

BREAKFAST

SMALL PLATES + LIGHT BITES

FRESH SLICED FRUIT 17

seasonal selection *pb/gf*
ADD +\$7: yogurt or cottage cheese

STEEL CUT OATMEAL 15

cinnamon | honey | dried apricot | pistachio *v*
ADD +\$5: banana | maple syrup | almonds

CHIA SEED PUDDING 17

coconut milk | strawberry | walnut | prickly pear puree | agave *pb*

AÇAI BOWL 18

toasted coconut | banana | local honey | mixed berries *v/gf*

ON TOAST + ADD one cage free egg 7

HASS AVOCADO 20

heirloom cherry tomato | red onion | basil | balsamic | chervil
lemon | artisan sourdough *pb/d/v*

GRAVLAX* 25

smoked salmon | whipped ricotta | capers | pickled onion | dill
everything seed | artisan sourdough

CHEESY SCRAMBLE 20

soft scrambled cage free eggs | caramelized onion | cheddar cheese
chipotle aioli | rosemary sourdough

BAKERY

BUTTER *or* CHOCOLATE CROISSANT | MUFFIN DANISH 8

BAKER'S PANTRY 20

chef's daily selection (3)

SIDES

CAGE FREE EGG
any style 7

VEGAN
EGG 9

MIXED FRUIT
& BERRIES 13

BREAKFAST
POTATOES 9

SIDE
PANCAKE 11

ARTISAN
TOAST 7

PECANWOOD
SMOKED BACON 13

CHICKEN APPLE
SAUSAGE 11

PLANT BASED
SAUSAGE 10

SMOKED
SALMON* 15

\$6 Split Plate Charge for All Entrees

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

20% SERVICE CHARGE ADDED TO PARTIES OF 6 OR MORE

MORNING LIBATIONS

MIMOSA 17

prosecco | orange, grapefruit or cranberry juice

BUBBLE BELLINI 18

prosecco | choice of puree: peach, guava, prickly pear

SEASONS MARY 24

tito's vodka | house bloody mary | shrimp | bacon

FRESH JUICE

ORANGE JUICE 8

GOOD MORNING HULK 12

kale | wheatgrass | spinach | celery | apple

ORANGE SUNRISE 12

carrot | apple | orange

VITALITY BOOST SHOT 17

turmeric | lemon | black pepper

WELLNESS SHOT 17

ginger | lemon | cayenne

COFFEE + TEA

ESPRESSO 5

HOUSE DRIP 7

COLD BREW 7

LATTE 8

MATCHA LATTE 9

CAPPUCCINO 8

JING HOT TEA SELECTION 7

GRIDDLE

FRENCH TOAST 23

caramelized pears | walnut crumble | cardamom cream | brioche *v*

BUTTERMILK PANCAKES 19

butter | maple syrup *v*

ADD+ \$3: blueberries or bananas or chocolate chips

EGG'CETRA

AVIARA SUNRISE 24

two cage free eggs | buttered hashbrowns | grilled tomato
pecanwood smoked bacon or chicken apple sausage

EGGS BENEDICT 24

two soft poached cage free eggs | country ham | english muffin
arugula | hollandaise

ADD +6: avocado or spinach

FRENCH OMELET 24

brie cheese | fine herbs | green onion | lemon oil *gf*
ADD toppings +3 each: spinach, mushrooms, bacon, tomato,
sausage, bell pepper

BREAKFAST BURRITO 20

avocado | onions | bell peppers | cheddar cheese | hash browns
pecanwood smoked bacon | cage free eggs

EGG WHITE FRITTATA 23

grilled broccolini | red pepper | goat cheese | arugula *gf/v*

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.

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