



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

Bread Basket homemade breads, whipped butter, garlic confit, balsamic vinegar	6	Caesar Salad little gems lettuce, garlic crouton, boquerones, aged parmesan, lemon	12
Castroville Artichoke Pizza bechamel, green garlic, chive pesto, homemade ricotta	18	Parfait homemade granola, greek yogurt, seasonal fruit	12
Yolo Omelet fra'mani uncured pancetta, caramelized onion, sonoma goat cheese, potatoes	16	Garden Omelet seasonal vegetables, garlic confit, california avocado, salsa verde, potatoes	16
Eggs Benedict jamon iberico, english muffin, hollandaise, potatoes	22	Full Breakfast 2 eggs, potatoes, toast, choice of bacon or chicken apple sausage, tomato	16
Brioche French Toast whipped honey butter, seasonal fruit compote, organic maple syrup	16	Flapjacks stack of homemade cakes, whipped honey butter, organic maple syrup	16
Huevos Rancheros tostada, beans, potatoes, ranchero salsa, two eggs, avocado, feta	16	Mushroom Benedict roasted mushrooms, sautéed kale, caramelized onions, hollandaise, potatoes	16
Burger Bar Classic: LTOP Royale with Cheese: fontina, thousand island, fried egg, iceberg lettuce Vegan: impossible burger 2.0, avocado, roast tomato, arugula, dijon	20	Mediterranean Chicken Sandwich Mary's roasted chicken, olive tapenade, arugula, roasted peppers, feta	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