



# SEASONS

KITCHEN AND BAR

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.

## LUNCH BEGININGS

<b>Bread Basket</b> homemade breads, whipped butter, garlic confit, balsamic vinegar	<b>6</b>	<b>Split Pea Soup</b> toasted bread crumb, Spanish chorizo, lemon	<b>9</b>
<b>Caesar Salad</b> little gems lettuce, garlic crouton, boquerones aged parmesan	<b>12</b>	<b>Ancient Grains</b> farro, quinoa, wild rice, kale, spiced carrot, pickled apple, radish, goji berry, toasted hazelnut, fig balsamic vinaigrette	<b>12</b>

## LUNCH MAINS

<b>Homemade Italian Sausage Pizza</b> Caramelized shallot, mushroom, fontina cheese, scratch marinara sauce	<b>18</b>	<b>Mediterranean Chicken Sandwich</b> mary's roasted chicken, olive tapenade, arugula, roasted peppers, feta	<b>16</b>
<b>Castroville Artichoke Pizza</b> béchamel, green garlic, chive pesto, homemade ricotta	<b>19</b>	<b>Crispy Tofu</b> saffron onion, charred cherry tomato, broccolini, grilled lemon	<b>22</b>
<b>Fish and Chips</b> market fish, fennel, sherry vinegar, homemade tartar sauce	<b>20</b>	<b>King Salmon</b> king salmon, grilled asparagus, sautéed spinach, piccata sauce	<b>22</b>
<b>NY Steak Wedge</b> baby iceberg, Pt. Reyes blue cheese dressing, egg, cherry tomato, chives	<b>22</b>	<b>Certified Angus Beef New York Strip</b> 10 oz pepper crusted striploin, roasted garlic whipped potatoes, grilled asparagus	<b>24</b>
<b>Seasons Cobb Salad</b> dungeness crab cakes, little gems lettuces, cherry tomato, egg, applewood smoked bacon, avocado, grilled asparagus, green goddess dressing	<b>24</b>	<b>Burger Bar</b> <b>Classic:</b> LTOP <b>Royale with Cheese:</b> fontina, thousand island, fried egg, iceberg lettuce <b>Vegan:</b> impossible burger 2.0, avocado, roast tomato, arugula, dijon	<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