



SEASONED

RESTAURANT

APPETIZERS

SOUP OF THE DAY 9

BAKED BRIE 18

melted brie cheese, caramelized onion, sliced pear, toasted walnut, Wellesley apple butter, grilled sourdough. (V)

SEAFOOD SALAD 19

sautéed shrimp & baby bay scallop, olive, tomato, artichoke heart, pickled onion, lemon vinaigrette. (GF, DF)

ITALIAN MEATBALLS 16

seasoned ground beef & pork, slow roasted tomato sauce, parmesan, house-baked focaccia bread.

YUKON GOLD FRITES 8

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)
• add grilled chicken +6

CAESAR SALAD 15

romaine, house-made caesar dressing, fried focaccia croutons, bacon, parmesan.
• add grilled chicken +6

COBB SALAD 25

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. + 2.00
- substitute gluten-free bun on any sandwich +2.00

FRENCH ONION GRILLED CHEESE 21

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

CHICKEN FOCACCIA 23

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

THE BURGER 25

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

- add swiss or cheddar +1.25
- add blue cheese +2.00
- add strip bacon +1.50

ROAST BEEF SAMMIE 27

roast beef, sautéed mushroom, caramelized onion, house-baked herb focaccia bun, arugula, horseradish aioli.

MAINS

BEEF BOURGUIGNON 32

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

TUNA NICOISE 34

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

PASTA MARINATO 24

hand-made cavatelli pasta, marinated cherry tomato & red onion, basil pesto, white wine, butter, asiago. (V)

PIZZAS

(14" THIN CRUST)

MARGHERITA 18

tomato sauce, mozzarella, basil pesto.

PEPPERONI & CHEESE 20

tomato sauce, pepperoni, extra mozzarella.

CANADIAN 22

tomato sauce, mozza, pepperoni, bacon, mushroom.

VEGGIE WITH A KICK 20

tomato sauce, mozza, caramelized onion, roasted tomato, mushroom, arugula, hot pepper.

SPICY SALAMI 23

tomato sauce, mozza, hot calabrese, caramelized onion, green olive, roasted red pepper.

CAPRICCIOSA 25

tomato sauce, mozza, prosciutto, artichoke heart, roasted tomato, pickled onion, basil pesto.

NON-ALCOHOLIC

MOCKTAILS Collective Arts (355ml) 7

Mellow Mojito, Mindful Margarita, Perpetual Paloma

SOFT DRINKS (355ml) 2.5

coke, coke zero, sprite, gingerale, iced tea, peach bubbly, raspberry bubbly.

NON-ALCOHOLIC BEER (355ml) 7

SHIRLEY TEMPLE 8

VIRGIN CAESAR 8

SPARKLING WATER (750ml) 7.5

COFFEE/TEA 2.5

ESPRESSO/AMERICANO 4

CAPPUCCINO 5

LATTE 6

SUNDAY BRUNCH

(SUNDAYS ONLY 10:00am – 2:00pm)

CORNED BEEF HASH 23

fresh grated Yukon gold potato, cured beef brisket, onion, two sunny-side-up eggs, focaccia toast. (*GF bun option + 2)*

PIZZA COLAZIONE 24

tomato sauce, mozza, bechamel, potato, peameal bacon, smoked bacon, onion, rosemary, two baked eggs.

THE CLASSIC 20

scrambled egg, home fries, strip bacon or sliced avocado, sourdough toast, strawberry jam. (*GF bun option + 2)*

BREAKFAST ENCHILADA 21

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

STUFFED FRENCH TOAST 24

house-baked sourdough bread, melted brie cheese, cinnamon batter, Wellesley apple butter, maple syrup, home fries. (V)

EGGS BENEDICT 23

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

A SIDE OF HOMEFRIES 4

crispy seasoned Yukon gold potato, chipotle aioli.

A SIDE OF STRIP BACON (2pcs) 3

A SIDE OF PEAMEAL (2pcs) 5

MIMOSA 5