



**ROYAL
BOTANICAL
GARDENS**
www.rbg.ca

SALADS

GARDEN SALAD *LOCALLY SOURCED* **FULL \$12.00 | SIDE \$6.00**
Mixed greens tossed with house made honey balsamic dressing, cucumber, grape tomatoes, julienne red onion, carrot ribbons (*LOCALLY SOURCED*)

CAESAR SALAD **FULL \$13.00 | SIDE \$7.00**
Fresh romaine lettuce, croutons, bacon, Padano

RAINBOW BEET SALAD **\$14.00**
Spring Greens tossed in honey balsamic dressing and topped with Rainbow beets, toasted pumpkin seeds, and goat cheese (*LOCALLY SOURCED*)

HARVEST ROOT VEGETABLE SALAD **\$14.00**
Roasted Parsnip, Squash, Carrots, Red onion, Arugula and shaved fennel with a herbed Dijon vinaigrette (*LOCALLY SOURCED*)

Add to any salad

SLICED ROAST CHICKEN BREAST (*LOCALLY SOURCED*) **\$6.00**

PAN SEARED SALMON FILET **\$10.00**

SOUPS

SOUP OF THE DAY **BOWL \$6.75 | CUP \$4.75**
Ask your server about our Chef's daily creation

ENTREES

CHEF'S FEATURE MEAT PIE **\$14.50**
Ask your server for today's feature! Served with choice of French fries, side salad or cup of soup

FISH AND CHIPS **\$15.00**
Crispy craft beer battered haddock filet served with French fries, coleslaw and tartar sauce

BRUSCHETTA SALMON **\$18.00**
Pan seared salmon filet topped with tomato bruschetta served with vegetable quinoa salad and a parsnip crisp

DAILY FRITTATA FEATURE **\$14.00**
Made using free run eggs and served with choice of French fries, side salad, or cup of soup. Ask your server for today's feature!

DESSERTS

SCONE AND PRESERVES **\$6.00**
Baked daily in house served with fruit preserves

CHEFS DAILY CREATION **\$6.00**

SANDWICHES

ALL SANDWICHES ARE SERVED WITH CHOICE OF FRIES, SIDE SALAD OR CUP OF SOUP. UPGRADE TO A CAESAR SALAD FOR \$1.00

RBG CHICKEN BACON MELT **\$15.00**
Grilled chicken breast (*LOCALLY SOURCED*), peppercorn bacon, smoked cheddar, maple aioli, lettuce and tomato served on toasted ciabatta bun (*LOCALLY SOURCED*)

WELLINGTON COUNTY BEEF SANDWICH **\$16.00**
Sliced Beef (*LOCALLY SOURCED*) smothered in espresso chipotle BBQ Sauce topped with crunchy slaw on a crusty Portuguese bun

EVERYTHING BAGEL **\$14.00**
Dill/Roasted garlic cream cheese, lettuce, tomato, crispy onion, served open faced

BRISKET BURGER **\$14.00**
6oz ground brisket burger (*LOCALLY SOURCED*) on toasted brioche bun with lettuce tomato, onion and pickle. Served with French fries
Add Cheese or Bacon **\$0.75 ea**

BEVERAGES

ASSORTMENT OF SOFT DRINKS, FRUIT JUICES, SPARKLING WATER, COFFEE & TEA **\$3.00**

NIAGARA VQA PELLER ESTATES **6oz. Glass \$7.50 | 750ml Bottle \$33.00**
Chardonney Or Cab/Merlot

NIAGARA VQA WAYNE GRETZKY **6oz. Glass \$9.00 | 750ml Bottle \$38.00**
Pinot Grigio

NIAGARA VQA TRIUS CAB/MERLOT **6oz. Glass \$9.00 | 750ml Bottle \$38.00**

Ask our team about our selection of local favourites

LOCAL CRAFT BEER **\$8.50**

LOCAL CIDER **\$8.50**

OTHER BOTTLED BEER

MOLSON CANADIAN **\$6.50**

COORS LIGHT **\$6.50**

HEINEKEN **\$8.00**

CORONA EXTRA **\$8.00**

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.



Please let us know if you have any food allergies or restrictions and we will do what we can to accommodate your needs.

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