LUNCH

SNACKS + SMALL PLATES

CARROT ORANGE SOUP *13*
pickled ginger | harissa oil | ricotta salata v/gf

ARTISAN OLIVE BREAD *13*
housemade savory butter | lemon cannellini bean spread
pimento cheese v

RICOTTA CROSTINO *13*
caramelized agave | rosemary | lemon | grilled sourdough v

ITALIAN FLATBREAD *23*
fontina | artichoke | olive | spinach v

SHRIMP COCKTAIL *29*
traditional cocktail sauce | sauce remoulade | lemon gf

SALADS + BOWL

ADD shrimp 15 | salmon 19 | chicken 13 | avocado 6

MARKET SALAD *15*
mixed greens | petite carrot | pickled cauliflower
sweet peppers | cucumber | oregano dressing pb

LITTLE GEM CAESAR *19*
fried capers | garlic streusel
anchovy lemon dressing

COBB SALAD *28*
iceberg lettuce | tomato | bacon | grilled chicken | avocado
egg | green onion | ranch dressing | blue cheese gf

BERRIES & BUBBLES

Your choice of bubbles, served by the bottle, with an assortment of fresh berries, fruit purées and fruit juices

SCARPETTA *68*
prosecco | brut | italy

CLICQOUT *147*
champagne | brut | france

SANDWICHES *includes side of fries or side salad*

(+4 for parmesan ranch or truffle fries)

GRILLED CHICKEN SANDWICH* *26*
achiote chicken breast | chipotle aioli | pepper relish
swiss cheese | avocado | brioche bun

TURKEY BLTA *25 d*
crispy bacon | gem lettuce | vine-ripened tomato
avocado | lemon aioli | sourdough

VEGAN PITA WRAP *23 pb/v/df*
hummus | tomato | cucumber | pickled onion | arugula
sweet peppers | meyer lemon vinaigrette

AVIARA CHEESEBURGER* *30*
cheddar & muenster cheese | lettuce | tomato | red onion
dill pickle | seasons sauce | brioche bun

PLATES

GRILLED FISH TACOS* *25 gf*
cumin & smoked paprika rubbed wahoo
pineapple jalapeño slaw | lime crema

SEARED SEABASS *36 gf*
broccolini | crispy potatoes | tomato gastrique

ANGEL HAIR PASTA *27*
white wine | citrus butter | spinach | almonds | parmesan cheese
ADD shrimp 15 | salmon 19 | chicken 13

SIDES

FRENCH FRIES
potato or yam 9

TRUFFLE FRIES
parmesan | fine herbs 13

PARMESAN RANCH FRIES
fresh herbs 13

GREEN BEANS
lemon butter | capers 15

BRUSSEL SPROUTS
orange chili | olive oil 15

MUSHROOM MEDLEY
miso butter 15

pb plant based | d dairy free | v vegetarian | gf gluten free

Balance by Four Seasons: a nutrition-forward program centered around fresh, real ingredients and a mindful connection to seasonal produce.

Our menu offers only locally sourced or sustainably certified fish, cage free eggs and sustainably sourced coffee and teas.

$6 Split Plate Charge for All Entrees

20% SERVICE CHARGE ADDED TO PARTIES OF 6 OR MORE

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

S E A S O N S

R E S T A U R A N T