

MARINATED

CHICKEN BREASTS

Always a crowd pleaser, we're having our **Marinated Chicken Breasts** on sale this week, perfect to grill, roast or pan sear. We'll have **Plain Breasts** as well as three marinated varieties: our **Montgomery's BBQ**, our **Maple Mustard** (the bestseller) and my favourite, our **Piri Piri**, the signature Portuguese treatment with some mild chillies (it's not spicy), lemon and garlic. **Reg. \$13.99/lb**

25% OFF

CALIFORNIA

BROCCOLI

BUY ONE GET ONE FREE

We're getting into the **California Broccoli** crop, the quality is superb with each bunch having tightly-packed, dark forest green florets, and better than that, the price is right. While stir-fried or boiled broccoli is fine, you're not really living if you haven't started grilling your broccoli. Charréd broccoli is life! Just have to make sure you trim the fibrous stalk as it grills a heck of a lot slower than the florets. Take two bunches, cut into evenly sized florets and toss with 1/4 cup EVOO, 1 tsp. Worcestershire, 1 tbsp. soy sauce, 3 tbsp. ketchup (weird... but trust me), 1 tbsp. honey and then a few cloves of minced garlic and of course, S&P. Grill for 8-10 minutes flipping occasionally and hit it with fresh parm and lemon juice at the end, and you'll never go back to steamed broccoli. **\$2.99 / BUNCH**

BRATWURST

Our **Bratwurst Sausage** is the unofficial sausage of summer, a mellow and garlicky affair that is infallibly juicy when grilled up. All you need is a bun, a schmear of your go-to mustard (I recommend the Caplansky's Ballpark Mustard) and some of the tasty Marty's Sauerkraut we have on sale. **Reg. \$6.99/lb**

25% OFF

WHAT'S FOR

LUNCH!

For lunch, we are serving up my personal favourite sandwich that we make here at the store, our **Porchetta Sandwich**. We make the porchetta in-house wrapping a juicy pork belly around a lean pork tenderloin, seasoning it with garlic, chili, fennel, herbs and zest. Just an incredibly flavourful roast that we shave and put on a Blackbird bun with the crackling (crispy bits of pork skin...the best part!), shaved Asiago, tomato and arugula, with a grainy mustard aioli. Served with chili and garlic broccolini that we sauté with slivered almonds. **Available Friday May 26th from 11 am - 2 pm.** **\$15.00 COMBO**

Here is our Cafe Menu for next week...plan accordingly!

Monday May 29th
Lobster and Brie Grilled Cheese

Tuesday May 30th
BLT with Tomato Cucumber Salad

Wednesday May 31st
Montreal Smoked Meat Sandwich

Thursday June 1st
Crab Cakes with Remoulade & Salad

Friday June 2nd
Our Outdoor BBQ is Back!
Stay Tuned for the Menu

WHAT'S ON THE GRILL!

The summer BBQ is back, baby! We're starting off with a pretty straightforward but delicious meal, our **Sirloin Cheeseburgers**, an 8 oz patty seasoned with dried onions and a touch of HP Sauce for a tangy zip. Topped with a slice of our best cheddar cheese on a Blackbird sesame bun, which can be loaded with all our favourite condiments. We will be serving it with a side of our Potato Salad and a refreshing glass of homemade lemonade! **Available Friday May 26th & Saturday May 27th from 11 am - 2 pm.** **Featured at: \$15.00 MEAL**

As usual we will be kicking off **Saturday morning** with our **Peameal on a Bun** starting at 9 am.

AISLE FOUR

Pickled Canadian Pickles - We wanted to feature some of our fave local products this week, starting with these intensely flavourful pickles. What do I look for in a pickle? I want them crunchier than a fresh raw carrot, with a little bit of sourness, not enough to make you pucker up, but enough to pop on your taste buds. These check both my boxes, along with the **Marty's Bread and Butter Pickles**. These are my go-tos, produced locally with all natural ingredients, this is a pickle for pickle lovers. Also available in spicy. **Featured at: \$7.99 / JAR**

Rosewood Hot Honey - Next up, a gamechanging condiment from our friends at Rosewood Estate Winery in Niagara, their Hot Honey is something that I go buckwild for. They make this by taking lacto-fermenting Scotch Bonnet Peppers and adding it to their honey. Where to use this? Drizzled all over grilled chicken wings, on pepperoni pizza (my fave application), on slow-cooked ribs, added in at the end of a stirfry, in a cocktail, all over grilled vegetables. If you are like me and love yourself some spice, grab a bottle and thank me later, it really is a gamechanger. **Featured at: \$11.99 / JAR**

Belicious Sparkling Drinks - I'm a pop drinker. Always have been, always will be. Tell me what you want about the insane amount of sugar in drinks or that my teeth are going to rot out of my skull, I don't care, I love the stuff. So we got a sample of two drinks sent to us from Belicious Honey Farm in Stouffville (talk about local!) and was told they tasted like lemon and orange San Pellegrino drinks, but were sweetened with raw honey and were only 35 calories per can. I was skeptical but decided to give them a go and I instantly loved the stuff. It tastes identical to the Limonata and Aranciata but is with only a quarter of the calories. This rare guilt-free pop treat actually tastes good. **Featured at: 2 FOR... \$6.99 FOR 2**

Marty's Sauerkraut - There are few flavours that pair with as much synergy as the holy BBQ trinity of a juicy bratwurst, tangy sauerkraut and zippy mustard. It's hard to find good sauerkraut like this, made the old-fashioned way: fermented in small batches with only three ingredients: cabbage, water and salt. If you're picking up brats, you NEED this to go with them. **Featured at: \$10.99 / JAR**

WHAT'S THE BUZZ?

Our Kids Culinary Camps are back! Designed to teach and inspire children of all ages to love to cook and embrace the culinary arts, providing them with skills and techniques for a lifetime of food enjoyment.

The **Kids Culinary Camp** for children aged 7 to 11 will be held on **Monday July 17th until Friday July 21st from 9 am - 4 pm**. Each camper will be taken on a culinary adventure around the world, exploring the culture and cuisine of a different country each day while providing a hands-on cooking experience. Not only will each child gain enhanced skills and confidence in the kitchen their taste buds will be tantalized and expanded. Each camper will compile a keepsake cookbook detailing his/her adventure with information and daily recipes from each country.

Cook Like A Rock Star Culinary Camp is for children aged 12 to 16 on **Monday August 21st until Friday August 25th from 9 am - 4 pm**. Cooking like a Rock Star means having the confidence and skills to get a great meal on the table with panache. This year's curriculum is based on America's Test Kitchen "The Complete Cookbook for Teen Chefs". This book contains over 70 teen-tested and teen-approved recipes to cook, eat and share. This cookbook will serve as our guide to empower our campers and teach them the techniques to cook truly awesome dishes. Each camper will get to take home their own copy of the book to keep for future reference.

To register, please complete the registration forms found online or in-store and hand in to Karen or Linda at The Village Grocer. Space is limited - ACT FAST!

LOCAL

TOMATOES & CUCUMBERS

When people think of nostalgia-inducing home cooking it's often rich, hearty dishes like mac and cheese and casseroles. For me, I think of my mom's salad which is a staple at every meal and always crunchy, beautifully seasoned and dressed, and inevitably demolished before I even start on whatever is the 'main attraction' of the dinner. My fave salad that is a staple all summer is a simple mix of sliced tomato, crunchy cucumber and thinly sliced Vidalia onion (the super, super sweet ones from Georgia now in season!) in a simple oil and rice vinegar dressing. When the produce is fresh and local, it doesn't need much to shine. This week we're featuring both **Cucumbers** and **Beefsteak Tomatoes** at a scorching hot price. **Featured at: CUCUMBERS \$0.99 EACH BEEFSTEAK TOMATOES \$0.99/LB**

VILLAGE CREAMERY'S ICE CREAM OF THE WEEK!

We wanted to feature one of our best selling Ice Creams to get us ready for the upcoming summer months, and there is no better option than our **Mixed Berry Jelly Roll Ice Cream!** Our amazing vanilla ice cream mixed with diced local strawberries, raspberries, wild blueberries with bits of the light vanilla sponge cake from our infamous dessert.

Jelly Roll Ice Cream
Reg. \$13.99/L
\$2.00 OFF

If that isn't enough for you we will also be featuring our **Mixed Berry Jelly Roll Ice Cream Cake**. We take our Mixed Berry Jelly Roll Ice Cream and dress it up with whipped cream and more fruit. The perfect summertime dessert!

Jelly Roll Ice Cream Cake
Reg. \$35.00 EACH
\$5.00 OFF

WILD SWORDFISH

I think of the "2-4" weekend as the official start of BBQ season and in that spirit, we wanted to feature a fish that would shine on the grill. There's no fish that shines as brightly on the grill as **Swordfish**, with its mild sweetness and firm, meaty texture. As it's pretty mild in flavour, it really benefits from a half hour soak in your marinade of choice. My go-to **Lime & Ginger marinade** is perfect here; just mix the juice of one lime, a tablespoon of fresh minced ginger, two cloves of minced garlic, half an sliced onion, and three tbsps. of olive oil, with a pinch of salt and pepper. Let a couple steaks sit in there for 30 minutes before cooking over high heat on the grill for three minutes a side. So, so so easy and will give you a delectable seafood entrée that you'd expect to get at a high end restaurant. **Reg. \$29.99/lb**

25% OFF

WHAT'S AT THE DELI!

Blackened Salmon Fillets - Kulam liberally seasons salmon fillets with a Cajun seasoning and 'blackens' it in a grill pan. This is super flavourful and the salmon always turns out moist and flaky. We serve it with a few spears of local asparagus, some boiled new potatoes and some crème fraiche, which really cuts through the richness of the fish. **Reg. \$7.99/100g**

Veal Tenderloin Sous Vide - Our sous vide of the week is one that I am particularly excited for. We're going to have a cut of meat that I'm particularly fond of but that we don't often use, veal tenderloin, in a sauce of locally foraged morel mushrooms, perhaps the tastiest treat spring has to offer. Just place the bag in a pot of boiling water for ten minutes or so and then cut open to serve a restaurant-caliber entrée. **Reg. \$10.99/100g**

Singapore Noodles - This is my mother's favourite salad we make, a fixture at the MacDonald house, which is ridiculously simple but ridiculously good. We take vermicelli noodles and toss it in a simple Asian dressing that has tons of umami and the slightest tinge of heat (like a 2/10), and then add in some diced peppers and green onions for texture. **Reg. \$2.29/100g**

Chicken, Tomato & Rice Soup - Kind of a Greek take on a chicken noodle soup, we swap out noodles for rice in a lemony, tomato-y, chicken broth. Very tasty, fresh flavours! **Reg. \$10.99/900ml**

Pineapple and Rum Jam - Back by popular demand! We save all the bits of ripe pineapple when we core or slice them and cook them down with rum to make a delicious homemade pineapple jam. It's great on bread but really shines brightly on soft cheeses and as a condiment on pork, or our world-famous ham for that matter. **Reg. \$9.99/jar**

Spaghetti al Limone with Asparagus - An exercise in simplicity. Asparagus is in season and the stuff we get is so incredibly flavourful and tender that it doesn't need much to shine. All we do in this pasta is make a luxurious lemon cream sauce and put in thinly sliced asparagus with garlic, parmesan, basil and the smallest pinch of chili flakes. So simple but so, so good! **Reg. \$14.99/container**

ALL 25% OFF

CHICKEN, BACON & PEACH WRAPS

We have a **Chicken, Bacon and Peach Wrap** on special this week that's a throwback to my days behind the pizza counter. I used to make this combination on a pizza, but thought it would be just as delicious in wrap form. We take peaches at the peak of ripeness, slice them up and pair them with grilled chicken breast, smoked bacon, goat cheese, fresh basil and local arugula, with our homemade poppyseed dressing. An excellent sweet and salty combo with the creamy tanginess of the goat cheese and the freshness of the basil. Unimpeachably delicious! **Featured at: \$10.99 EACH**

CHEESE, PLEASE!

Greek Barrel-Aged Feta - Greek Feta > Canadian Feta. Especially this stuff! The Canadian feta is usually made from cow's milk and is kinda rubbery and punches you in the teeth with salt. Greek Feta is made from goat's and sheep's milk and is a lot softer in texture with a more mellow brininess. Once it's aged in oak it takes on a whole new dimension, a deep, robust flavour that you can only get from the patience of barrel-aging. Use it as you would any regular feta and prepare to be blown away. Worth every cent. **Featured at: \$8.99 100 G**

Morbier - A semi-soft cow's milk cheese from the Burgundy region that is instantly recognizable by the vein of ash running through its centre. The origin of this cheese is that centuries ago, the cheesemakers would come to the end of a hard day of milking for their cheese-making and would put a little ash or soot on the leftover curds so as not to let it go to waste. The next day they'd top it up with a fresh layer of curds and then press their ashy cheese sandwich and wash its rind with salty brine to make it into a tome of Morbier. It's like a hyper-flavourful version of Raclette, perfect for melting, with notes of hay and fruit flavours layered into the rich creaminess. Make sure you bring to room temperature to be rewarded with all the nuances of its flavour. **Featured at: \$8.99 100 G**

Dark Side of the Moo - A beautiful cheese from Woodstock, Ontario. This is essentially a Swiss-style cow's milk cheese that's quite mild, creamy and buttery. It spends four days soaked in a chocolate stout beer (sounds like my typical weekend) and is finally taken out and further aged for four months to intensify the flavour. Even if you're not a beer person, the flavour on this cheese is delightfully complex and nuanced, great for **\$5.99 100 G** snacking and for melting. **Featured at:**

ROAD CLOSURE UPDATE

Just a heads up due to the Shoppers Drug Mart Run for Women, **Sunday May 28th**, there will be a few road closures around the Village Grocer, including 16th Ave from Warden to Kennedy until noon. We will be open our regular stores hours from 9 am - 6 pm and have all access roads open. Please plan your trip accordingly, exploring new adventurous routes to get all your weekend essentials!

WHAT'S BAKING?

Peach & Wild Blueberry Cobbler - The definitive "peach dessert" is without a doubt, the cobbler. Somehow we haven't made them up in a few years and as peaches are coming into season, it seemed like a great excuse to feature this classic bit of Americana cuisine. We mix fresh wild blues and sliced peaches with cinnamon and lemon juice, cover them in a homemade biscuit topping and bake until the golden-bluely goodness bubbles up between the cracks of the topping. **Featured at: \$16.99 EACH**

Mini Berry Custard Cake - One of our signature cakes in a personal size, where you won't have to share. Our custard cakes are the stuff that inspires people to write poetry, one of the moistest cakes you will ever eat. We load a butter cake with diced strawberries, blueberries, raspberries and apples. Halfway through baking, we poke holes in the cake and pour liquid custard over it, allowing it to soak in before giving it a second bake. We pile on a load of fresh berries and dress them with an apricot glaze once they're cooled. The resultant cake is moist and delicious beyond belief. **Featured at: \$6.99 EACH**

Strawberry Cream Pie - We've got some delicious strawberries in stock this week, so we wanted to feature one of our favourite strawberry desserts from my late grandmother Doreen that, like most of her recipes, is simple, elegant and delicious. We take sweet strawberries, chop them up, toss them in a homemade strawberry puree and then load them into a hand-pressed graham shell and top with a pillow of freshly whipped cream. **Featured at: \$16.99 EACH**

Apple Cinnamon Muffins - It's been a long time since we've featured one of our muffins, and we were debating which one to feature, and this one got my vote. It's not one of our best sellers but really should be because they are RIDICULOUSLY good. I cannot physically imagine going to buy a muffin, looking at these and not have an undeniable compulsion to choose one of these. It's a moist buttermilk muffin that we load up with freshly sliced apples, and the best part is the cinnamon sugar topping which is sweet and crunchy and just a revelation. Every muffin should aspire to be as tasty as this one is! **Featured at: 4 FOR... \$8.99 4 PACK**

TAKE & BAKE PIZZA

A seasonal special we whipped up, a **Grilled Asparagus and Chicken Take & Bake Pizza**. You'll notice asparagus is often featured in our ad, and that's because we freakin' love the stuff! Welsh Bros Asparagus is a national treasure and should be protected at all costs. We'll be pairing grilled asparagus with pan-seared chicken breast, creamy Fior di Latte cheese, and cloves of roasted garlic all on a base of our homemade pesto. **Featured at: \$14.99 EACH**

WHAT'S IN BLOOM?

Our sidewalks are once again full with beautiful blooms, just the way we like it. Last weekend was not the best for planting with all the rain, so if you didn't get a chance to plant your garden, don't worry we have brought in some more beautiful blooms to help you out. **Firework Grass** and **Prince Tut Grasses** are in full stock to add a little flare. If you are looking for Evan's favourite flower, the **Mandevilla** (\$65.00 Each or 2 FOR \$115.00), are also now available. These are 4 feet tall and ready to make a statement in your outdoor space with the addition of a bamboo trellis. We have brought in a shipment of **Geranium Hanging Baskets** and **Patio Pots** that have stunning colourful florals, an easy way to add a pop of colour. We have ferns, both **Boston** (shade) and **Kimberly** (sun-loving), as well as **Herb Gardens** for any size patio. We also got a fresh shipment of **Tomato Plants** that will soon be ready for harvesting, as well as **Strawberry Plants**. Evan has also been busy at his workshop creating the most beautiful **Patio Pots & Hanging Baskets** full of (of course) Mandevilla, with trailing greens and delicate blooms surrounding. They are truly a masterpiece and unlike anything else you'll find elsewhere. You'll also find 6 inch **Caladium** (\$9.99 each) also known as Angel Wings or Elephant Ears. These strikingly large leaves are multicoloured and are great if your garden doesn't get a lot of sun. Last, but not least, we have fragrant **Jasmine Pots** (\$25.00 each), lush and giving off the most intoxicating fragrance, and not to mention at a hot price! Come on by, we have lots to go around!

SPECIALS IN EFFECT FROM THURSDAY TO CLOSE, SUNDAY MAY 28TH

STORE HOURS: MONDAY - FRIDAY 8:00 AM - 7:00 PM
SATURDAY & SUNDAY 9:00 AM - 6:00 PM

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