



Rock Garden Café Menu

STARTERS

Breads and Spreads — \$10

House-made hummus dip, roasted garlic, and Kalamata olive tapenade with grilled flatbread and crispy fresh vegetables from our garden.

Charcuterie and Cheese Board — \$14

Variety of seasonal cured meats, local and imported cheeses with herb crostini and grilled flatbread.

Roasted Tomato Gazpacho — \$8

Chilled tomato gazpacho served with grilled baguette.

SALADS

Garden Salad — \$12

Field greens tossed with sliced English cucumber, grape tomatoes, julienne red onion, carrot ribbons, dried fruit with honey balsamic dressing.

Classic Caesar Salad — \$12

Chopped romaine lettuce tossed with herb crostini, pancetta crisp, house Caesar dressing.

RBG Heirloom Tomato Salad — \$14

Heirloom tomatoes harvested from our garden, buttery croutons, bocconcini cheese, fresh basil, balsamic vinaigrette, baby arugula.

Watermelon Feta Salad — \$12

Diced fresh watermelon, crumbled feta cheese, fresh mint, baby arugula, balsamic glaze.

Add grilled chicken or seared salmon to any salad for — \$7

FLATBREADS

Margherita Flatbread — \$15

Heirloom tomato, bocconcini cheese, fresh basil, balsamic glaze, roasted garlic oil.

Pulled Chicken Flatbread — \$16

Roasted pulled chicken in adobo sauce, caramelized onions, smoked cheddar, chopped lettuce, fresh pico de Gallo and cilantro crème.

Grilled Peach Flatbread — \$15

Grilled Ontario peach, goat's cheese, crispy pancetta, crushed pistachios, balsamic glaze.

Our flatbread is made in house by our talented chefs!
All flatbreads served with small garden salad.

Feature Sandwich

Chef's special creations.

ENTREES

Pan-seared Lake Erie Pickerel with Three Sisters Salad — \$17

Pan-fried pickerel and lemon dill sauce served with melange of squash, peas, corn and beans.

Sweet Potato Barley Risotto with Chorizo — \$16

Fresh-made wheat barley risotto finished with sweet potato, green peas and local chorizo sausage.

RBG Kale Pesto Salmon — \$17

Roasted salmon basted in kale pesto served on quinoa and grilled vegetable salad with citrus vinaigrette.

DESSERTS

Seasonal Fruit Tart — Mix berry — \$6.00

Chef's Feature Scone and Preserves — \$6.00

Chef's Crème Brûlée — \$6.00

KIDS MENU

Mac and Cheese with Bacon — \$10

Fresh pasta in house-made creamy cheese sauce.

Grilled Cheese with Kettle Chips — \$8

Three cheese grilled sandwich served with kettle chips.

Pepperoni and Cheese Pizza — \$10

Zesty pepperoni and mozzarella cheese with house-made tomato sauce.

BEVERAGES

Assorted soft drinks and bottled water		\$3
Coffee and tea		\$3
Espresso	Sgl. \$4	DbL. \$6
Latte or cappuccino		\$6
Niagara VQA wine	(6 oz.)	\$7
Domestic beer	(330 ml)	\$7
Import and local micro beer	(330 ml)	\$8
Assorted cocktails	(1 oz.)	\$8

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.