



APPETIZERS

SOUP OF THE DAY 9

MUSHROOM ARANCINI 12
arborio rice, cremini mushroom, parmesan, crispy panko breading, classic marinara & garlic aioli. (V)

SHRIMP COCKTAIL 17
herb poached shrimp, house-made bourbon cocktail sauce. (GF, DF)

BURRATA 19
fresh mozzarella filled with creamy roasted garlic cottage cheese, artichoke caponata, house-baked sourdough, olive oil. (enough for 2) (V)

STEAK TARTARE 16
cured egg yolk, pickled carrot, garlic sourdough crisps. (DF)

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

SALADS

AUTUMN SALAD 13
baby spinach, fresh Ontario apple, toasted pumpkin seed, goat cheese, sherry vinaigrette. (GF, V)

- add grilled chicken +4

CAESAR SALAD 12
house-made caesar dressing, fried focaccia croutons, bacon, parmesan.

- add grilled chicken +4

COBB SALAD 18
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

CROQUE MONSIEUR 18
ham, swiss cheese, house-made mustard, bechamel, grilled sourdough, crispy parmesan.

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 26
6 oz. charcoal grilled Jepsen's sirloin, hand cut Yukon gold potato, crispy shallot, red wine jus. (GF)

MUSSELS 18
white wine, cream, basil pesto.
or
pancetta, white wine, diced tomato, garlic. (DF)

- add Yukon gold frites +4

CAVATELLI PASTA 23
hand-made pasta, pancetta, butternut squash, caramelized onion, cream, sage.

MOUSSAKA 22
layered baked eggplant & potato, slow cooked tomato sauce, bechamel, house-baked herb bun, butter. (V)



SEASONED

RESTAURANT

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

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, herb butter, chimichurri. (*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