

Adorn

SMOOTHIES & JUICES

MANGO-GINGER MADNESS

mango, ginger, orange juice
agave - 16

STRAWBERRY FIELDS

strawberry, banana, greek yogurt - 18
add whey protein + 4

FRESH-PRESSED JUICE

orange, grapefruit or carrot - 15

ORGANIC POWER GREEN JUICE

kale, romaine, celery, parsley 
orange, lemon, ginger - 18

MICK KLUG FARM

BERRY-BASIL SMASH

mixed berries, basil
coconut water - 18

COFFEE

DRIP COFFEE | ESPRESSO 8

CAPPUCCINO | LATTE 10

COLD BREW | 11

VANILLA CREAM COLD BREW | 12

PISTACHIO LATTE | 12

COCONUT LAVENDER LATTE | 12

CHAI LATTE | 11

add espresso 3

MANGO 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
cherry tomato, feta - 28

GRILLED CHICKEN SANDWICH

chicken thigh, tapenade aioli
roasted pepper, arugula
provolone, asiago ciabatta - 29

DOUBLE WAGYU CHEESEBURGER

cheddar cheese, butter lettuce, tomato
red onion, pickle, dijon aioli
fries * - 32
morningstar plant based patty available

STARTERS

HOUSE PRETZELS

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

JUMBO SHRIMP COCKTAIL

horseradish cocktail sauce
caper aioli, grilled lemon* - 35

GREEN CHICKPEA 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 - 19

LOADED BAKED POTATO SOUP

braised bacon, hooks 5 year cheddar
marble potatoes - 21

SALADS

HEIRLOOM MELON & BURRATA

compressed heirloom melons, lionni burrata,
basil, elderflower-lemon vinaigrette
(v)(gf) - 26
add prosciutto* +8

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. or a king salmon* + 22

grilled oishii shrimp* + 19 | crispy tofu + 12

MAINS

GREEN CIRCLE CHICKEN

green pea, sea beans, hen of the
woods mushroom
asparagus, thyme jus (gf) - 32
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

BLUEFIN TUNA RICE BOWL

avocado, cucumber, edamame, wakame salad
crispy shallot, sriracha aioli, cilantro* - 36

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.