

# LUNCH

## SHARE

---

CRUDITE chilled prawns / carrots / local radish / fennel / country toast / classica aioli	16
OVEN ROASTED SALSA & GUACAMOLE V	14
BAJA TOSTADAS striped sea bass / aji-amarillo salsa / smoked crema / lime	12
STEAK TARTAR bone marrow vinaigrette / house pickles	16
ROASTED GARLIC HUMMUS just baked garlic herb flat bread V	12
KALE & ARTICHOKE DIP parmesan / just baked garlic herb flat bread	10

## SOUP & SALADS

---

OVEN ROASTED TOMATO SOUP croutons / basil / asiago	8/10
AUTUMN GREENS mustard & kale / julian apple / almond / ricotta salata / citrus dijon	10
CAFFEINATED BEETS midnight moon / hazelnuts / arugula / coffee	10
CALIFORNIA COBB romaine / grilled chicken breast / tomato / crushed egg / blue cheese / avocado / thick cut bacon / basil-ranch dressing	16
CLASSIC CAESAR pecorino / sourdough croutons / anchovy dressing	14

>> ADD PROTEIN: chicken 6 / steak 9 / catch 11 / shrimp 12

## BURGERS, WRAPS & MORE

---

SEASONS BURGER pepper relish / aged white cheddar / arugula / roasted garlic aioli CHOICE OF: sirloin 18 / turkey 17 / veggie 15	
B.L.T.T. seared tuna / thick cut bacon / lettuce / tomato / horseradish aioli / ciabatta roll	19
GRILLED VEGGIE WRAP mixed veggies / sun dried tomato aioli / goat cheese / arugula / flour tortilla	14
SMOKED SALMON avocado / tomato / lemon aioli / smoked salmon / butter lettuce / pumpernickel	17
TURKEY CLUB avocado / tomato / lemon aioli / applewood smoked turkey / butter lettuce / sourdough	16

>> CHOICE OF SIDE: fries or mixed green salad

## HAND STRETCHED PIZZAS

MARGHERITA	17
mozzarella / tomato / basil	
CLASSIC PEPPERONI	17
MUSHROOM	18
fontina / taleggio / thyme	
SAUSAGE	18
smoked paprika & fennel sausage / tomato / swiss chard	

## SEASONS SIGNATURES

ROASTED SALMON	32
apple-cauliflower puree / brussels sprouts / caper-verjus brown butter	
FISH TACOS GF	16
daily catch / pico de gallo / avocado / cilantro crema	

*We proudly partner with and support local San Diego farmers featuring products from Santa Monica Seafood, NEWPORT Meats Co, and Prager Brothers Bread. All vegetables come from our hearth oven to preserve their natural flavor.*

*18% service charge included for parties of 6 or more*

V VEGAN | GF GLUTEN FREE

Chef de Cuisine | James Waters