

SEASONS

SHARED PLATES

CROSTINI OF THE DAY 8

Ask Your Server About Today's Special

WHITE BEAN HUMMUS 8

Hummus - EVOO - Parsley - Cumin - Tuscan White Beans - Grilled Pita

BREAKFAST SPECIALITIES

THE FRENCHMAN 9

Cinnamon and Nutmeg Battered Hawaiian Bread - Fresh Fruit - Powdered Sugar - House Maple Syrup

CHIKN N WAFFLES 12

Buttermilk Marinated Chicken Breast - Old Fashioned Waffles - Drizzled with Rosemary Honey

WICKED CHICKEN BISCUIT 10

Buttermilk Battered Chicken Tenders - Wicked Pimento Cheese - Biscuit - Roasted Potatoes

SEASONS OMELETTES 11

Pick Three: Spinach-Mushrooms-Tomatoes-Roasted Potatoes-Caramelized Onions-Sausage-Bacon

-Chorizo-Canadian Bacon-Cheddar-Goat Cheese-Smoked Gouda-Blue Cheese-With Roasted Potatoes & Biscuit

SWEET HOME ALABAMA * 11

Biscuits and Gravy - Smoked Cheddar Scrambled Eggs - Roasted Potatoes or Cheese Grits

LEMON RICOTTA FLAP JACKS 10

Two Buttermilk Pancakes - Lemon Zest - Ricotta - Blueberry Compote - House Maple Syrup - Bacon or Sausage

BENEDICT ARNOLD * 11

English Muffin - Canadian Bacon - Poached Eggs - House Made Hollandaise Sauce - Roasted Potatoes

SALADS

SEASONS MARKET SALAD HALF 6 / FULL 9

Spring Mix - Julienne Carrots - Golden Beet - Broccoli - Tomatoes - Red Onion

ANGELINA'S CAESAR HALF 6 / FULL 9

Romaine - Parmesan - Caramelized Onions - Croutons

SPINACH SALAD HALF 7 / FULL 10

Spinach - Bleu Cheese - Red Onion - Pumpkin Seeds - Grape Tomatoes - Cranberry

WEDGE SALAD 10

Iceberg - Bacon - Bleu Cheese - Tomatoes - Green Goddess Dressing

DRESSINGS

Ranch - Bleu Cheese - Balsamic Vinaigrette - Peach Caramelized Onion Vinaigrette - Thousand Island - Roasted

Garlic Lemon Dressing - Green Goddess Dressing

ADD TO ANY SALAD *

Chicken - Grilled - Blackened or Fried - 5 / Shrimp - Grilled or Blackened - 8 / Salmon - Grilled or Blackened - 9