



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

Bread Basket homemade breads, whipped butter, garlic confit, balsamic vinegar	6	Chilled Pea Soup whipped crème fraiche, preserved lemon	9
Caesar Salad little gems lettuce, garlic crouton, boquerones aged parmesan	12	Ancient Grains farro, quinoa, wild rice, kale, spiced carrot, pickled peach, radish, goji berry, toasted hazelnut, fig balsamic vinaigrette	12

LUNCH MAINS

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

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