



S E A S O N S

KITCHEN AND BAR

APPETIZERS

Butternut Squash Soup

pepitas, fried sage, paprika oil... \$6/10

Caesar Salad

grana padano, herbed breadcrumbs, classic dressing... \$7/\$13
add chicken breast \$8 add salmon fillet \$14

Farmer's Market Greens Salad

seasonal greens and chicories, house vinaigrette, sea salt... \$6/\$11
add chicken breast \$8 add salmon fillet \$14

Roasted Bartlett Pear

pt reyes blue, candied almonds, dijon vinaigrette, arugula... \$14

Cedar Baked Cheese

apples, focaccia, caraway almonds, honey... \$12

Sage and Butternut Risotto Croquettes

fall squash puree, pepitas, fried sage... \$10

Pepperoni Pizza

marinara, olives, basil... \$17

Butternut Squash Pizza

mozzarella, parmesan, crispy shallots, sage, olive oil, arugula, pumpkin seeds... \$18

ENTRÉES

Shrimp Scampi

pasta, garlic and wine compound butter, parsley, lemon... \$24

Coal Roasted Seasonal Vegetables

wild rice and quinoa biryani, olive and pumpkin seed salsa verde... \$21

Seared Salmon

creamy polenta, sautéed escarole, garlic celery confit, pearl onions, fried capers \$33

Buttermilk Fried Chicken

pickled vegetables, house hot sauce, arugula salad, herbs \$24

Braised Short Rib

green peppercorn sauce, steak fries, horseradish crème fraiche, market salad... \$35

Seasons' Burger

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