



Alchemy Pickle Company
TAKE-OUT MENU

Contact vendor directly to place an order: orders@alchemypicklecompany.ca
Orders must be placed by noon each Thursday before the market Saturday.

All products are certified organic by Ecocert and are packed in returnable glass jars and bottles.
Produce is local to Southern Ontario. Keep refrigerated.



FERMENTED PICKLES

Beet Turnips 500ml \$9.50
Sliced purple top turnips with beets to make them pink! Turnip, beets, filtered water, sea salt, garlic.

Sichuan Daikon 500ml \$9.50
Spicy slices with aromatic spices, ginger, garlic, and tingly Sichuan peppercorns.

Mustard Carrots 500ml \$9.50
Sweet carrot coins with garlic, oregano, black pepper and **mustard seed**. Makes a great snack!

Dill Carrot Sticks \$9.50
Hand-cut carrot sticks with dill and garlic. A lunchtime classic.

Sour Cucumbers 750ml Dill Garlic or Cumin Chili, \$11.50
Full sour cucumber pickles. The only fermented, certified organic Ontario cucumber pickles in town. *keep under brine or eat quickly for best quality*

Brine! Dill Pickle or Kimchi, 500ml \$6 / 1L \$10
Drink it straight, add to cocktails, make pickled eggs, brine meat. A tasty probiotic electrolyte replacement.

FERMENTED CONDIMENTS

Fermented Hot Sauce

Regular or Jalapeño, 150ml \$7.50 / 500ml \$20

Fermented with sea salt, blended hot peppers and garlic. A great addition to noodles, stir-fry, soup, or anything that could use a spicy tangy kick.

Meyer Lemon Garlic Paste 250ml \$10

Preserved Meyer lemon fermented with blended garlic and sea salt. So. Good.

Roasted Eggplant Garlic Paste 250ml \$10

Roasted eggplant blended with garlic and sea salt, fermented for 2 months.

Fire Paste (with apple cider vinegar) 250ml \$10

A blended paste of incredible immune stimulators, this is a perfect base for a home-made curry, stirfry, marinade, or soup. Or just add a spoonful to a mug of hot water for a zippy warm up.

Fire Tonic 250ml \$12 / 1L \$44

Traditional folk remedy for fighting colds and flu. Take 1oz up to a few times per day when rundown. Apple Cider Vinegar, horseradish, onion, garlic, ginger, turmeric, honey, elderberry, black pepper. **CONTAINS HONEY**

KOMBUCHA & KVASS



Beet Kvass 490ml \$5.50

A tangy savory fermented beet drink. Beet, carrot, ginger, brine, filtered water.

Kombucha 490ml \$6 incl HST

A tasty fermented tea, this beverage is a tangy, sparkling pick-me-up that is full of natural probiotics, B vitamins and liver-cleansing acids. 3g sugar/250ml

Jasmine Sour Cherry

Blueberry Mint

Carrot Ginger Turmeric

Pear Ginger (Nettle & Chamomile base, caffeine-free)

1 L growler \$13 includes HST and \$3 deposit

2L growler \$21.50 includes HST and \$4 deposit

Jasmine Sour Cherry

Blueberry Mint

Pear Nettle Chamomile (caffeine-free)