

# botaniCa restaurant

## Soups

### Five Onion Soup

*Topped with Grain Harvest Asiago Croutons*  
\$6.25

### Winter Squash Bisque

*Coconut Crème Fraiche*  
\$5.95

## Garden Greens

### botaniCa House Greens

*Baby Greens, Cranberries, Celery, Apple  
And Pea Tendrils Tossed in  
Wellesley Apple Cider Vinaigrette*  
\$7.95/ \$4.75

### Chefs Caesar

*Romaine Lettuce, Grain Harvest Croutons,  
House Cured Bacon & Shaved Asiago Cheese*  
\$8.95/ \$5.75

*Add Chicken 5/ Prawn Skewer 5/ Salmon 5/*

## Stone Oven Flatbreads

### Bruschetta

*Vine Tomatoes, Asiago, Basil  
& Niagara Cabernet Reduction*  
\$9.95

### Beef Steak

*Marinated Strip Loin, Mushroom Ragout,  
Asiago Cheese & Roasted Parmesan Drizzle*  
\$11.95

## botaniCa 100 Mile Farmers Board

*Bunderfleisch, Lachsschinken, Regional Cheeses,  
Apple Fig Chutney, Cider Mustard,  
Pickled Fall Vegetables*

\$12.95 for One/  
\$9.95/person for two or more

## The Butchers Block

*Sourced from Wellington County  
Farms*

10oz Strip Loin \$27.95  
8oz Base Ball Sirloin \$25.95  
8oz Beef Tenderloin \$33.95

*Add Shrimp 5/Mushroom Ragout 2/  
Blue Cheese Crumble 2/Brandy Peppercorn Butter 2*

## Rustic Fare

### Mill Street Ale Braised Ribs and Slaw

*Conestoga Half or Full Rack with  
botaniCa Signature BBQ Mole Sauce  
and Fennel Slaw*  
\$16.95/\$25.95

### Farm Side Osso Bucco

*Slow Braised Ontario Veal Shank,  
Spiced Braisage, Preserved Lemon Gremolata*  
\$23.95

### Harriston Farms Buttermilk Fried Chicken

*Honey Lavender Drizzle,  
Dried Chili Salt, Crème Fraiche*  
\$22.95

### Willow Grove Pork Chop

*Omega 3 Double Loin Chop, Apple Fig Chutney  
and Chocolate Stout Jus*  
\$22.95

### Rajs Butter Chicken

### *Chefs Continuing Obsession*

*Basmati Rice, Papadum, Raita,  
and Grilled Naan Bread*  
\$16.95

### 100 Mile Vegan Shepherd's Pie

*Red Lentils, Corn, Heirloom Carrot, Edamame,  
Bell Pepper, Tomatoes & Onion  
topped with Parsnip Truffle Puree.*  
\$12.95

*All Butcher Block and Rustic Fare Selections come  
with our Signature Root Vegetable Medley  
and your choice of Buttermilk Mashed,  
Roasted Baby Red and White Potatoes,  
Cheddar and Leek Double Stuffed or  
Saffron Basmati Rice.*

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## Salmon

*Vanilla Coconut Curry, Saffron Rice,  
House Yogurt*  
\$22.95

## Shrimp Piri Piri

*Farferlle Noodles tossed with Sauteed Jumbo Shrimp,  
Cherry Tomatoes, Nicoise Olives, Artichokes, Scallions  
In a Piri Piri Tomato Sauce*  
\$20.95

## Pastas and Grains

### Grilled Ontario Chicken Fettuccini

*Confit Peppers, Marinated Mushrooms,  
Roasted Garlic, Tomato Pesto & Asiago.  
Served with an Herb and Garlic Baguette*  
\$16.95

### Jumbo Squash Ravioli

*Roasted Garlic, Diced Squash, Carrot,  
Dried Cranberries and Wilted Spinach  
in a Brown Butter Cream Sauce.  
Served with an Herb and Garlic Baguette.*  
\$14.95

## Our Kitchen Is Your Kitchen

*Should you find there is something you wish to try  
that is not on our menu please inform  
your server and our Inspired Kitchen Team  
will do their very best to accommodate your  
Request.*

**BotaniCa Restaurant is committed to providing you  
the freshest ingredients made available to  
us by our local suppliers.  
Enjoy the fresh flavors of our Region.**

