



SEASONED

RESTAURANT

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

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)

CAESAR SALAD 14
romaine, house-made caesar dressing, fried focaccia croutons, bacon, parmesan.

MAINS

STEAK FRITES 36
8 oz. charcoal grilled Japson's sirloin, hand-cut Yukon gold potato, green pepper cream sauce. (GF)

SEARED SALMON 34
potato pavé, swiss chard, braised leeks, creamy hoseradish-dill vinaigrette. (GF)

BEEF BOURGUIGNON 28
tender stewed beef, pearl onion, carrot, mushroom, bacon, red wine, house-baked potato bread, herb butter.

DUCK CONFIT 32
confit duck leg, celery root & chestnut purée, roasted broccolini, crispy fried onion, apple butter gastrique. (GF)

MUSHROOM PAPPARDELLE 24
hand-made pasta, cremini, caramelized onion & fennel, kale, white wine, herb butter, truffle oil. (V)

LAMB GNOCCHI 27
hand-made potato gnocchi, slow cooked lamb ragu, parmesan, mint gremolata.

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
cream, basil pesto, white wine.
or
diced tomato, garlic, white wine, 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)



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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 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