

# LUNCH

## SNACKS + SMALL PLATES

CARROT ORANGE SOUP 12  
*pickled ginger | harissa oil | ricotta salata v/gf*

ARTISAN OLIVE BREAD 12  
*housemade savory butter | lemon cannellini bean spread  
pimento cheese v*


RICOTTA CROSTINO 12  
*date syrup | rosemary | lemon | grilled sourdough v*

CARAMELIZED ONION FLATBREAD 19  
*roasted cipollini onion | charred scallion | nigella seeds  
calabrian chili oil | niçoise olive pb*

PRAWN COCKTAIL 27  
*traditional cocktail sauce | sauce remoulade | lemon gf*


## SALADS + BOWL

*ADD shrimp 14 | salmon 18 | chicken 12 | avocado 5*

MARKET SALAD 14   
*mixed greens | petite carrot | pickled cauliflower  
sweet peppers | cucumber | oregano dressing pb*

LITTLE GEM CAESAR 18  
*fried capers | cured egg yolk | garlic streusel  
anchovy lemon dressing*

COBB SALAD 26  
*iceberg lettuce | tomato | bacon | grilled chicken | avocado  
egg | green onion | ranch dressing | blue cheese gf*

MIXED RICE BOWL 20  *v/gf*  
*artichoke hearts | niçoise olive | oven dried tomato  
persian cucumber | feta | meyer lemon*

## SIDES

FRENCH  
FRIES

*potato or yam 8*

TRUFFLE  
FRIES

*parmesan | fine herbs 12*

PARMESAN RANCH  
FRIES

*fresh herbs 12*

GREEN BEANS

*lemon butter | capers 14*

SUMAC  
FLATBREAD

8

BRUSSEL  
SPROUTS

*orange chili | olive oil 14*

MUSHROOM  
MEDLEY

*miso butter 14*

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

## SEASONAL LIBATIONS

LIQUID SUNSHINE 20  
*sauza tequila | aperol | orange | lime*

FIG & GIN SPRITZ 22  
*hendricks gin | honey | rosemary | lemon | prosecco*

PUMPKIN SPICED ESPRESSO MARTINI 26  
*baileys | lavazza espresso | kahlua | nutmeg*

AGUA DE JAMAICA 23  
*siete misterios mezcal | rosemary | jamaica | lime*

BANANA REPOSADO 22  
*califino reposado tequila | banane du bresil | licor 43 | lime*

APPLE CIDER HOT TODDY 24  
*bulleit bourbon | sambuca | apple cider | lemon | honey*

## SEASONAL MOCKTAILS

BLACKBERRY GROVE 14  
*blackberry | cranberry | rosemary | lime | soda*

BITTER ROSE 14  
*grapefruit | lemon | falernum | rosemary | soda*

**SANDWICHES** *includes side of fries or side salad  
(+3 for parmesan ranch or truffle fries)*

GRILLED CHICKEN SANDWICH\* 24  
*achiote chicken breast | chipotle aioli | pepper relish  
swiss cheese | avocado | brioche bun*

TURKEY BLTA 23 *d*  
*crispy bacon | gem lettuce | vine-ripened tomato  
avocado | lemon aioli | sourdough*


FALAFEL PITA 21 *v*  
*pickled onion | cucumber | tomato | tahini | feta spread*

AVIARA CHEESEBURGER\* 28  
*cheddar & muenster cheese | lettuce | tomato | red onion  
dill pickle | seasons sauce | brioche bun*

SALMON BURGER\* 27  
*seasoned salmon patty | yogurt feta sauce  
shredded lettuce | onion*

## PLATES

GRILLED FISH TACOS\* 23  *gf*  
*cumin & smoked paprika rubbed wahoo  
pineapple jalapeño slaw | lime crema*

SESAME CRUSTED SNAPPER 32  *d*  
*sprouting cauliflower | bread & butter pickle  
eggplant hummus | amba sauce*


CHICKEN SHAWARMA\* 28  
*charred zucchini puree | lemon | carrot | herb relish*

ANGEL HAIR PASTA 25  
*foraged mushrooms | broccolini | almonds | pomegranate molasses pb*  
*ADD shrimp 14 | salmon 18 | chicken 12*

\$5 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

 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.

**S E A S O N S**  
**R E S T A U R A N T**