



SEASONS LUNCH

Crafted by Executive Chef Ryan Ellison

STARTERS

Strawberry Gazpacho
shiso, herb oil 6/8

**Warm CA Olives &
Marcona Almonds** 6
house marinade

**Wood-Fired Sonoma
Goat Cheese** 9
extra virgin olive oil
grilled toast points

PIZZA

Four Cheese 14
Grana Padano, mozzarella, gorgonzola,
provolone, balsamic dressed arugula

**Serrano Ham and
Calabazitas** 16
grilled corn and zucchini, roasted
peppers, 18 month Serrano jamon

Roasted Mushroom 15
cremini, and shitake mushroom,
mozzarella, parmesan

SALADS

Caesar 10
hearts of romaine
croutons, parmesan

Wedge 12
bacon cracklings, chives
hard cooked egg, radish
gorgonzola dressing

Caprese 12
fresh mozzarella, basil
balsamic vinegar, sea salt

ADD CHICKEN 8 / SHRIMP 9
TO ANY SALAD

S A N D W I C H E S

Tuna Melt 14
havarti, sunflower seeds, heirloom tomato, toasted sourdough

Grilled Rosemary Chicken 14
peppered bacon, romaine, provolone, heirloom tomato, lemon aioli, Tuscan roll
ADD AVOCADO + 2

Dungeness Crab Cake Sliders 14
cole slaw, creole mayo, havarti

Niman Ranch Burger 14
Provolone, heirloom tomato, toasted garlic mayo, balsamic dressed romaine
ADD AVOCADO + 2 / PEPPERED BACON +2

French Dip 16
Angus striploin, crispy onions, horseradish cream, smoked provolone, au jus

all sandwiches include a choice of kennebec french fries or pasta salad

Entrees

Grilled Portabella Salad 15
baby spinach, grilled zucchini, roasted corn, blue lake beans
carrot ribbons, toasted almond, green goddess dressing

Blackened Chicken Salad 16
romaine hearts, grilled potato, mushroom, cherry tomato, avocado
hard cooked egg, peppered bacon, croutons, creamy gorgonzola dressing

Grilled Free-Range Petaluma Chicken Chop 24
saffron fregola sarda, blue lake beans, pan jus

Salmon Piccata 16
blue lake beans, lemon-caper sauce, grilled lemon

Grilled Flat Iron Steak 18
kennebec french fries, creamy horseradish

GLUTEN FREE PIZZA AND PASTA ON REQUEST

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness
split charge: salads/starters +2.5 pastas/entrees +5

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