



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)

- add grilled chicken +6

CAESAR SALAD 15

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

- add grilled chicken +6

COBB SALAD 23

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 17

house-baked sourdough, swiss cheese, caramelized onion, potato crisps, onion jus. (V)

CHICKEN FOCACCIA 19

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

THE BURGER 20

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

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

MAINS

STEAK FRITES 27

6 oz. grilled Jepsen's sirloin, hand-cut Yukon gold potato, red wine demi-glace, crispy shallots. (GF)

MUSSELS 18

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

or

tomato sauce, white wine & garlic. (DF)

- add Yukon gold frites +4

BEEF BOURGUIGNON 29

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

MUSHROOM GNOCCHI 21

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



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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 bubly, strawberry bubly.

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 18

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

STEAK & EGGS 27

6oz. charcoal grilled Jepson's sirloin, two sunny-side-up eggs, focaccia toast, red wine demi-glace, crispy shallot. (*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 20

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

EGGS BENEDICT 19

*english muffin, peameal bacon or avocado, poached egg, hollandaise, spinach salad.
(V option)*

A SIDE OF HOMEFRIES 3

crispy seasoned Yukon gold potato, chipotle aioli.

A SIDE OF STRIP BACON (2pcs) 3

A SIDE OF PEAMEAL (2pcs) 5

MIMOSA 5