

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 13
six crispy confit duck wings, Seasoned dry rub, sweet chili dipping sauce, spicy pickled carrot. (GF)

CAPRESE BURRATA 19
fresh mozzarella filled with creamy roasted garlic cottage cheese, heirloom tomato, basil pesto, house-baked sourdough, olive oil. (enough for 2) (V)

SALMON TARTARE 17
beet-cured salmon, avocado, tomato, capers, crispy salmon skin, waffle chips & crostini. (DF)

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 +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

FISH TACOS 20
two flour tortillas, crispy tempura battered fish, cabbage, pico de gallo, lime crema.

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, chimichurri, herb butter. (GF)

MUSSELS 18
white wine, cream, basil pesto.

or

tomato, orange, fennel, white wine. (DF)

- add Yukon gold fries +4

GRILLED TUNA NICOISE 27
6 oz. yellowfin rare tuna steak, hard-boiled egg, baby potato, tomato, green beans, green olive, crispy capers, sherry vinaigrette. (GF, DF)

RATATOUILLE PASTA 21
hand-made cavatelli pasta, slow-cooked tomato sauce, sautéed eggplant, zucchini, onion, fresh mozzarella, basil pesto, parmesan. (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)*

CAPRESE TARTINE 18

open-faced toasted sourdough, heirloom tomato, fresh mozzarella, two poached eggs, basil pesto, spinach salad.
(V, *GF bun option + 1.50)*

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