

## 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, Chocolate &amp; Raspberry / Operetta/ Coconut</i>	

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

## Beverages

### Sparkling Wine

Anno Domini, Prosecco *Italy* \$40

### Sparkling Wine

'18 Cave Spring Riesling ON \$30  
 '20 Loveblock Sauvignon Blanc NZ \$33  
 '20 Lagasca Viognier Spain \$27  
 '19 Tawse Quarry Road Chard. ON \$28

### Red Wine

'17 Rocky Gully Shiraz AU \$33  
 '17 L'Unico Chianti Italy \$37  
 '18 Rive Droite, Côtes du Rhone France \$33  
 '19 Les Carabenes Pinot Noir France \$40

### Organic Cans 473ml Style ABV

Coors Organic	Light Lager	3.8%	5
Beau's Country Vibes	Amber Ale	4.7%	5
Beau's Wag of the Wolf	White I.P.A.	5.0%	5
Mill St. 100th Meridian	Amber Lager	5.0%	5
Mill Street IPA	NE IPA	5.8%	5
Mill Street Batch 1904	Dry Cider	5.0%	5
Queen Street 501 cider	Semi-Sweet	5.0%	5

### 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

Discover the world of

*Organic  
 foods*



### Market Hours

Mon - Sat 10am-9pm

### Takeout Hours

Mon - Sat 11:30am-8:30pm

### Contact Us

(289) 857-8000  
 info@franksorganicgarden.com

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

[FRANKSORGANICGARDEN.COM](http://FRANKSORGANICGARDEN.COM)

## Organic Starters

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

## Organic Salads

<b>Beet Carpaccio</b>	6
lemon zest, shredded horseradish, chives, pumpkin seed oil & apple cider vinaigrette	
V, GF	
<b>Green Garden</b>	8
arugula, romaine, watermelon radish, cucumber, shredded carrot, apple cider & dijon vinaigrette	
V, GF	
<b>Caesar</b>	8
romaine, roasted garlic, lemon zest, egg free green caesar dressing	
GF	

## Organic Pizzas

<b>Florida Margherita</b>	20
pesto genovese, tomato, mozzarella, fresh basil	
<b>Pepperoni</b>	22
tomato sauce, tomato, mozzarella, pepperoni, mushrooms, chili flakes, balsamic reduction, basil	
<b>Mediterranean</b>	20
tomato sauce, shredded mozzarella, roasted red pepper, kalamata olive, sun dried tomato, oregano	
<b>Vegan</b>	20
tomato sauce, garlic, roasted red pepper, tomato, red onion, black olive, oregano, basil, cashew cheese	
V	
<b>Chicken Florentine</b>	24
parmesan cream sauce, grilled chicken breast, sautéed spinach, red onion, chili flakes	
<b>Kids Special</b>	15
tomato sauce, mozzarella	

## Organic Main Courses

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

<b>The Frank Burger</b>	22
organic grass-fed free-range seasoned beef burger, caramelized onions, celery root puree, house made focaccia bun, ketchup, chardonnay mustard	
<b>Mushroom Risotto</b>	24
cremini mushrooms, arborio rice, coconut cream, truffle oil	
GF, V	
<b>Chateau Beef Royale</b>	35
organic grass-fed free range finely sliced beef, celery root puree, seasonal vegetables, sauteed mushrooms, demi glaze	
GF	
<b>Beef Goulash</b>	22
onions, grass fed beef, Hungarian paprika served with focaccia and basmati rice	
<b>Beef Chili</b>	22
beef, tomato, kidney beans, cheese, sour cream, peppers, onion, served with focaccia	
<b>Vegan Chili</b>	20
tomato, kidney beans, cremini mushrooms, peppers, onion, served with focaccia	

## Organic Pastas

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

Gluten free penne available