

BREAKFAST

POWER START

SEASONS DETOX ELIXIR spinach / cucumber / ginger / celery / apple juice V 9

PROTEIN POWER SMOOTHIE strawberry yogurt / banana / coconut milk / protein powder 9

HEALTHY & LIGHT

SEASONS FRUIT PLATE freshly sliced melon / pineapple / berries / greek yogurt / vanilla honey V 10

MIXED BERRY PARFAIT house granola / greek yogurt / berries V 9

ACAI BOWL acai sorbet / goji berries / granola / toasted almonds / coconut / vanilla honey V 9

RED MILL STEEL CUT OATMEAL berries / banana brulee / coconut / agave syrup V 7

BAGEL + LOX smoked salmon / tarragon cream cheese / cherry tomatoes / fried capers / pickled red onion / baby arugula / choice of toasted bagel 17

FROM THE GRIDDLE

LEMON RICOTTA FRENCH TOAST vanilla / honey / seasonal berries V 14

BACON & WHITE CHEDDAR WAFFLE two eggs any style / country gravy 13

NUTELLA PANCAKES toasted hazelnuts / banana / salted caramel V 13

BACADO EGG SANDWICH two eggs any style / avocado / swiss / bacon / garlic aioli / brioche 14

EGG'CETERA

CALIFORNIAN two eggs any style / herb potatoes / toast / choice of meat / served with coffee or tea and juice 18

EGG WHITE SCRAMBLE spinach / mushrooms / feta cheese / cherry tomato V 16

FARMER'S MARKET SKILLET two eggs any style / cast iron roasted vegetables / herb salad V 16

AVOCADO BENEDICT smashed avocado / tomato / sprouts / english muffins V 16

EGGS BENEDICT canadian bacon / hollandaise / english muffin 16

THREE EGG OMELET choice of three fixins / herb potatoes / toast 15

STEAK & EGGS two eggs any style / new york strip / spinach / chimichurri / herb potatoes / toast 18

HASHBROWN STACK poached eggs / hashbrown / sausage / arugula tomato / sour cream / jalapeño hollandaise 18

SOUTH OF THE BORDER

BREAKFAST BURRITO scrambled eggs / bacon / cheddar / bell pepper / avocado / potato / chipotle aioli 16

CHILAQUILES salsa roja / chorizo / queso fresco / cilantro crema / bell pepper 16

STACKED HUEVOS RANCHEROS black beans / queso fresco / smashed avocado / salsa roja / corn tortilla / eggs any style V 16

GRAINS, SWEETS & TREATS

BLUEBERRY BREAD 4

CHOCOLATE *or* BUTTER CROISSANT 2

CINNAMON ROLL 2.5

OAT BRAN, BANANA WALNUT *or*

BLUEBERRY MUFFINS 2

TOAST / BAGEL 2.5

SIDES

HASH BROWNS 5

PORK SAUSAGE 4

APPLEWOOD-SMOKED BACON 4

CHICKEN SAUSAGE 4

VEGETARIAN SAUSAGE V 3

HERB SMASHED POTATOES V 4

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 VEGETARIAN | ① GLUTEN FREE

Chef de Cuisine | James Waters

SEASONS
RESTAURANT