



SEASONED

RESTAURANT

APPETIZERS

SOUP OF THE DAY 9

CAPRESE CROSTINI 18

heirloom tomato, fresh mozzarella, grilled sourdough, basil, pesto. (V)

TUNA TARTARE 19

raw diced yellowfin tuna, avocado, cucumber, lemon aioli, house-made dill pickle potato chips. (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 20

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

CHICKEN FOCACCIA 22

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

THE BURGER 24

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 26

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

MAINS

BEEF BOURGUIGNON 30

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

CAVATELLI PASTA 25

hand-made pasta, pancetta, butternut squash, caramelized onion, white wine, cream, sage.

MUSHROOM GNOCCHI 23

hand-made potato gnocchi, sautéed mushroom, spinach, white wine, cream, truffle oil, sourdough breadcrumb. (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

SPARKLING WATER (750ml) 7.5

SOFT DRINKS (355ml) 2.5

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

COFFEE/TEA 2.5

ESPRESSO/AMERICANO 4

CAPPUCCINO 5

NON-ALCOHOLIC BEER (355ml) 7

MOCKTAILS Collective Arts (355ml) 7

"Mellow" Mojito, "Midday" Mule

SHIRLEY TEMPLE 8

VIRGIN CAESAR 8

SUNDAY BRUNCH

(SUNDAYS ONLY 10:00am – 2:00pm)

CORNEBEEF HASH 22

*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 19

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

BREAKFAST ENCHILADA 20

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

STUFFED FRENCH TOAST 23

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

EGGS BENEDICT 22

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