

Individual Desserts

	\$
Apple Strudel w/ Vanilla Sauce	12
Feature Tart	10
Feature Cake	10
Assorted Cookie Plate	10
Vegan Raspberry Cheesecake	12

Full Size Desserts

6" Tart	14
<i>Peach, Plum, Chocolate Banana, Pecan Pie</i>	
Apple Strudel	Half 13 / Whole 23
Black Forest Cake	23
Layered Mousse Cake	23
<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.*

Beverages

Wines	\$
Parés Baltà Cava Brut	38
Tawse Riesling	53
Ant Moore Sauvignon Blanc	50
Les Carabenes Pinot Noir	60
Luc Baudet, 'Rive Droite', Côte du Rhône	65

Organic Cans 473ml Style ABV

Coors Organic	Light Lager	3.8%	8
Beau's Country Vibes	Amber Ale	4.7%	8
Beau's Wag of the Wolf	White I.P.A.	5.0%	8
Mill Street 100th Meridian	Amber Lager	5.0%	8
Mill Street IPA	NE IPA	5.8%	8
Mill Street Batch 1904	Dry Cider	5.0%	8
Queen Street 501	Semi-Sweet Cider	5.0%	8

Bull's Head Soda 4

Ginger Ale, Natural Cola, Blood Orange,
Root Beer, Ginger Beer, Tonic Water

Booch Kombucha 6

Citrus Twist, Raspberry Lemonade,
Cinnamon Rose, Ginger, Blue Mermaid

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-9pm | Sun 10am-5pm

Takeout Hours

Tues - Sat 11:30am-8:30pm
Sun 11:30am-4:30pm

Contact Us

(289) 857-8000
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Aurora, ON L4G 0K2

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Organic Starters

- Fresh Bread** 5.5
Choice of fresh baked sourdough or sprouted grain bread with a side of olive oil & balsamic **V**
- Mushroom Bisque** 12
cremini mushroom, coconut cream, truffle oil **V, GF**
- Charcuterie & Cheese** 26
Assortment of house smoked deli meats, local cheeses, accompaniments, sprouted grain bread
- Tapas Trio** 16
house-made focaccia, hummus, kalamata olive tapenade, pesto genovese substitute pesto for a green olive tapenade to be considered **V**
- Smoked Salmon** 20
in house smoked and cured BC sockeye salmon, egg, red onion, dill seasoned aioli, sprouted grain bread

Organic Salads

- Beet Carpaccio** 6
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**

Organic Pizzas

- Florida Margherita** 20
pesto genovese, tomato, mozzarella, fresh basil
- Pepperoni** 22
tomato sauce, tomato, mozzarella, pepperoni, mushrooms, chili flakes, balsamic reduction, basil
- Mediterranean** 20
tomato sauce, shredded mozzarella, roasted red pepper, kalamata olive, sun dried tomato, oregano
- Vegan** 20
tomato sauce, garlic, roasted red pepper, tomato, red onion, black olive, oregano, basil, cashew cheese **V**
- Kids Special** 15
tomato sauce, mozzarella

Organic Main Courses

- Elfriede's Famous Chicken Schnitzel** 23
organic free-range chicken, celery puree, pickles, lemon turmeric sauce
- Sliced Roast Beef w/ Au Jus** 24
organic grass-fed free-range beef slow roasted in jus, potato parmesan rosti, focaccia, chardonnay mustard
- Chicken Curry** 21
organic free-range chicken, aromatic spices, basmati rice, green peas, mango chutney sauce **GF, DF**

- The Frank Burger** 22
organic grass-fed free-range seasoned beef burger, caramelized onions, celery root puree, house made focaccia bun, ketchup, bbq sauce, chardonnay mustard
- Mushroom Risotto** 24
cremini mushrooms, arborio rice, coconut cream, truffle oil **GF, V**
- Thai Chickpea Curry** 22
garden vegetables, house-made red pepper curry & coconut cream sauce, basmati rice, green onions **GF, DF**
- Chateau Beef Royale** 35
organic grass-fed free range finely sliced beef, celery root puree, seasonal vegetables, sauteed mushrooms, demi glaze **GF**

Organic Pastas

- Rigatoni Bolognese** 22
beef ragù, house-made rigatoni
- Spaghetti Pomodoro** 18
tomato pomodoro, garlic, oregano, basil, spaghetti **V**
- Spinach Ricotta Ravioli** 20
Pomodoro sauce, grated parmesan, balsamic reduction
- Homemade Gnocchi** 24
parmesan cream sauce mushrooms, sun dried tomato, green peas, truffle oil

Gluten free penne available