

## Individual Desserts

Apple Strudel w/ Vanilla Sauce	8
Plum Almond Tart	8
Monte Verde Mousse Cake	8
Chocolate Mousse Cake w/ Raspberry Compote	8
Assorted Cookie Plate	8

## Full Size Desserts

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

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

## Beverages

<b>Wines</b>	\$
Parés Baltà Cava Brut	38
Tawse Riesling	53
Ant Moore Sauvignon Blanc	50
Les Carabenes Pinot Noir	60
Proemio Cabernet Sauvignon	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
Red Thread Make Tracks	Craft Lager	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 Cider	5.0%	8
Hibiscus Haskap Sour	Kettle Sour	4.2%	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  
info@franksorganicgarden.com

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Aurora, ON L4G 0K2

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## Organic Starters

- Mushroom Bisque** 7  
cremini mushroom, coconut cream, truffle oil  
**V, GF**
- Charcuterie Board** 17  
Assortment of house smoked deli meats,  
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** 18  
pesto genovese, tomato, mozzarella, fresh basil
- Pepperoni** 18  
tomato sauce, tomato, mozzarella, pepperoni,  
mushrooms, chili flakes, balsamic reduction,  
basil
- Mediterranean** 18  
tomato sauce, shredded mozzarella, roasted red  
pepper, kalamata olive, sun dried tomato,  
oregano
- Vegan** 18  
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** 22  
organic free-range chicken, celery puree,  
pickles, lemon turmeric sauce
- Sliced Roast Beef w/ Au Jus** 23  
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**

**The Frank Burger** 18  
organic grass-fed free-range seasoned beef  
burger, caramelized onions, celery root puree,  
house made focaccia bun, ketchup, bbq sauce,  
chardonnay mustard

**Mushroom Risotto** 20  
cremini mushrooms, arborio rice,  
coconut cream, truffle oil **GF, V**

**Thai Chickpea Curry** 17  
garden vegetables, house-made red pepper  
curry & coconut cream sauce, basmati rice,  
green onions **GF, DF**

**Chateau Beef Royale For One** 30  
organic grass-fed free range finely sliced beef,  
celery root puree, seasonal vegetables, sauteed  
mushrooms, demi glaze **GF**

## Organic Pastas

- Rigatoni Bolognese** 19  
beef ragù, house-made rigatoni
- Spaghetti Pomodoro** 16  
tomato pomodoro, garlic, oregano,  
basil, spaghetti **V**
- Spinach Ricotta Ravioli** 18  
Pomodoro sauce, grated parmesan,  
balsamic reduction
- Homemade Gnocchi** 22  
parmesan cream sauce mushrooms, sun dried  
tomato, green peas, truffle oil

*Gluten free penne available*