple Brandy Sauce Sous Vide**. The most delicious cut of pork, at least in my opinion, given the VIP treatment as we serve it in a delicious apple and brandy sauce. Just pop the vacuum-sealed bag into a pot of boiling water for eight minutes then cut open to serve. Reg. \$5.99/100g

Last, but certainly not least, our **Blue Cheese Dressing**. Though we call this a salad dressing, I think of it as more of an all-purpose condiment, as good slathered over a burger or as a dip for chicken wings as it is drizzled over a quartered head of iceberg lettuce to make a wedge salad. Reg. \$8.99/250ml

ALL 25% OFF

AISLE FOUR

Marty's Bread and Butter Pickles - If you ask me, these are the best pickles that we sell. I tried them for the first time a few weeks back when I was staying at my parents' house. I was rummaging through their fridge for a snack and stumbled on these pickles and have been obsessed ever since. They are nice and crunchy, perfectly balanced between sweet, salty and sour. Obviously these go great on a burger or sandwich, but I haven't been able to stop eating them straight out of the jar. They are locally produced and as I said, I don't think I've ever had a better pickle. **Featured at: \$9.99 JAR**

Good Drink Iced Tea - I freakin' love these iced teas. Really nice assortment of flavours such as **Lemon Iced Tea, Blueberry White Tea** (my fave), **Mango Iced Tea**. The best part about these is that they aren't as sweet as pretty much every other iced tea you'll find out there. **Featured at: \$5.00 TWO**

Hard Bite Chips - From the West coast, these are the best chips we sell. They're a little thicker cut than most which is texturally pleasing and the seasonings are all on point. The **Sea Salt and Vinegar** and the **BBQ** are both can't-miss. **Featured at: \$4.99 BAG**

WHAT'S BAKING THIS WEEKEND?

We always love to play with flavours and recipes in our bakery, and this week is no different. We are taking a classic Tiramisu and kicking it up a notch - introducing our **Black Forest Tiramisu!** We layer our chocolate sponge with cooked cherries in a kirsch syrup with the traditional mascarpone cheese filling. We collar the cake with lady finger cookies and top with more cherries and chocolate shavings. If you love a Black Forest cake, this is an extra special treat, totally incredible! **Featured at: \$29.99 EACH**

Who doesn't love cupcakes? We will be featuring a **6 pack of Cupcakes** in 3 classic flavours. We will have our traditional **Vanilla** - our white cake base with a sweet vanilla frosting. **Chocolate** - our decadent chocolate cake base with a rich chocolate frosting, and one of my all-time favourites, our **Black and White Mousse** - a vanilla base injected with a heaping amount of white chocolate mousse and then finished with a layer of chocolate ganache. So over-the-top decadent! **Featured at: \$19.99 6 PACK**

SPECIALS IN EFFECT FROM THURSDAY TO CLOSE, SUNDAY AUGUST 7

Store Hours: Monday - Friday: 8:00 am - 7:00 pm
Saturday & Sunday 9:00 am - 6:00 pm



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WILD

SWORDFISH

We have beautiful **Swordfish Steaks** that have that opalescent sheen that means they're uber fresh. There are few fish more tailored to the grill, so toss these steaks in a quick marinade of your choosing twenty minutes prior to grilling and then cook for 3 minutes a side on high heat. I really love **Kulam's Mango Salsa** on these or you can make your own as the mangos are on sale and are 10/10. **25% OFF**
Reg. \$29.99/lb

GORGEOUS AZALEAS

Inside at the floral gazebo you'll find drop-dead gorgeous Azaleas in all the various shades. These will be available in the 6-inch size, perfect for adding a little pop of colour and elegance to your home.

Featured at: \$12.99 each

KENT MANGOS

These **Kent Mangos** have not only been gorgeous, they've also been sweet and juicy and just fifty shades of delicious. **Buy One Get One Free!** **25% OFF**
Featured at: \$2.99 EACH

WHAT'S FOR LUNCH?

I've had this idea for a **Smoked Brisket Grilled Cheese** percolating through my brain for the last few weeks and this is finally the week I pull the trigger on it. I have some **Gold Label Brisket** from **Snake River Farms** (AKA the crème de la crème of unbelievably tender, melt-in-your-mouth, ridiculously rich and flavourful brisket). We smoke it until it's nice and jiggly and then shred it and load it onto sliced **Blackbird** sourdough with caramelized onions and a blend of old cheddar and provolone. It's ooey! It's gooey! It's beefy! It's rich! It might just change your life! We'll be serving it with a delicious **Espresso BBQ Sauce** from our friends at **Carbon Bar**, along with a side of our **Kentucky Coleslaw** and a glass of homemade **Strawberry Lemonade**. Available **Friday August 5th & Saturday August 6th** starting at 11:00 am. **Featured at: \$15.00 COMBO**

And as always, we'll have **Peameal Bacon Sandwiches** on **Saturday morning** starting at 9:00 am, with our very own **Burgers** for lunch if **Smoked Brisket Grilled Cheese** isn't your thing.

And as always, a quick peek at our café menu for next week so you can plan your lunch dates accordingly:

Monday August 8th
BLT Sandwich with our **Tomato & Cucumber Salad**

Tuesday August 9th
Thomas' **Chicken Tinga Tacos**

Wednesday August 10th
Chicken **Cutlet Sandwich** with our **Greek Salad**

Thursday August 11th
Baltimore-Style Beef Sandwich
Smoked Sirloin Beef shaved on a **Kaiser roll** topped
with **onions** and **horseradish aioli** served with our **delicious Roasted Potato Salad**

Friday August 12th & Saturday August 13th
Stay tuned for our **BBQ menu!**

GUINNESS SAUSAGES

Our **Guinness Sausages** are such a well-seasoned sausage. Honestly, with a gun to my head I don't know if I could pick between these and the **Sage and Onion**, both hold a special place in my heart and in my tummy. I usually parboil my sausages but as these are filled with the eponymous stout, I just throw these on the grill over a lower heat turning frequently until they're all plump and charred and perfect. Just dress with your preferred mustard, these are loaded with flavour so they don't need to be gussied up too much. Reg. \$7.99/lb **25% OFF**

CHEESE, PLEASE!

Le 1608 de Charlevoix - We've featured this a few times. It's one of my favourite Canadian cheeses that we keep coming back to. The story behind it is just as cool as the cheese itself. A few hundred cattle were shipped from France to Quebec when it was first settled in 1608 to introduce dairy farming (how could the early French settlers survive without their cheese, right?) Over a few generations these cattle became known as the 'Canadienne Breed'. There were about a half million or so at their peak in 1900, however today, less than 500 remain, making the Canadienne an endangered breed. The **Laiterie Charlevoix** began raising some for the purpose of making this cheese which they appropriately call "Le 1608". This cheese is somewhere between an **Oka** and a **Gruyere**, creamy and nutty with a barnyard aroma (if you like French pinot noir, you know this is a good thing). It's killer in a grilled cheese and would be my first choice to use for French onion soup. **Featured at: \$7.99 /100G**

This week we also have one of our most decadent and romantic French cheeses, a delicious **Truffle Brie**. A buttery wheel of **Brie de Meaux** is carefully deconstructed and stuffed with a thick layer of creamy, black truffle-studded mascarpone to create a delectable, three-layer sandwich of rich, silky cheese. Bursting with truffle flavour in every mouthful, its fudgy, speckled center is as good looking as it is delicious. Enjoy with a bottle of **Veuve**. **Featured at: \$9.99 /100G**

VILLAGE CREAMERY

We don't have an ice cream feature this weekend as **Ed** and the team are still recovering from the family wedding, however we will have a full freezer of all of the classics for your weekend cravings!