

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
tito's vodka | lavazza espresso | kahlua | nutmeg

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

BANANA BREAD MARGARITA 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 | 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