



SEASONED

RESTAURANT

GF = gluten friendly, DF = dairy free, V = Vegetarian

APPETIZERS

SOUP OF THE DAY 9

CAPRESE CROSTINI 18

heirloom tomato, fresh mozzarella, grilled sourdough, basil, pesto. (V)

TUNA TARTARE 19

raw diced yellowfin tuna, avocado, cucumber, lemon aioli, house-made dill pickle potato chips. (GF, DF)

TERRINE 18

ground pork & pork belly, irish whiskey, apricot, house-baked rye bread, pickled carrots. (DF)

YUKON GOLD FRITES 6

hand cut Yukon gold potato, chipotle aioli. (V, GF, DF)

SALADS

PEAR & WALNUT SALAD 15

baby spinach, sautéed pear, toasted walnut, feta cheese, sherry vinaigrette. (GF, V)

CAESAR SALAD 15

romaine, house-made caesar dressing, fried focaccia croutons, bacon, parmesan.

MAINS

STEAK FRITES 39

8 oz. grilled sirloin, hand-cut Yukon gold potato, chimichurri. (GF)

BEEF BOURGUIGNON 30

tender stewed beef, pearl onion, carrot, mushroom, bacon, red wine, house-baked potato bread, herb butter.

SALMON PUTTANESCA 40

7 oz. seared salmon, roasted baby potato, asparagus, sweet pickled fennel, tomato, olive, caper.

CHICKEN MARSALA 37

8 oz. roasted chicken suprême, potato pavé, charred broccolini, marsala mushroom sauce.

PASTA POMODORO 25

handmade cavatelli pasta, cherry tomato, fresh mozzarella, arugula, white wine, butter. (V)

THE BURGER 23

beef or black-bean vegan patty, house-baked bun, lettuce, tomato, caramelized onion.

(choice of fries, daily soup, or spinach salad w/ tomato & onion vinaigrette)

- add swiss or cheddar +1.25
- add blue cheese +2.00
- add strip bacon +1.50
- substitute gluten-free bun +2.00

MUSSELS 20

cream, white wine & basil pesto.

or

tomato sauce, white wine & garlic. (DF)

- add Yukon gold frites +4

CURRY CHICKPEA STEW 24

chickpea, potato, kale, coconut milk, tomato, aromatic spices, cilantro, grilled naan (Vegan, DF)



SEASONED RESTAURANT

Chefs and brothers Matt and Will Gaynor have over 35 years of combined experience working in iconic kitchens, international bistros and upscale Stratford-area restaurants. At Seasoned, they come together to bring downtown Hamilton their fresh take on French & Italian inspired cuisine.

PIZZAS

(14" THIN CRUST)

MARGHERITA 16

tomato sauce, mozzarella, basil pesto.

PEPPERONI & CHEESE 18

tomato sauce, pepperoni, extra mozzarella.

CANADIAN 20

tomato sauce, mozza, pepperoni, bacon, mushroom.

VEGGIE WITH A KICK 18

tomato sauce, mozza, caramelized onion, kale, roasted tomato, mushroom, hot pepper.

SPICY SALAMI 21

tomato sauce, mozza, hot calabrese, caramelized onion, green olive, roasted red pepper.

CAPRICCIOSA 23

tomato sauce, mozza, prosciutto, artichoke heart, roasted tomato, pickled onion, basil pesto.

NON-ALCOHOLIC

SPARKLING WATER (750ml) 7.5

SOFT DRINKS (355ml) 2.5

coke, coke zero, sprite, gingerale, iced tea, peach bubbly, raspberry bubbly.

COFFEE/TEA 2.5

ESPRESSO/AMERICANO 4

CAPPUCCINO 5

NON-ALCOHOLIC BEER (355ml) 6

MOCKTAILS Collective Arts (355ml) 6
"Mellow" Mojito, "Midday" Mule

SHIRLEY TEMPLE 7

VIRGIN CAESAR 7