



## BEGINNINGS

### HEARTHSTONE CIABATTA BREAD

honeycomb sweet butter, fine herbs,  
extra virgin olive oil, roasted garlic

\$8

### SEYMOUR'S FONDUTA

sharp provolone, fontina,  
shaved meatball, house tomato sauce,  
fried basil, roasted garlic bruschetta

\$14

### SMASHED POTATO POUTINE

crispy pork, brown gravy,  
cheddar cheese curd

\$14

### CRISPY BRUSSEL SPROUTS

maple bourbon glaze,  
applewood bacon, parmesan snow

\$14

### MEADOW FLATBREAD PIZZA

hand-stretched crust, mozzarella, fontina,  
provolone, parmesan,  
beefsteak tomato, basil, balsamic drizzle

\$12

### PRINCE EDWARD ISLAND MUSSELS

white wine scampi butter,  
lemon, grilled ciabatta

\$15

## SOUPS

### SOUP DU JOUR

chef's daily preparation

\$8

### FRENCH ONION GRATINEE

mozzarella, provolone, sherry bone broth  
buttered brioche croutons

\$8

## GREENS

### HOUSE SALAD (V)

romaine, baby greens, beefsteak tomato,  
shaved carrots, radish, cucumbers, croutons,  
citrus vinaigrette

\$12

### CAESAR SALAD

torn romaine hearts, garlic herb croutons,  
parmigiano-reggiano, house caesar dressing

\$12

### SUMMER CHOP SALAD

romaine hearts, baby greens, applewood bacon,  
charred corn, sweet peas, caramelized onion,  
beefsteak tomato, hard boiled egg,  
slivered tortillas, avocado ranch dressing

\$14

## SALAD ENHANCEMENTS

grilled chicken

\$6

(6oz) seared salmon (\*)

\$12

blackened shrimp

\$9

## HANDHELDS

### SEYMOUR'S STEAK BURGER **\$18**

signature grind angus beef, thick cut bacon, worcestershire glazed onions, mushrooms, crumbled bleu cheese, roasted garlic aioli, toasted brioche bun, french fries

### CALIFORNIA GRILLED CHICKEN SANDWICH **\$16**

shaved lettuce, beefsteak tomato, onion, thick cut bacon, provolone, avocado aioli, toasted brioche, french fries

## MAINS

### BLACK TRUFFLE RISOTTO **\$30**

seasonal mushrooms, sweet peas, tomato, baby spinach, parmigiano-reggiano snow, grilled cauliflower steak (V)

### STUFFED CHICKEN MARSALA **\$26**

cremini mushroom, confit tomato, toasted garlic spinach, provolone, caramelized onion smash potato, marsala gravy

### TORTIGLIONI BOLOGNESE **\$26**

beef, veal, and sausage fennel ragu, crema di pomodoro, roasted garlic bruschetta

### BEEF BOURGUIGNON **\$33**

tenderloin tips, pearl onions, mushrooms, carrots, chianti pan sauce, pappardelle pasta

### ALL AMERICAN TURKEY POT PIE **\$26**

12-hour confit of turkey, aromatic vegetables, pastry crust

### CAST IRON NY STRIP **\$38**

black garlic mushroom risotto, crispy parmesan brussels, green peppercorn au poivre sauce

### CHICKEN SCARPARELLO **\$26**

fennel sausage, sweet finger peppers, pearl onions, aged sherry vinegar, oven roasted potatoes, madeira pan sauce (GF)

### GRILLED CATCH OF THE DAY (\*) **MP**

fresh lemon squeeze, toasted garlic spinach  
choice of: smash potato or toasted rice pilaf

### SHRIMP SCAMPI ALLA PRIMAVERA **\$30**

tagliatelle, squash, tomatoes, garden peas, white wine, lemon garlic butter

### HONEY MISO LACQUERED SALMON (\*) **\$32**

black forbidden vegetable fried rice, sweet pea purée, bean sprouts

(GF) gluten free | (V) vegetarian | (MP) market price  
(\*) consuming raw or undercooked meats, poultry, seafood, shellfish  
or eggs may increase your risk of foodborne illness.

Additional gluten free and vegan substitutions may be available.  
Please see your server with any allergies or food aversions and for today's market price.