

LUNCH

SNACKS + SMALL PLATES

ARTICHOKE SOUP 12

hen of the woods mushroom | brie crostini *v*

ARTISAN OLIVE BREAD 12

house made savory butter | lemon cannellini bean spread
pimento cheese *v*

RICOTTA CROSTINO 12

caramelized agave | rosemary | lemon | grilled sourdough *v*

AUBERGINE FLATBREAD 19

roasted eggplant puree | charred scallion | spinach
peppadew peppers | pinenuts *pb*

PRAWN COCKTAIL 27

traditional cocktail sauce | horseradish cream | lemon *gf*

SALADS + BOWL

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

MARKET SALAD 14

mixed greens | romano bean | radish | cucumber
pickled watermelon | apricot vinaigrette *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*

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

GARLIC SPINACH

crisp shallot 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

I'M YOUR HUCKLEBERRY 21

bulleit bourbon | huckleberry | lemonade | maple syrup

TROPICAL TIDES 22

bacardi rum | malibu rum | st germaine | lime
orange | pineapple

ENDLESS SUMMER 23

tito's vodka | cointreau | canton ginger liqueur
lime | strawberries | cucumber

BOTANICAL BREEZE 21

the botanist gin | st germaine | lime | basil

SEASONAL MOCKTAILS

BLACKBERRY GROVE 14

blackberry | cranberry | rosemary | lime | soda

MATCHA MOCKTAIL 14

matcha | mango | lemon | tonic water | tajin

SANDWICHES

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

GRILLED CHICKEN SANDWICH* 24

achiote chicken breast | chipotle aioli | pepper relish
swiss cheese | brioche bun

TURKEY BLTA 23

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

TEMPURA MUSHROOM SANDWICH 21

pickled maitake mushroom | peppadew peppers | cucumber | arugula
black garlic spread | olive loaf *pb*

AVIARA CHEESEBURGER* 28

cheddar & muenster cheese | lettuce | tomato | red onion
dill pickle | seasons sauce | brioche bun

HALIBUT BURGER* 27

seasoned halibut patty | yogurt feta sauce | shredded lettuce
onion | dill pickle

PLATES

GRILLED FISH TACOS* 23

cumin & smoked paprika rubbed wahoo
pineapple jalapeño slaw | lime crema *gf*

CIOPPINO SEAFOOD STEW 28


halibut | salmon | wahoo | shrimp | romano beans | dill
mamilla clams | grilled sourdough & rouille *d*

STEAK AND FRITES* 38

8oz grilled hanger steak | frisée salad | chimichurri | french fries

ANGEL HAIR PASTA 25

foraged mushrooms | broccolini | almonds | pomegranate molasses *pb*

 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.

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

\$5 Split Plate Charge for All Entrees
20% SERVICE CHARGE ADDED TO PARTIES OF 6 OR MORE

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