



SEASONED

RESTAURANT

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

APPETIZERS

SOUP OF THE DAY 9

PROSCIUTTO CROSTINI 15
house-baked grilled sourdough, melted brie cheese, prosciutto, fig chutney, arugula.

SALMON TARTARE 17
vodka-cured salmon, juniper, shallot, caper, lemon aioli, dill pickle potato chips. (GF)

ANTI PASTI 17
artichoke caponata, baba ganoush, whipped feta, warm marinated olives, grilled sourdough, spiced pita chips. (V)

PORK BELLY 16
slow roasted pork belly, cabbage & apple slaw, Wellesley apple butter gastrique. (GF)

YUKON GOLD FRITES 6
hand cut Yukon gold potato, chipotle aioli. (V, GF, DF)

SALADS

PEAR & WALNUT SALAD 14
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 36
8 oz. grilled Jepson's sirloin, hand-cut Yukon gold potato, red wine demi-glace, crispy shallots. (GF)

CIOPPINO 34
seafood & fish stew, caramelized fennel, baby potato, tomato broth, spicy aioli, grilled sourdough. (DF)

DUCK CACCIATORE 28
hand-made fettuccine, duck confit, bell pepper, tomato, red wine, caper, oregano, parmesan.

LEG OF LAMB 32
7 oz. charcoal grilled marinated lamb, roasted broccolini, potato pavé, romesco sauce. (contains almonds) (GF)

BEEF BOURGUIGNON 29
tender stewed beef, pearl onion, carrot, mushroom, bacon, red wine, house-baked potato bread, herb butter.

THE BURGER 20
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, cheddar, or blue cheese +1
- add strip bacon +1.50
- substitute gluten-free bun +1.50

MUSSELS 18
curry, coconut milk, white wine, scallion, chili flake.

or
tomato sauce, white wine & garlic. (DF)

- add Yukon gold frites +4

MUSHROOM GNOCCHI 21
hand-made potato gnocchi, sautéed mushroom, spinach, white wine, cream, truffle oil, shoestring potato crisps. (V)



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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 17
tomato sauce, pepperoni, extra mozzarella.

CANADIAN 18
tomato sauce, pepperoni, bacon, mushroom.

VEGGIE WITH A KICK 18
tomato sauce, caramelized onion, kale, roasted tomato, mushroom, hot pepper.

SPICY SALAMI 19
tomato sauce, hot calabrese, caramelized onion, green olive, roasted red pepper.

NON-ALCOHOLIC

SPARKLING WATER (750ml) 6

NON-ALCOHOLIC BEER (330ml) 6

MOCKTAILS Collective Arts (335ml) 5
"Mellow" Mojito, "Midday" Mule

SOFT DRINKS 2
coke, coke zero, sprite, gingerale, iced tea, grapefruit bubbly, strawberry bubbly.

COFFEE/TEA 2

ESPRESSO/AMERICANO 3

CAPPUCCINO 4