

APPETIZERS

SOUP OF THE DAY 9

BUTTERNUT NAPOLEON 13
*roasted butternut squash, herb ricotta,
toasted pecan, paprika vinaigrette. (GF, V)*

SHRIMP COCKTAIL 18
*herb poached shrimp, house-made
bourbon cocktail sauce. (GF, DF)*

ANTIPASTI 16
*artichoke caponata, baba ganoush,
whipped feta, warm marinated olives,
grilled sourdough, spiced pita chips. (V)*

TERRINE 17
*pork belly, liver, apricot, bourbon,
house pickle, grainy mustard, grilled sourdough.*

YUKON GOLD FRITES 6
*hand cut Yukon gold potato, chipotle aioli.
(V, GF, DF)*

SALADS

PEAR & WALNUT SALAD 14
*baby spinach, sauteed pear, toasted walnut,
feta cheese, sherry vinaigrette. (GF, V)*
• *add grilled chicken +5*

CAESAR SALAD 14
*romaine, house-made caesar dressing, fried
focaccia croutons, bacon, parmesan.*
• *add grilled chicken +5*

COBB SALAD 21
*grilled chicken breast, romaine, bacon,
tomato, blue cheese, avocado, egg,
sherry vinaigrette. (GF)*

DUCK CONFIT SALAD 25
*shredded napa cabbage, arugula, baby potato,
french green beans, green olive, sherry vinaigrette,
mustard crème fraîche. (GF)*



SEASONED

RESTAURANT

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

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 16
*house-baked sourdough, swiss cheese, caramelized
onion, waffle chips, onion jus. (V)*

CHICKEN FOCACCIA 18
*grilled chicken breast, bacon, swiss cheese,
tomato, lettuce, house-baked herb
focaccia bun, chipotle aioli.*

THE BURGER 19
*beef or black-bean vegan patty, house-baked
sesame bun, lettuce, tomato, caramelized onion.*
• *add swiss, cheddar, or blue cheese +1*
• *add strip bacon +1*
• *substitute gluten-free bun +1.50*

MAINS

STEAK FRITES 27
*6 oz. charcoal grilled Jepson's sirloin, hand cut
Yukon gold potato, green pepper cream
sauce. (GF)*

MUSSELS 18
cream, white wine, basil pesto.
or
diced tomato, white wine, garlic, chili. (DF)
• *add Yukon gold frites +4*

SPINACH & RICOTTA LASAGNA 25
*hand-made pasta, slow cooked tomato
sauce, spinach, ricotta, mozzarella, cheesy garlic
bread. (V)*



SEASONED RESTAURANT

PIZZAS

(14" THIN CRUST)

MARGHERITA 15

tomato sauce, mozzarella, basil pesto.

PEPPERONI & CHEESE 16

tomato sauce, pepperoni, extra mozzarella.

CANADIAN 17

tomato sauce, pepperoni, bacon, mushroom.

VEGGIE WITH A KICK 17

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

SPICY SALAMI 18

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

"Surreal" mojito, "Surreal" moscow mule

SOFT DRINKS 2

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

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 17

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

STEAK & EGGS 26

6oz. charcoal grilled Jepson's sirloin, two sunny-side-up eggs, focaccia toast, green peppercorn cream sauce. (*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 19

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

EGGS BENEDICT 18

english muffin, peameal bacon or avocado, poached egg, hollandaise, spinach salad.

A SIDE OF HOMEFRIES 3

crispy seasoned Yukon gold potato, chipotle aioli. (V)

A SIDE OF STRIP BACON (2pcs) 2

A SIDE OF PEAMEAL (2psc) 3

MIMOSA 5