



S E A S O N S

KITCHEN AND BAR

APPETIZERS

add chicken breast \$8 add salmon fillet \$14

Roasted Celery Root & Pear Soup (DF/GF)

bacon-onion jam, sliced apples, sherry honey \$6/\$10

Caesar Salad

shaved grana, sourdough croutons, classic dressing, 6-minute egg... \$6 (no egg)/\$14

Farmer's Market Greens Salad (GF)

seasonal greens and chicories, shaved cucumber & radish, pickled onion, cherry tomato, parmesan... \$6/\$11

Apple, Pear & Blue Cheese Salad (GF)

pt. reyes blue, candied almonds, roasted apple- poppyseed vinaigrette... \$14

Warm Marinated Olives and Local Nuts (Vegan/GF)

olive oil, herbs.... \$9

Burrata, Plums & Pluots (GF)

candied pistachio, maldon salt, pomegranate seeds, blackberry-pluot vinaigrette, sherry honey ... \$19

Curried Carrot Risotto Croquettes (Vegetarian)

tzatziki sauce.... \$14

House- Smoked Salmon Bruschetta

sourdough, pepper, cucumber, tomato, radish, lemon \$14

Squash & Mushroom Pizza (Vegetarian)

mushroom sauce, pickled onion, grilled squash, roasted maitake mushroom, fiscalini, arugula ... \$19

Seared Pork Belly (GF/ Contains Nuts)

braised 16 hours, celery root puree, frisee salad, pickled onion, apple-bacon relish \$18

ENTRÉES

Coal Roasted Vegetables (Vegan/GF/ DF)

carrot hummus, wild rice, harissa cauliflower, roasted red onion, broccoli, peppers, cherry tomato, pickled beets, salsa verde.... \$23

Seared Salmon (DF/GF)

curried butternut squash puree, baby turnip, thumbalina carrots, broccoli, pearl onion, watermelon radish, pistachio & squash relish \$34

Buttermilk Fried Chicken

pickled vegetables, Casey's BBQ sauce, cheddar bacon potato puree, grilled lemon.... \$26

Grilled NY Steak (GF/ Contains Nuts)

Fried potato wedges, marinated bean & roasted tomato salad, romesco, basil butter.... \$46

Seasons' Cheeseburger

brisket and short rib, brioche, garlic aioli, roasted onions, pickle, lettuce, tomato, fries.... \$22

Fresh Papperdelle & Meatballs

Roasted red pepper marinara, shaved grana, pesto, micro basil.... \$26

Wood Roasted Pork Chop

Pretzel spaetzel, braised red cabbage, grilled peppers, mustard crème fraiche, apple mostarda... \$34

*GF-Gluten Free, DF-Dairy Free