



# SEASONS

KITCHEN AND BAR

## A New Chapter

The kitchen creates our food offerings from a farm to fork perspective, drawing from our collective experiences and interests to interpret these fresh, local ingredients in fun and interesting ways. We use suppliers that support local and organic farming, responsible animal husbandry and ocean conservation.

### BRUNCH

<b>Bread Basket</b> homemade breads, whipped butter, garlic confit, balsamic vinegar	<b>5</b>	<b>Caesar Salad</b> little gems lettuce, garlic brioche, boquerones, aged parmesan, lemon	<b>12</b>
<b>Castroville Artichoke Pizza</b> bechamel, green garlic, chive pesto, homemade ricotta	<b>16</b>	<b>Parfait</b> homemade granola, greek yogurt, seasonal fruit	<b>12</b>
<b>Yolo Omelet</b> fra'mani uncured pancetta, caramelized onion, sonoma goat cheese, potatoes	<b>16</b>	<b>Garden Omelet</b> seasonal vegetables, garlic confit, california avocado, salsa verde, potatoes	<b>16</b>
<b>Crab Cake Benedict</b> local dungeness crab cake, garlic crouton, hollandaise, potatoes	<b>24</b>	<b>Full Breakfast</b> 2 eggs, potatoes, toast, choice of bacon or chicken apple sausage, tomato	<b>16</b>
<b>Brioche French Toast</b> whipped honey butter, seasonal fruit compote, organic maple syrup	<b>16</b>	<b>Flapjacks</b> stack of homemade cakes, whipped honey butter, organic maple syrup	<b>16</b>
<b>Belgian Waffle</b> whipped honey butter, seasonal fruit compote, organic maple syrup	<b>16</b>	<b>Mushroom Benedict</b> roasted mushrooms, sautéed kale, caramelized onions, hollandaise, potatoes	<b>18</b>

Crafted by Executive Chef Ryan Ellison  
Lilah Rogoff~ Pastry Chef, Pedro Lopez~ Sous Chef

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