



700 Terry Fox Dr.



Hello Kanata.

Rediscover a fun, fresh-market experience at our new location, featuring an expanded selection of products, a reimagined layout, and so much more. Come on in!

Now Open!



Visit farmboy.ca | @officialfarmboy



Festive Holiday Cookies





Farm Boy™

Holiday Butter Cookies

Celebrate the season with the return of our irresistible cookies, handcrafted with real Canadian butter! Baked in small batches from a cherished family recipe passed down for three generations, they're a scrumptious holiday snack and excellent for gifting or sharing.



Filled Holiday Shape Cookies

Indulge in some holiday decadence with sweet options like our Gingerbread Man Filled Cookies. Nestled between two spiced cookies is a layer of velvety icing for a nostalgic sandwich cookie that your taste buds will love!

Farm Boy™ Holiday Shape Cookies

Bring a little joy to your winter cookie tray! Our Snowman and Gingerbread Shape Cookies are delightfully soft and oh-so satisfying. Made locally using a simple recipe with a festive twist, they're the perfect treat for gatherings, packed lunches, and more.

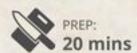


From the Bake Shop Homestyle Holiday Cookies

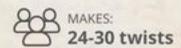
The Bake Shop is bursting with traditional favourites—including our just-like-homemade cookies! An ideal partner with your favourite hot beverage, these locally crafted treats come in two classic varieties: Shortbread and Oatmeal Cranberry Walnut.



Cheese & Green Onion Phyllo Twists









View Full Recipe Online

Ingredients

1 pack Farm Boy™ Phyllo Dough, thawed overnight in fridge

2 packs Farm Boy™ Barrel Aged Feta Cheese, drained and crumbled

3 green onions, minced (1/2 cup)

14 cup fresh dill, minced

1/2 cup fresh parsley, minced

1/2 tsp black pepper

1/2 tsp Farm Boy™ Organic Crushed Chili Peppers

34 cup unsalted butter, melted

1 pack Farm Boy™ Tzatziki

1/3 chopped Farm Boy™ Kalamata Olives

Directions

- 1 Remove Farm Boy™ Phyllo Dough from the fridge to bring it to room temperature.
- 2 Preheat oven to 350°F (convection if you have it). Line three sheet pans with parchment paper.
- 3 In a medium bowl, combine crumbled Farm Boy™ Barrel Aged Feta Cheese, green onion, dill, parsley, black pepper, and Farm Boy™ Organic Crushed Chili Peppers. Set aside.
- 4 Lay the stack of Farm Boy™ Phyllo Dough on your counter or table, with the long side facing you. Cut the stack of pastry in half vertically. Cover pastry with a dry tea towel as you work.
- 5 Take one sheet of cut pastry and lay it onto counter, with the shorter side facing you. Brush entirely with butter. Gently crinkle the pastry like an accordion. Then, use your hands to gently flatten the pastry back down.
- 6 Place 2 scant tablespoons of the feta mixture along the length of the pastry and along the centre, leaving a ½" border on each end.
- 7 Fold the top layer of pastry over the feta and fold the bottom layer of pastry over the feta, meeting in the centre to form a long strip. Using both of your hands at the same time, grip the top and bottom off the strip to twist the pastry. Transfer twisted pastry to the trays. Repeat with remaining pastry and feta. Brush the finished twists with butter.







FESTIVE HOLIDAY



Enjoy a four-course gourmet menu designed by our chefs and inspired by some of our favourite flavours!

Simply pre-order online or in-store for pickup, follow the heating instructions, and enjoy!

MENU

→ RESTAURANT ←
QUALITY DINING

An incredibly priced

Sweet Potato & Parsnip Soup
Apple Compote

Beet and Goat Cheese Salad with Mandarin

Roast Turkey Breast

Cranberry, Apple, and Sausage Stuffing
Mashed Potatoes
Carrots & Brussels Sprouts
Turkey Gravy and Cranberry Ginger Sauce

Brandied Christmas Cake
Cinnamon Custard

50 MINUTES REHEATING

LAST DAY TO ORDER: Tuesday, December 16 PICK-UP DATES:

December 23 & 24



ORDERS CLOSE: Tuesday, December 16 **PICK-UP DATES:** December 23–24

Order in-store or online at farmboy.ca/specialty-dinners/ ~ While quantities last!

Monthly Hot Bar Menu







HOLIDAY CLASICS

Our chefs have crafted a delicious menu inspired by the festive flavours of the season—all with "A Farm Boy Fresh Twist". Made from scratch daily using ingredients that bring you closer to the farm, each dish is sure to bring homestyle comfort!



Roasted Turkey Breast with Gravy

Succulent Ontario turkey and Farm Boy™ Turkey Gravy.



Ham with Honey Mustard Sauce

Juicy glazed Ontario ham with a creamy honey mustard sauce.



Chive Mashed Potato

Smooth, perfectly seasoned, and finished with fresh chives.



Apple Cranberry Sausage Stuffing

Made with fresh apples and our Artisan Sausage.

Roasted Carrots

Roasted until tender and simply seasoned.



While quantities last – not available at Barrhaven or Blue Heron.



Inviting all kids to spot a Farm Boy elf and win a treat!

Join us from:

Thursday,
December 4
to

Sunday, December 14

Our merry Elves are making mischief among our store shelves! Children 12 and under are invited on a festive search of their neighbourhood Farm Boy for 3 holiday Elf cutouts. Find one and receive a sweet seasonal surprise!















At Farm Boy, we strive to show our customers that grocery shopping can be more than just an errand. It can be a source of joy, discovery, and inspiration. We work with local farmers, growers, and producers to bring you an unparalleled shopping experience filled with items that surprise and delight. Each store is stocked with hand-selected products chosen just for you to enjoy.

Holiday favourites with Farm Boy flair.

Spoon up a festive twist on traditional turkey dinner with our Turkey Dinner Soup—only here for a short time.

Crafted in small batches by our chefs, it's packed with hearty turkey, Yukon Gold potatoes, and rich turkey gravy for a cold-weather comfort that's anything but ordinary.



Baked with care.

Spice up the holiday season with our limited time-only Gingerbread Loaf Cake. Baked from scratch by us daily with premium ingredients and our own exclusive recipe, it's moist, tender, and the perfect treat to pair with your favourite Farm Boy holiday beverage.

Come on in and discover how we're changing the way you shop—one twist at a time!

Learn More