

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*

- SALMON BURGER*** 29
seasoned salmon patty | remoulade | lettuce | onion

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

\$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

 **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