

## 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

*crispy confit duck wings, Seasoned dry rub, sweet chili dipping sauce, spicy pickled carrot.*

- 6 pcs 13
- 12 pcs 23

BEET & MOZZARELLA 14

*honey-glazed roasted beets, fresh mozzarella, toasted almond, arugula pesto. (V, GF)*

SALMON TARTARE 17

*beet-cured salmon, avocado, tomato, capers, crispy salmon skin, waffle chips & crostini.*

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)*

- add grilled chicken +3

CAESAR SALAD 12

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

- add grilled chicken +3

COBB SALAD 17

*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 15

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

- add corned beef +4

CHICKEN FOCACCIA 17

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

THE BURGER 18

*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 26

*6 oz. pan-seared butter-basted Jepsen's sirloin, hand cut Yukon gold potato, red wine jus. (GF)*

MUSSELS 17

*white wine, roasted garlic, arugula, pesto, sourdough crostini\*. (DF, \*GF optional)*

- add Yukon gold frites +4

GRILLED TUNA NICOISE 25

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

MUSHROOM GNOCCHI 19

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



# SEASONED

RESTAURANT

## PIZZAS

(14" THIN CRUST)

MARGHERITA 13

*tomato sauce, mozzarella, basil.*

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, peperoncini.*

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

## SUNDAY BRUNCH

BREAKFAST BAGEL 10

*house-baked bagel \*, peameal bacon, fried egg, tomato, arugula, home fries. (\*GF bun option +1.50)*

SOURDOUGH WAFFLE 15

*apple-cinnamon compote, chantilly cream, maple syrup, sliced bacon.*

CORNED BEEF HASH 16

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

THE NEW CLASSIC 17

*scrambled egg, home fries, peameal bacon, sautéed kale, roasted tomato, avocado toast \*. (\*GF bun option + 1.50)*

AVOCADO SMASH 16

*open-faced multigrain bun \*, sliced avocado, soft-boiled egg, fresh radicchio, tomato jam, spinach salad. (V, \*GF bun option + 1.50)*

STUFFED FRENCH TOAST 17

*house-baked sourdough bread, Gunn's Hill brie cheese, cinnamon batter, fig jam, maple syrup, home fries. (V)*

EGGS BENEDICT 16

*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 1.50

A SIDE OF PEAMEAL 2.50

MIMOSA 5