



SEASONED

RESTAURANT

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

APPETIZERS

SOUP OF THE DAY 9

ANTI PASTI 18

artichoke & roasted red pepper caponata, whipped feta, mushroom duxelle, house-baked grilled sourdough, pita chips. (V)

SEAFOOD SALAD 19

sautéed shrimp, bay scallops, mussels, green olive, tomato, arugula, radicchio, warm lemon vinaigrette (GF, DF)

BURRATA 21

fresh mozzarella, creamy goat cheese filling, toasted walnut & arugula pesto, honey, house-baked sourdough. (V)

STEAK TARTARE 17

seared avocado, pickled carrot, house-baked rye crostini. (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 38

8 oz. grilled sirloin, hand-cut Yukon gold potato, green peppercorn & roasted garlic compound butter. (GF)

BEEF BOURGUIGNON 29

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

BRAISED LAMB 42

braised bone-in lamb shank, potato pave, green beans, red wine sugo, mint gremolata. (GF)

MUSHROOM GNOCCHI 23

hand-made potato gnocchi, sautéed mushroom, spinach, caramelized onion, white wine, cream, bread crumb, truffle oil. (V)

PASTA BOLOGNESE 28

hand-made fettuccine pasta, slow-cooked ground beef & pork, mirepoix, tomato, nutmeg, red wine, parmesan.

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 25

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



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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 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