

Greenhouse Café Menu



SALADS/SOUPS

Greenhouse Garden Salad — Full \$11.00 • Side \$5.50
Field greens tossed with sliced English cucumber, grape tomatoes, julienne red onion, carrot ribbons, and dried fruit with honey balsamic dressing.

Classic Caesar Salad — Full \$11.25 • Side \$5.75
Chopped romaine lettuce tossed with buttery croutons, candied bacon, grated Parmesan cheese & creamy Caesar dressing.

RBG Cobb Salad — \$15.50
Mixed greens topped with diced grilled breast of chicken, zucchini, onion, tomato, crumbled blue cheese, chopped bacon & hardboiled egg. Served with creamy ranch dressing.

RBG Winter Harvest Salad — \$14.50
Rainbow beets, parsnips, butternut squash, yams, carrots, quinoa & chevre cheese with balsamic glaze & toasted pumpkin seeds, tossed with baby arugula.

Add to any Salad
Ontario farm raised breast of chicken — \$6.00
Grilled Atlantic salmon fillet — \$7.50

Chef's Soup of the Day — Cup \$4.75 • Bowl \$6.50
Ask your server about our Chef's daily creations.

SANDWICHES/WRAPPS

Beef Dip au Jus — \$14.75
Roasted thinly sliced Wellington county beef, provolone cheese & caramelized onions, horseradish aioli on a toasted ciabatta bun with jus.

Crispy Fish Sandwich — \$14.50
Lake Erie pickerel coated & fried. Served topped with pickled onion, sliced tomato & lettuce on a brioche roll with lemon pepper aioli.

RBG Turkey Club — \$14.00
Oven roasted breast of turkey, peppercorn bacon, smoked cheddar, heirloom tomatoes & baby arugula on artisan seven-grain bread with maple aioli.

Toasted Reuben — \$14.75
Corned beef, sauerkraut, provolone & Thousand Island dressing on marble rye.

Chickpea Salad — \$12.50
Curried chickpea salad with minted yogurt, diced tomato, sliced green onion served on a spinach wrap.

Sandwiches include choice of:

- French Fries
- Side Salad or
- Cup of Chef's Daily Soup

ENTREES

Beef and Mushroom Ale Pie — \$14.50
Roasted Wellington County beef, cremini mushrooms, diced Yukon gold potatoes in Collective Arts IPA onion gravy baked in a flakey pastry tart. Served with choice of cup of soup or side salad.

Beer Battered Fish and Chips — \$14.50
Collective Arts beer-battered haddock, crispy French fries, house-made tartar and coleslaw.

Grilled All Beef Burger — \$12.00
Grilled 6 oz all-beef burger topped with lettuce, tomato, onion & pickle. Served with French fries. Add bacon \$.75 • Add cheese \$.75

Mac and Cheese au Gratin — \$13.75
Aged cheddar, pepper jack & chevre with caramelized onions & a toasted herb-crust topping & side salad.

Maple Glazed Salmon — \$16.50
Pan seared, maple glazed Atlantic salmon served with warm quinoa salad made with roasted apples and sweet potato.

Chef's Daily Featured Frittata — \$13.50
Chef's daily special ingredients combine in this unique baked egg dish. Served with side salad.

BEVERAGES

Assortment of soft drinks, fruit juices, sparkling water, coffee & tea — \$3.00

Niagara VQA Wines —
6 oz. glass \$7.00 • 750 ml bottle \$33.00
Ask our team about our local wine selections, all VQA.

Local Craft Beer — 473 ml can \$7.00
Ask our team about our selection of local favourites.

Other Bottled Beer & Cider

Molson Canadian	341 ml	\$6.00
Coors Light	341 ml	\$6.00
Pommies Cider	473 ml	\$7.00
Corona Extra	330 ml	\$7.00
Heineken	330 ml	\$7.00
Stella Artois	330 ml	\$7.00

DESSERTS

Chef's Feature Scone and Preserves — \$6.00
Made daily in our kitchen, these flaky pastries are served with fruit preserves.

Chef's Crème Brûlée — \$6.00
Classic custard made in house and served with fresh berries.

Warm Maple Bread Pudding with Caramel Sauce — \$6.00
Housemade bread pudding served warm with candied nuts & caramel sauce.

At Royal Botanical Gardens, we believe in being stewards of our environment and being partners in our community. We source local products (including our gardens), partner with local farms and dairies as well as use eco-friendly, sustainable products throughout the facility and grounds.

We ask that you join us in the goal of preserving and enhancing the beauty of our environment by utilizing the recycle stations located throughout Royal Botanical Gardens.