

BAKER'S SIGNATURE BREAKFAST
 Monday to Friday from 7:30AM to 10:30AM
 View Our Breakfast Menu Online at dining.carleton.ca/locations/bakers/

Cone of Sweet Potato Fries  **5.95**
Belgian Style Cone of Sweet Potato Fries served with Sweet Mustard Aioli

Caesar Salad **8.95**
Romaine Hearts Tossed with House Caesar Dressing, Asiago Cheese, Seasoned Croutons and Pancetta Crisp

Leafy Greens and Arugula  **7.95**
Leafy Lettuce, Crunch Roots, Apple Wedges, Inca Berries, Toasted Pecans, and House Mustard Vinaigrette

Bakers Burger  **12.95**
Handmade 8oz beef burger with Smoked BBQ sauce, Cheddar and Onion crisps on a Pretzel bun served with Fresh cut Fries

Summer Lasagna   **12.95** **VEGETARIAN CHOICE**
Layered with Roasted Zucchini, Eggplant, Peppers, Tomatoes, Basil Pesto, St-Albert Fresh Cheese served with Daily Salad and Garlic Toast

Switch Your Sides to Half Fries and Half Salad for \$2.00

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Quinoa Mushroom Burger 10.95

Vegan Burger served on Whole Grain Bun with Roasted Walnuts, Vegan Mayo, Avocado and Lettuce served with Fresh Cut Fries

Art-Is-In Rosemary Baguette 10.95

With "Les Voltigeur Farm" Chicken Breast Parmigiano, Tomato Sauce and St-Albert Cheddar cheese with Fresh Cut Fries

Fish and Chips 12.95

Haddock Loin in Gluten Free Beer Batter, Ravigote Sauce, Slaw, with Fresh Cut Fries

CHEF'S SPECIAL

Steak Frites 14.95

Marinated Tripple "A" Bavette Grilled with Red Wine Shallot Demi-Glace, Fresh Cut Fries, and Leafy Greens

Cheesecake and Starbucks Coffee 5.00

Hazelnut Chocolate Cheesecake Garnished with Double Smoked Maple Bacon Flakes Served with Starbucks Coffee



NO GLUTEN*

No gluten ingredients
Note we are not a gluten-free facility, thus we cannot guarantee that there is no cross contamination which may result in traces of gluten in items.



VEGETARIAN

Contains no meat by but may contain eggs or dairy



VEGAN

No animal products or by products



HALAL

Halal certified proteins, Halal permitted foods, and excludes all Haram products
Note: Third party certification are available



LOCALLY GROWN

Dish features locally sourced ingredients


ENTRÉES

DESSERT



BAKERS

BAKERS



Seasonal

Nordic Shrimp  **6.95**

St-Laurent Nordic Shrimp Salad, Tomato, Red pepper coulis, Iceberg, Avocado, Thousand Islands

Artic Char   **14.95**

Seared Artic-Char with Puy Lentil, Red Pepper Ratatouille, Grilled Quebec Asparagus

Chicken   **14.95**

St-Agapit Free Range Grilled Chicken Breast with Crunchy Cucumber, Local Tomato, Peppers, Black Olive, Pickled Red Onions, Feta Cheese, Lemon Oregano, EVOO

Pork Tenderloin & Prawn Bowl  ... **15.95**

Panko Breaded Pork Tenderloin and Jumbo Prawn, Local Fingerling Potato Ravigote, Cabbage Slaw, Apple and Plum Compote Sauce

Local Vegan Grilled Tofu   **13.95**

Local Kinpira Burdok-Roots, Pea Sprout, Shitake and Tofu Stir-Fry, Pickled Cucumber, Jasmin Rice, Miso, Coriander Juice

DESSERT

Strawberry Shortcake **5.95**

Vanilla Genoise layered with Macerated Strawberries and Custard Cream