

# Adorn

## SMOOTHIES & JUICES

### MANGO-GINGER MADNESS

mango, ginger, orange juice  
agave - 16

### STRAWBERRY FIELDS

strawberry, banana, greek yogurt - 16  
add whey protein + 4

### FRESH-PRESSED JUICE

orange, grapefruit, carrot - 14

### ORGANIC POWER GREEN JUICE

kale, romaine, celery, parsley  
orange, lemon, ginger - 16

## COFFEE

DRIP COFFEE | ESPRESSO 8

CAPPUCCINO | LATTE 10

COLD BREW | 11

PISTACHIO LATTE | 12

ROSE VANILLA LATTE | 12

TURMERIC & GINGER LATTE | 12

CHAI LATTE | 11

add espresso 3

LAVENDER VANILLA

MATCHA LATTE | 14

Non-Dairy Milk Options: Almond,  
Coconut, Oat & Soy

## HANDHELDS

served with fries, sweet potato waffle fries  
salad, chips, or truffle fries +5  
add bacon + 6 | add avocado + 5

### FALAFEL PITA

greek yogurt, cucumber, cheery tomato  
feta - 26

### GRILLED CHICKEN SANDWICH

chicken thigh, tapenade aioli, roasted pepper  
arugula, provolone, asiago ciabatta - 28

### DOUBLE CHEESEBURGER

prime beef, wisconsin cheddar, lettuce tomato  
onion, mustard aioli, potato bun\* - 29  
morningstar plant based patty available

## STARTERS

### HOUSE PRETZELS

pimento cheese, cultured butter  
sea salt (v) - 16

### JUMBO SHRIMP COCKTAIL

half dozen, horseradish cocktail sauce  
caper aioli, grilled lemon\* - 35

### PARSLEY ROOT & FETA HUMMUS

crudités, crispy favas  
served with warm spiced naan (v) - 21

### FREE-RANGE CHICKEN NOODLE SOUP

poached chicken breast, semolina pasta  
celery, onion, carrot, thyme - 16

### LOADED BAKED POTATO SOUP

braised bacon, hooks 5 year cheddar  
marble potatoes - 19

## SALADS

### HEIRLOOM BEETS & BURRATA

honeycrisp apples, candied hazelnuts  
arugula (v)(gf) - 25

### THE ADORN CAESAR SALAD

baby gems, endive, 24-month aged parmesan  
garlic crumble - 23  
add anchovy\* +8

### THE STEAKHOUSE WEDGE

confit tomato, warm bacon, giardiniera  
smokey blue - 26

### ADDITIONS

6 oz. seared chicken breast\* + 16

5 oz. ora king salmon\* + 22

three jumbo shrimp\* + 24 | crispy tofu + 12

## MAINS

### GREEN CIRCLE CHICKEN

green pea, wild mushrooms, asparagus  
thyme jus (gf) - 36

\*please allow up to 25 minutes to prepare\*

### JUMBO LUMP CRAB CAKE

labne remoulade, shaved vegetable salad\* - 38

### TROFIE AL PESTO

arugula, basil, pine nuts  
sun-dried cherry tomato, ricotta salata (v) - 29

### AHI TUNA RICE BOWL

avocado, cucumber, edamame, wakame salad  
crispy shallot, sriracha aioli, cilantro\* - 32

Balance by Four Seasons 

Nutritious, balanced, and inspired - this symbol highlights flavorful options designed to suit a variety of dietary and lifestyle preferences.

(v) vegetarian (vg) vegan (gf) gluten free

We proudly feature local and sustainable farmers, bakers, and artisans:

Mick Klug Farms, Publican Quality Bread, Chef Martin Old World Butcher Shop

All our fish are locally sourced and sustainable; all our eggs are cage-free; all our coffee and tea are eco-sustainable.  
\*Consumer Advisory: Consuming raw or undercooked meat, poultry, egg, or seafood may increase the risk of illness.

Parties of 6 or more are subject to a 20% service charge.