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JUNIOR CHEFS MENU

Pancakes & Piglets \$11

Buttermilk Pancakes + Bacon or Sausage



"Jenga" French Toast \$10

French Toast Sticks + Maple Syrup + Chocolate + Strawberry Sauce

Campfire S'Mores Griddle Cakes \$10

Cinnamon Pancakes + Marshmallows + Chocolate Chips + Maple Syrup

Bacon, Egg and Cheese Breakfast Quesadilla \$10 Sour Cream + Guacamole + Salsa

Little Farmers Plate \$12

Griddled Toast + Fried Egg + American Cheese + Applewood Bacon or Breakfast Sausage

LOCAL FLAVOR

- Montreal has the highest number of restaurants per capita in Canada. Montreal's culinary scene is very cosmopolitan and offers menus from all over the world, to which a little French touch is often added.
- Over 85% of the world's maple syrup comes from Quebec, and foods like maple cookies, maple butter, maple candies and maple marinades, to name a few are Montreal specialties.
- Poutine, a very famous dish in the metropolis, consists of fries topped with cheese curds and sauce.
- In addition, our bagels are unique! Made following an old tradition of boiling them in honey infused water and baking them in wood-fired ovens, Montreal bagels are crisp on the outside and soft on the inside. They simply melt in your mouth!

DID YOU KNOW...?

- Popcorn explodes because each kernel has a perfect drop of water inside it. Your microwave quickly raises that water to the steaming point, and the pressure of the steam rips open the hull and inflates the starchy mush inside.
- Maple taffy or tire d'érable is a sugar candy made by boiling maple sap past the point where it would form maple syrup. It is poured onto the snow, then lifted either with a small wooden stick such as a popsicle stick or a metal fork to make a fun candy.
- Ripe cranberries will bounce like rubber balls.
- The average strawberry has about 200 seeds on it. Each seed that grows into a plant can produce about 24 large strawberries every year.





Turkey + Tomato + Bacon + Swiss or Cheddar Cheese + Avocado Mayo



Vegetarian

Protein-packed

Meatball Sliders \$14

King's Hawaiian Rolls + Green Salad + Ranch Dip

Little Buddha Bowl \$12

Choice of Beef, Chicken or Salmon + Ramen + Vegetables

Canadian Cod From Gaspesia 'n Chips \$12

Thick-Cut Chips + Tartar Sauce

The O Canada Burger \$14 Local Grass-Fed Beef + Cheddar Perron + Toasted Sesame Bun Lettuce + Tomato + Pickle + Fries

Substitute The Beyond Burger \$15

House Made Chips \$9 House Caramelized Onion Dip

Mixed Fruit \$9

Yogurt or Salted Caramel Dip

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S'Mores Sundae \$11

Chocolate Chip Cookie or Brownie + Marshmallow + Graham Cracker Ice Cream

Frozen Hot Chocolate \$10

Ice Blended Hot Chocolate + Whipped Cream + Chocolate Sprinkles

Ice Cream Cookie Sandwich \$9

Milk | Regular or Chocolate \$5

Assorted Local Fruit Loop Juice \$6

Fruit Juice | Apple, Cranberry or Orange \$6

All items are served with your choice of beverage. | The Junior Chefs' menu is for kids 12 years and younger. Consuming raw or undercooked meat, poultry, seafood or eggs may increase your risk of foodborne illness

