

SEASONS

“Classic” Seasons

Two Eggs, Any Style with Choice of Two Sides and a Bakery Item 25

House Cured Lox, Choice of Bagel and Traditional Garnish 19

Skirt Steak and Eggs with Organic Pee-Wee Potatoes and Baby Onions 28

Traditional Eggs Benedict 22

Buttermilk Pancakes 16

Belgian Waffle with Fresh Berries 16

From Seasons’ Bake Shop

Trio of any Bakery Items 12
Individual Item 4

Muffins: Blueberry, Apple or Bran

Specialties: Traditional Coffee Cake or Chocolate-Banana Danish

Croissants: Butter, Chocolate or Cinnamon

Traditional Sides

Grilled Pork, Organic Chicken Apple or Moroccan Lamb Sausage Links 7

Housemade Pork Sausage Patties 7

Shaved Cured “Turner House” Ham 7

Sweet Cured Bone-in Ham Steaks 7

Applewood Smoked or Canadian Bacon 7

Crispy Potato Bites 7

Artisanal Cheese Plate 15

“New” Seasons

Breakfast Sliders with Sausage Patties, Cloth Bound Cheddar Cheese and Scrambled Eggs 20

Corned Beef Hash Croquette with Poached Eggs and Whole Grain Mustard Sauce 18

Egg White Omelet with Jumbo Lump Crab and Boursin, Roasted Tomato, Baby Arugula Salad 23

Huevos Rancheros with Fried Eggs
Chorizo Stewed Pinto Beans 19

Shrimp and Grits with Creole Gravy 25

‘Smashed’ Chocolate Croissant French Toast with Raspberry Compote 18

Local & Organic

Greek Yogurt Parfait with Granola, Berries and Seasonal Fruit Puree 12

Palmetto Farms Grits and Aged Cheddar 14

Choice of Granola, Bircher muesli or Cereal with Fresh Berries 12

Cinnamon Dusted Organic Oatmeal Served with Organic Apple Butter 14

Farm to Table

Seasonal Fruit Plate Served with Choice of Low Fat Cottage Cheese or Yogurt 12

Fresh Mixed Berries 12

Grapefruit Segments 8

Sautéed Mushrooms 8

Grilled Asparagus with Tomato Confit 8

Grilled Vine Ripe Tomatoes 8

Quick Cooked Organic Spinach 8

20% GRATUITY INCLUDED FOR PARTIES OF SIX OR MORE

“CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS”

Brunch 2012

Meat, Fish, Game

Beef Tenderloin Medallions, Bing Cherry Demi Glace
Pistachio Crusted Lamb Loin, Fig Compote
Grilled Cobia, Nicoise Olives, Orange Segments, Herbs
Crab Cake, Peperonata

Sides

Fingerling Potatoes, Sea Salt
Grilled Asparagus, Olive Oil
Roasted Cipollini Onions, Thyme
Smoked Crimini Mushrooms, Herbs
Applewood Smoked Bacon
Pork Sausage

Omelets

Whole Eggs, Egg Whites, Grated Cheeses, Scallion, Shrimp,
Shitake, Jumbo Lump Crab, Red Bell Pepper, Ham, Tomato

Sweet Tooth

Cinnamon Sugar Beignets
Bourbon Vanilla Waffles, Candied Pecans, Maple Syrup
Breakfast Pastries

Seafood

Poached Shrimp, Oysters on the Half Shell, Crab Claws
Bloody Mary Oyster Shooter
Seared Ahi Tuna, Apple Slaw, Soy Lime Glaze
Seared Scallops, White BBQ Sauce, Pickled Red Onions
Shrimp and Avocado Salad, Corn Tortilla Strips
House Smoked, Pastrami Cured, and Dill Marinated Salmon
Plain, Whole Wheat, and Everything Bagels

Market Salads

Chop Chop

*Quinoa, Apples, Celery, Raisins, Sour Thistle Honey
Grilled Corn, Black Bean, Red Pepper, Sherry Vinaigrette
Mixed Greens, Mango, Pineapple, Red Onion, Curry Vinaigrette
Curried Cauliflower, Chickpeas, Golden Raisins, Parsley
Spinach, Walnuts, Goat Cheese, Chrysanthemum, Lemon
Cheese Tortellini, Spinach, Pine Nuts, Parmesan, Olive Oil
Sunflower Sprouts, Corn Shoots, Broccoli Sprouts, Lime
Shaved Fennel, Mache, Pecorino, Bresaola, Herb Vinaigrette*

Picnic Salads

Potato, Macaroni, Coleslaw

Pickles

Pearl Onions, Alba Mushrooms, Cornichons

Dim Buns

Alabama pulled BBQ pork
Smoked duck breast with grilled tomato & Hoisin ketchup
Buffalo chicken with Frank's & Maytag blue

Cheese

Prima Donna
Murcia Al Vino
Gjetoast
Cahill's Porter
Manchego
Cabot Cloth bound cheddar