

LUNCH MENU



SUN - THUR 11:30 AM - 8:00 PM

FRI & SAT 11:30 AM - 9:00 PM

APPETIZERS

VEGETARIAN FLATBREAD

feta + tomatoes + basil + olives + red pepper + arugula 16 v

MEDITERRANEAN FLATBREAD

mozzarella + prosciutto + cherry tomato + arugula + basil pesto 16

TRUFFLE FRIES

house cut potatoes + truffle oil + grana padano + dill dip 14

TUNATARTAR

ginger & sesame vinaigrette + fried leek + marinated red cabbage + avocado 18 gf

ARANCINI

applewood Smoked cheddar arancini + marinara 12 v

MEATBALLS

peperonata sauce + roasted potato + rosemary + balsamic reduction + grana padano 14 gf

SALADS

WATERMELON SALAD

mint + honey & lemon infused watermelon + feta cheese + kalamata olives + arugula and mint vinaigrette 16 v gf

TOMATO SALAD WITH BOCCONCINI AND PROSCIUTTO

tomatoes + artisan lettuce + bocconcini + prosciutto + truffle oil + balsamic vinaigrette 18 gf

SEASONS BOWL

artisan lettuce + quinoa + edamame + avocado + shredded carrot + cabbage + cucumber + soy vinaigrette 16
vg gf add chicken 9 tuna 12

BRUNCH FAVORITES available on saturday & sunday only

APPLE PANCAKES

all spice apples + whipped cream 17

EGGS BENNY

poached egg + dill cream + hollandaise + roasted poplar bluff organic potatoes + back bacon 18

CHORIZO HASH

chorizo links + roasted poplar bluff organic potatoes + cilantro + avocado + scallions + poached eggs + crema + salsa verde 18

MAINS

SALMON WITH BOK CHOY AND LEMON GRASS BROTH

grilled atlantic salmon + bok choy + ginger + fried leek + lemon grass broth 26 gf

LINGUINE FRUTTI DI MARE

mussels + shrimp and scallops + grana padano + cherry tomato sauce 23

SEASONS BURGER

house ground beef + honey mustard aioli + artisan lettuce + tomato + onion + bacon + applewood smoked cheddar + fries or garden salad 19 Gluten Free Bun 1

FISH AND CHIPS

beer battered cod fillets + tartar sauce + poppy seed coleslaw + grilled lemon 19

MUSSELS FRITES

thai curry + coconut milk + ginger + garlic + shallots 21
add truffle fries 6

DESSERTS

CHOCOLATE ECLIPSE

chocolate mousse dome with sponge toffee & nut praline 12
v gf

CHERRY CHEESE CAKE

goat milk cheesecake with creme de cassis
macerated sour cherries 12

SORBET & GELATO

seasonal flavors of sorbet and gelato 9 v gf

SEASONS ICE CREAM SANDWICH

ice cream between chocolate cake cookies 11 v gf