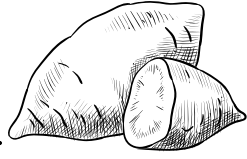




AT THE FARMACY, WE ADHERE TO THE MAXIM LET FOOD BE THY MEDICINE. WE BELIEVE THAT LOCAL, ORGANIC FOOD GROWN BY GOOD, HONEST FARMERS, PREPARED IN A SIMPLE + DELICIOUS FASHION IS BEST. EVERY INGREDIENT IS MADE IN HOUSE, GROWN ON OUR FARM, HEART BEET ORGANICS, OR THOUGHTFULLY SOURCED TO BE AS SUSTAINABLE AS POSSIBLE.

SAMMYS+WRAPS



SERVED ON ORGANIC SOURDOUGH BREAD OR WRAP
FROM RECEIVER \$11.50 GF+\$2
COMBO WITH SOUP, SALAD OR VEG \$16

TEMPEH REUBEN

Marinated tempeh, apple caraway sauerkraut, aged cheddar or vegan cheeze, thousand island dressing, comes with dill pickles

FISHY CHICKEN UNICORN CRUNCH

Herbed + breaded tofu steak, tartar sauce, lemon dill kraut, tasty greens on a sesame bun

CHICKPEA OF THE SEA

Mashed chickpeas mingle with a seaweed blend, pickles, tahini, herbs, microgreens on sourdough

PATE PARTY

Our scrumptious veggie pate made from carrots and potatoes, cilantro aioli, lemon dill kraut, greens and caesar dressing

HEY SATAY

Tofu steak marinated in satay sauce (nf), cilantro chutney, sweet pickled veggies and seasonal greens on a sesame bun

HEARTBEETER BURGER

A hearty patty packed with roasted veggies, seeds, ground tofu and flavour! Served with the works on a Receiver sesame seed bun.



BOWLS

SERVED WITH WHOLE OATS OR RICE NOODLES AND SEASONAL RAW + ROASTED VEGGIES \$17

DRAGON DELUXE

A rainbow of roasted and raw veggies, marinated tofu, lemon dill kraut, savory dragon sauce, choice of oats or noodles

TEMPEH TEMPTATION

Marinated tempeh, apple caraway kraut, aged cheddar or cheeze, raw and roasted seasonal veg, thousand island dressing, choice of oats or noodles

KIMCHI KARMA

Marinated tofu, choice of two of our Kimchis, sweet pickled veggies, seasonal roasted and raw veg, steamed kale, karma sauce, choice of oats or noodles

SATAY SENSATION

Tofu marinated in satay sauce (nf), sweet pickled veggies, seasonal veggies, sesame seeds, choice of oats or noodles

MAYAN MEDLEY

Spiced Black Beans, roasted veggies, chipotle aioli, aged cheddar or cheeze, spicy pickled veggies, whole oats, salsa+organic tortilla chips

PROTEIN POWER

Marinated tofu + tempeh, spiced black beans, veggie pate, roasted veggies, whole oats, seeds cilantro aioli and power sauce-savoury/creamy



TACOS+BURRITOS

SERVED WITH SMOKED HEIRLOOM SALSA AND ORGANIC TORTILLA CHIPS \$16

TACOS

3 organic corn tacos-hard or soft choose from:

- SWEET POTATO AND BLACK BEAN
- TOFU TEMPEH TACO CRUMBLE & CRUNCHY VEG
- BAJAJA PHISH TACO

BURRITO

Seasoned black beans, cilantro chutney, chipotle aioli, smoked heirloom salsa, aged cheddar or cheeze, seasonal roasted and raw veg

WILDSIDES

TOFU, TEMPEH, SEITAN \$3.50

SPICED BEANS, CHICK PEAS, VEGGIE PATE, HUMMUS, ROASTED VEG, STEAMED KALE, WHOLE OATS \$3

SALSA, HOT SAUCE, GF BREAD, VEGAN CHEEZE \$2

TOMATO CHIPS + HUMMUS \$7

TORTILLA CHIPS + SALSA \$5

KIMCHI, KRAUT OR PICKLES

SELECT ONE \$2.50 PICK THREE \$6



SALADS

SERVED WITH SEASONAL, LOCAL, ORGANIC
GREENS, GRAINS + VEGGIES \$13
SALADS CHANGE WITH SEASONS

FARMHOUSE SALAD

Lettuces, micro greens and brassicas mingle with all the fresh veggies in season right now. With choice of house dressing

MISO POTATO SALAD

Not your average potato salad - PEI taters tossed in Lemon Dill Kraut tossed in a savoury Miso Dressing

THAI NOODLE SALAD

Crunchy veggies, pumpkin and sesame seeds, sweet pickled carrots on rice noodles with satay sauce (nf)

CABBAGE CRUNCH


A hearty, colourful, crunchy slaw salad with sweet sesame dressing.

KALE CAESAR

Massaged Kale leaves with sunflower seeds, hemp hearts and marinated tofu tossed in the best Caesar dressing

THE BEET GOATS ON

Pickled Beets and shallots on a bed of tender greens, candied pumpkin seeds with goat cheese or cheeze and creamy balsamic dressing



SOUP + CHILI

ALWAYS VEGAN. SERVED WITH
ORGANIC RECEIVER SOURDOUGH BREAD, GF +\$2
CUP \$6 BOWL \$9

ALL DAY BREAKFAST

GETTING ROLLIN' BURRITO \$12

Tofu or egg scramble, roasted potatoes and root veg, seasoned black beans, aged cheddar or cheeze, pepperstraganza, cilantro aioli, whole oats. GF wrap +\$2

B.WICHED \$7

Our breakfast sandwich served on a Receiver English muffin with eggs, aged cheddar, cilantro aioli and micro greens.

Vegan - with tofu omlette and cheeze +\$2

OVERNIGHT OATS

Whole oats and chia seeds in oat milk \$5

PEI MAPLE SYRUP AND BANANA \$8

SB & J \$8

FARMHOUSE GRANOLA \$9

DARK CHOCOLATE & BERRY JAM \$9

NOOCHIE TOAST \$4.50

Simply tasty toasty! Two pieces of buttered (v) sourdough with nutritional yeast

FARMHOUSE GRANOLA \$7

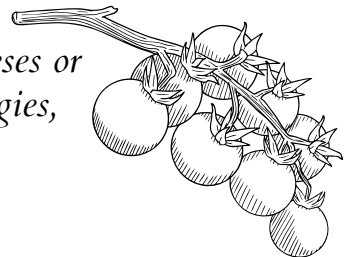
Our own delicious Granola with loads of seeds and maple syrup, served with Oatmilk GF, NF

PICKY PALATE PICKLE PLATE

FULL \$35

HALF \$19

Chef's selection may include Seitan, Tempeh, Tofu, Cheeses or Cheezes, Pickles, Krauts, Kimchi, Spreads, Jellies, Veggies, Fruit, Tomato Chips, Crackers, Bread



DESSERTS

YUMMY - \$4.50

"RICE" PUDDING

Whole Oats, oat milk, vanilla + cinnamon

BREAD PUDDING

Sourdough bread, oat milk, vanilla + cinnamon