

**Balance By Four Seasons**

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

PARSLEY ROOT & FETA HUMMUS

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

WINTER SQUASH MULLIGATAWNY

beluga lentils, coconut yogurt, toasted pepitas (vg)(gf)
19

BABY SPINACH

curly endive, cucumber, radish, tomato, raspberry, crispy tofu, white balsamic (vg)
21

TURKEY AVOCADO WRAP

spinach, heirloom tomato, dijon aioli, spinach tortilla, choice of handheld side
28
add bacon + 6

GLAZED SALMON BURGER

gochujang, cucumber, cilantro, mint, pickled ginger aioli* - 35

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

STARTERS**HOUSE PRETZELS**

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

JUMBO SHRIMP COCKTAIL

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

FREE-RANGE CHICKEN NOODLE SOUP

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

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

HANDHELDS

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

HOUSEMADE VEGGIE BURGER

tzatziki, arugula, tomato jam, whole grain bun (v) - 25

GRILLED CHICKEN SANDWICH

chicken thigh, olive spread, spinach, tomato, red onion, provolone, sesame ciabatta - 28

DOUBLE CHEESEBURGER

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

DUCK INN HOTDOG

relish, tomato, mustard, onion, celery salt, pickles, pork, beef, & duck meat hotdog - 26

MAINS**GREEN CIRCLE CHICKEN**

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

please allow up to 25 minutes to prepare

OMELETTE LORRAINE

bacon, gruyere, chive, green market salad* - 32

JUMBO LUMP CRAB CAKES

asparagus, béarnaise, trout roe, petite 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

(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.