



# SEASONS

KITCHEN AND BAR

## A New Chapter

The kitchen's food offerings are created from a farm to fork perspective. We draw 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.

### LUNCH

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<b>Bread Basket</b> homemade breads, whipped butter, garlic confit, balsamic vinegar	5	<b>Mediterranean Chicken Sandwich</b> mary's roasted chicken, olive tapenade, arugula, roasted peppers, feta	16
<b>Caesar Salad</b> little gems lettuce, garlic brioche, boquerones, aged parmesan, lemon	12	<b>Fish and Chips</b> market fish, fennel, lemon, sherry vinegar, house made tartar sauce	18
<b>Ancient Grains</b> farro, quinoa, wild rice, kale, spiced carrot, pickled apple, radish, goji berry, toasted hazelnut, fig balsamic vinaigrette	12	<b>Steak Frites</b> 12 oz pepper crusted striploin, french fired potatoes with gremolata, morel butter	19
<b>Broccoli Soup</b> crispy florets, chili, cheddar frico	9	<b>Baharat Spiced Salmon</b> wild coho salmon, yukon gold potato, sausage, wilted arugula, beurre blanc	21
<b>Molinari Pepperoni Pizza</b> chive and parsley salad, pecorino romano	14	<b>Crispy Tofu</b> saffron onion, charred cherry tomato, broccolini, grilled lemon	17
<b>Burger Bar</b> <b>Classic:</b> LTOP <b>Royale with Cheese:</b> fontina, thousand island, fried egg, iceberg lettuce <b>Vegan:</b> black bean burger, avocado, roast tomato, arugula, dijon	16	<b>Castroville Artichoke Pizza</b> béchamel, green garlic, chive pesto, house made ricotta	16

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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