



SEASONED

RESTAURANT

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

APPETIZERS

SOUP OF THE DAY 9

MUSHROOM CROSTINI 14

house-baked grilled sourdough, whipped ricotta, sautéed cremini mushroom, basil pesto, arugula. (V)

PROSCIUTTO & ASPARAGUS 16

roasted asparagus, goat cheese, prosciutto, arugula, lemon vinaigrette. (GF)

ANTIPASTI 16

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

BEEF CARPACCIO 15

lightly seared thinly sliced eye-of-the-round, shaved parmesan, pickled onion, arugula, lemon vinaigrette. (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 14

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

MAINS

STEAK FRITES 36

8 oz. charcoal grilled Jepsen's sirloin, hand-cut Yukon gold potato, Café de Paris butter. (GF)

GRILLED TUNA NICOISE 29

6 oz. yellowfin rare tuna steak, hard-boiled egg, baby potato, tomato, green beans, green olive, crispy capers, sherry vinaigrette. (GF, DF)

PORK CHOP 28

7 oz. grilled pork loin chop, potato & caramelized onion latke, ratatouille, balsamic reduction.

SHRIMP PROVENÇAL 27

sautéed shrimp, garlic butter, tomato, roasted asparagus, fried herb risotto.

SAUSAGE & MUSSELS PASTA 26

hand-made fettuccine, pork sausage, fennel seed, mussels, white wine, garlic, fresh herbs.

THE BURGER 19

beef or black-bean vegan patty, house-baked sesame 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*
- *substitute gluten-free bun +1.50*

MUSSELS 18

cream, basil pesto, white wine.

or

diced tomato, garlic, white wine, chili. (DF)

- *add Yukon gold frites +4*

PASTA POMODORO 23

hand-made cavatelli pasta, blistered cherry tomato, fresh mozzarella, white wine, basil, parmesan. (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 15

tomato sauce, mozzarella, basil pesto.

PEPPERONI & CHEESE 16

tomato sauce, pepperoni, extra mozzarella.

CANADIAN 17

tomato sauce, pepperoni, bacon, mushroom.

VEGGIE WITH A KICK 17

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

SPICY SALAMI 18

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, "Surreal" Moscow Mule

SOFT DRINKS 2

coke, coke zero, sprite, gingerale, iced tea, grapefruit bubbly, strawberry bubbly.

COFFEE/TEA 2

ESPRESSO/AMERICANO 3

CAPPUCCINO 4