

Individual Desserts

Apple Strudel w/ Vanilla Sauce	8
Plum Flan	8
Monte Verde Mousse Cake	8
Chocolate Mousse Cake w/ Raspberry Compote	8
Assorted Cookie Plate	8
Fresh Seasonal Fruit Bowl	8

Full Size Desserts

6" Flan	14
<i>Peach, Plum, Chocolate Banana, Pecan Pie</i>	
Apple Strudel	10/18
Black Forest Cake 6"	22
Layered Mousse Cakes	22
<i>Lemon Blueberry /Mango / Monte Verde, Strawberry</i>	
<i>Chocolate & Raspberry / Operetta/ Coconut</i>	

*All desserts are made with gluten free ingredients
apart from our Apple Strudel*

Visit our website for our full bakery offerings

Beverges

Wines

Parés Baltà Cava Brut	30
Tawse Riesling	40
Ant Moore Sauvignon Blanc	45
Les Carabenes Pinot Noir	40
Luc Baudet, 'Rive Droite', Côte du Rhône	40

Beer

Beaus Country Vibes Can	473ml	4.50
Beaus Wag of the Wolf Can	473ml	4.50
Beaus Lugtread Bottle	600ml	4.50
Mill St. Meridian Can	473ml	4.50

Bull's Head Soda

Ginger Ale, Natural Cola, Blood Orange, Root Beer, Ginger Beer, Tonic Water	4
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Booch Kombucha

Citrus Twist, Ginger, Raspberry Lemonade, Cinnamon Rose, Blue Mermaid	6
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Adena Vita Health Drinks 750ml

Almond Drink	11
Chocolate Almond Drink	11
Tomato Drink	8
Beet Juice	8
Rejuvenate Juice (<i>Peach Elderflower</i>)	8
Refresh Juice (<i>Cranberry Cider</i>)	8

Discover the world of

*Organic
foods*

FRANK'S
ORGANIC GARDEN
RESTAURANT | MARKETPLACE

Market Hours

Tues - Sat 10am-7pm | Sun 10am-5pm

Contact Us

(289) 857-8000

info@franksorganicgarden.com

15 First Commerce Dr., Unit 1
Aurora, ON L4G 0K2

FRANKSORGANICGARDEN.COM

Organic Starters

- Mushroom Bisque** 7
cremini mushroom, coconut cream, truffle oil
V, GF
- Charcuterie Board** 17
assortment of local organic cheeses, house
smoked deli meats, accompaniments, sprouted
grain bread
- Tapas Trio** 14
house-made focaccia, hummus,
kalamata olive tapenade, pesto genovese
substitute pesto for a green olive tapenade to be
considered **V**
- Smoked Salmon** 17
BC sockeye salmon smoked & cured in house,
Egg, red onion, dill seasoned aioli, sprouted
grain bread

Organic Salads

- Beet Carpaccio** 8
lemon zest, shredded horseradish, chives,
pumpkin seed oil & apple cider vinaigrette
V, GF
- Green Garden** 8
arugula, romaine, watermelon radish,
cucumber, shredded carrot,
apple cider & dijon vinaigrette **V, GF**
- Caesar** 8
romaine, roasted garlic, lemon zest, egg free
green caesar dressing **GF**
- Back to the Roots** 8
celery root, cabbage, carrot, caraway, pumpkin
seed oil & apple cider vinaigrette **V, GF**

Organic Pizzas

- Original Margherita** 15
tomato sauce, mozzarella, fresh basil
- Florida Margherita** 16
pesto genovese, tomato, mozzarella, fresh basil
- Pepperoni** 15
tomato sauce, tomato, mozzarella, pepperoni,
mushrooms, chili flakes, balsamic reduction,
basil
- Mediterranean** 15
tomato sauce, shredded mozzarella, roasted red
pepper, kalamata olive, sun dried tomato,
oregano
- Vegan** 15
tomato sauce, garlic, roasted red pepper,
tomato, red onion, black olive, oregano, basil,
cashew cheese **V**
- Kids Special** 12
tomato sauce, mozzarella

Organic Main Courses

- Elfriede's Famous Chicken Schnitzel** 19
organic free-range chicken, celery puree,
pickles, lemon turmeric sauce
- Sliced Roast Beef w/ Au Jus** 18
organic grass-fed free-range beef
slow roasted in jus, potato parmesan rosti,
focaccia, chardonnay mustard
- Chicken Curry** 18
organic free-range chicken, aromatic spices,
basmati rice, green peas, mango chutney sauce
GF, DF
- Chicken Fricasée** 18
organic free-range chicken, Hungarian paprika,
coconut milk, basmati rice **GF, DF**

- The Frank Burger** 16
organic grass-fed free-range seasoned beef
burger, caramelized onions, celery root puree,
house made focaccia bun, ketchup, bbq sauce,
chardonnay mustard

- Vegetable Stir Fry** 16
steamed garden vegetables, coconut curry,
tamari, basmati rice **V, GF**

- Mushroom Risotto** 16
cremini mushrooms, arborio rice,
coconut cream, truffle oil **GF, V**

- Thai Chickpea Curry** 16
garden vegetables, house-made red pepper
curry & coconut cream sauce, basmati rice,
green onions **GF, DF**

- Chateau Beef Royale For Two** 50
organic grass-fed free range finely sliced beef,
celery root puree, seasonal vegetables, demi
glaze, horseradish **GF**

Organic Pastas

- Rigatoni Bolognese** 18
beef ragu, topped with a meatball, house-made
rigatoni topped with a meatball

- Spaghetti Pomodoro** 14
tomato pomodoro, garlic, oregano,
basil, spaghetti **V**

- Truffle Mushroom Ravioli** 16
Ricotta cheese, truffle mushroom sauce,
parmesan gremolata

- Spinach Ricotta Ravioli** 16
Pomodoro sauce, grated parmesan,
balsamic reduction

- Homemade Gnocchi** 20
parmesan cream sauce mushrooms, sun dried
tomato, green peas, truffle oil