



APPETIZERS

SOUP OF THE DAY 9

ITALIAN MEATBALLS 13
seasoned ground beef & pork, slow roasted tomato sauce, parmesan, house-baked focaccia bread.

MUSHROOM CROSTINI 14
sautéed mushroom, caramelized onion, goat cheese, arugula, truffle oil.*
(V, *DF/Vegan optional)

GRILLED OCTOPUS 15
braised radicchio, semolina gnocchi crouton, celery root, romesco sauce.

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

SALADS

ARUGULA SALAD 10
fresh mushroom, lemon vinaigrette, parmesan, black pepper.*
(GF, V, *DF/Vegan optional)

CAESAR SALAD 12
house-made caesar dressing, fried focaccia croutons⁺, bacon, parmesan.*
(*V optional, *GF optional)
• add grilled chicken +2,

DUCK CONFIT SALAD 18
shredded napa cabbage, arugula, baby potato, french green beans, green olive, sherry vinaigrette, mustard crème fraiche. (GF)

COBB SALAD 15
grilled chicken breast, romaine, bacon, tomato, blue cheese, avocado, egg, sherry vinaigrette. (GF)

SANDWICHES

sandwiches served with hand cut fries, arugula salad, or daily soup.

- 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 16
grilled chicken breast, bacon, swiss cheese, tomato, lettuce, house-baked herb focaccia bun, chipotle aioli.

THE BURGER 18
7 oz. beef or black-bean vegan patty, house-baked sesame bun, lettuce, tomato, caramelized onion.
• add swiss cheese +1, add bacon +1

CHICKPEA FRITTER & AVOCADO 14
spiced chickpea & potato fritter, house-baked multigrain bun, tomato, avocado, sprouts.
(V, DF)

MAINS

STEAK FRITES 26
6 oz. grilled Jepson's sirloin, hand cut Yukon gold potato, grilled spring onion, herb butter.*
(GF, *DF optional)

MUSSELS 17
West Avenue cider, chili, garlic, parsley, cream, house-baked sourdough crostini.* (*GF optional)

PASTA POMODORO 23
hand-made orecchiette pasta, blistered cherry tomato, basil, fresh mozzarella, olive oil, toasted bread crumb. (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

BRUNCH

SUNDAYS 10:00AM - 3:30PM

BREAKFAST BAGEL 10

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

SOURDOUGH WAFFLE 15

bourbon-berry jam, 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, arugula 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)

QUICHE 14

caramelized onion, roasted tomato, goat cheese, basil, with arugula salad. (V)

HOME FRIES ON THE SIDE 3

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

A SIDE OF STRIP BACON 1.50

A SIDE OF PEAMEAL 2.50

MIMOSA 5