

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)
• add grilled chicken +5

CAESAR SALAD 14

romaine, house-made caesar dressing, fried focaccia croutons, bacon, parmesan.
• add grilled chicken +5

COBB SALAD 21

grilled chicken breast, romaine, bacon, tomato, blue cheese, avocado, egg, sherry vinaigrette. (GF)

SANDWICHES

sandwiches served with choice of hand cut fries, daily soup, or spinach salad w/ tomato & onion vinaigrette.

- substitute side Caesar salad. +2
- substitute gluten-free bun on any sandwich +1.50

FRENCH ONION GRILLED CHEESE 16

house-baked sourdough, swiss cheese, caramelized onion, waffle chips, onion jus. (V)

CHICKEN FOCACCIA 18

grilled chicken breast, bacon, swiss cheese, tomato, lettuce, house-baked herb focaccia bun, chipotle aioli.

THE BURGER 19

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

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

MAINS

STEAK FRITES 27

6 oz. charcoal grilled Jepson'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)

MUSSELS 18

cream, white wine, basil pesto.
or
diced tomato, white wine, garlic, chili. (DF)
• add Yukon gold fries +4

PASTA POMODORO 23

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



SEASONED RESTAURANT

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

SUNDAY BRUNCH

SOURDOUGH WAFFLE 16

Wellesley apple butter, chantilly cream, maple syrup, sliced bacon.

CORNED BEEF HASH 17

fresh grated Yukon gold potato, house-cured beef brisket, onion, two sunny-side-up eggs, focaccia toast.
(*GF bun option + 1.50)*

STEAK & EGGS 26

6oz. charcoal grilled Jepson's sirloin, two sunny-side-up eggs, focaccia toast, green peppercorn cream sauce. (*GF bun option + 1.50)*

THE NEW CLASSIC 18

scrambled egg, home fries, peameal bacon or sliced avocado, sautéed kale, roasted tomato, sourdough toast. (*GF bun option + 1.50)*

BREAKFAST ENCHILADA 18

*baked flour tortillas, spiced ground beef or black-bean filling, cheese, chipotle sauce, one sunny-side-up egg, home fries.
(V option)*

STUFFED FRENCH TOAST 19

house-baked sourdough bread, melted brie cheese, cinnamon batter, fig jam, maple syrup, home fries. (V)

EGGS BENEDICT 18

english muffin, peameal bacon or avocado, poached egg, hollandaise, spinach salad.

A SIDE OF HOMEFRIES 3

crispy seasoned Yukon gold potato, chipotle aioli. (V)

A SIDE OF STRIP BACON (2pcs) 2

A SIDE OF PEAMEAL (2psc) 3

MIMOSA 5