



SEASONED

RESTAURANT

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

APPETIZERS

SOUP OF THE DAY 9

SERRANO CROSTINI 16

grilled sourdough, Wellesley apple butter, brie cheese, serrano ham, "strong" mustard (on the side).

DUCK WINGS 13

six crispy confit duck wings, Seasoned dry rub, sweet chili dipping sauce, spicy pickled carrot. (GF)

CAPRESE BURRATA 19

fresh mozzarella filled with creamy roasted garlic cottage cheese, heirloom tomato, basil pesto, house-baked sourdough, olive oil. (enough for 2) (V)

SALMON TARTARE 17

beet-cured salmon, avocado, tomato, capers, crispy salmon skin, waffle chips & crostini. (DF)

YUKON GOLD FRITES 6

hand cut Yukon gold potato, chipotle aioli. (V, GF, DF)

SALADS

PEAR & WALNUT SALAD 13

baby spinach, sautéed bosc pear, toasted walnut, feta, sherry vinaigrette. (GF, V)

CAESAR SALAD 12

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

MAINS

STEAK FRITES 35

8 oz. charcoal grilled Jepsen's sirloin, hand-cut Yukon gold potato, chimichurri, herb butter. (GF)

DUCK BREAST 34

sautéed rapini, blue cheese croquette, roasted baby potato, cherry gastrique.

GRILLED TUNA NICOISE 27

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

CHICKEN CONFIT 25

crispy confit chicken leg, sweet corn & bacon succotash, smashed baby potatoes, lemon-browned-butter sauce. (GF)

PANCETTA GNOCCHI 23

hand-made fresh potato gnocchi, diced pancetta, green peas, parmesan, white wine, butter, arugula.

LEG OF LAMB 32

8 oz. charcoal grilled marinated lamb, roasted asparagus, potato pavé, romesco sauce. (GF)

THE BURGER 19

beef or black-bean vegan patty, house-baked sesame bun, lettuce, tomato, caramelized onion. (choice of fries, daily soup, or spinach salad w/ tomato & onion vinaigrette)

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

MUSSELS 18

white wine, cream, basil pesto.

or

tomato, orange, fennel, white wine. (DF)

- *add Yukon gold frites +4*

RATATOUILLE PASTA 21

hand-made cavatelli pasta, slow-cooked tomato sauce, sautéed eggplant, zucchini, onion, fresh mozzarella, basil pesto, parmesan. (V)



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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 14

tomato sauce, mozzarella, basil pesto.

PEPPERONI & CHEESE 15

tomato sauce, pepperoni, extra mozzarella.

CANADIAN 16

tomato sauce, pepperoni, bacon, mushroom.

VEGGIE WITH A KICK 16

tomato sauce, caramelized onion, kale, roasted tomato, mushroom, hot pepper.

SPICY SALAMI 17

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

NON-ALCOHOLIC

SPARKLING WATER (750ml) 6

NON-ALCOHOLIC BEER (330ml) 6

SOFT DRINKS 2

coke, coke zero, sprite, gingerale, iced tea, grapefruit bubbly, strawberry bubbly.

COFFEE/TEA 2

ESPRESSO/AMERICANO 3

CAPPUCCINO 4