

FIRST THINGS FIRST

TASTING OF FRENCH FRIES 15

Gaufrette, Sweet Potato and Steak Fries with Special Sauces

ROASTED GARLIC HUMMUS 18

Marinated Olives, Tzatziki and Romaine, Grilled Pita

SHRIMP ESCABÈCHE 23

Smoked Tomato, Green Olive and Horseradish, Lemon

SMOKED TROUT RILLETTE 19

Maple-Smoked Trout and Celery, Crème Fraîche

BACON AND CHÈVRE PIZZA 21

Cherry Tomato and Roast Garlic

HEIRLOOM TOMATO BISQUE 17

Burrata and Parmesan Croutons, Petite Basil

LOCAL GREENS

Add Grilled Chicken or Shrimp 8

Salmon or Skirt Steak 11

BLOOMSDALE SPINACH 21

Goat Cheese, Sunflower Seeds and Pickled Fennel
Dried Apricot Vinaigrette

HEIRLOOM TOMATO AND BEETS 26

Capers and Almonds, Ricotta

BIBB LETTUCE SALAD 23

Marcona Almonds and Marinated Spring Beans
Tarragon Sherry Vinaigrette

THE LOFT CAESAR 19

Baby Hearts of Romaine and White Anchovy, Aged Parmesan

ARUGULA AND CRISPY CALAMARI 27

Spanish Chorizo and Chickpea Giardiniera
Smoked Paprika Vinaigrette

CHOPPED WEDGE 24

Red Onion and Pancetta, Point Reyes Blue Cheese

ARTISAN SANDWICHES

Served with Salad, French Fries, Sweet Potato Fries or Chips

GRILLED PORTOBELLO PANINI 23

Gruyère and Parmesan Pesto, Pickled Zucchini

ALBACORE SANDWICH 29

Crispy Onion and Avocado Aioli

SMOKED TURKEY CIABATTA 25

Bacon, Sprouts and Swiss Cheese, Honey Mustard

DRY AGED BURGER 26

Housemade Pickles and Cheddar Cheese, 1000 Island

CRISPY OYSTER PO' BOY 27

Willapa Bay Oysters, Bacon and Fennel Slaw, Chiles

ROTISSERIE PORK LOIN 30

Sunnyside Eggs and Pickled Zucchini, Bacon Jam

ENTRÉES

SEARED TUNA AND SOBA NOODLES 29

Baby Bok Choy, Napa Cabbage and Marinated Seaweed
Miso Dressing

GRILLED SALMON 34

Farro, Almonds and Dates, Arugula
Vadouvan Vinaigrette

PAN-SEARED PACIFIC BASS 34

Sardinian Couscous and Brussels Sprouts, Preserved Lemon

MARY'S FARM CHICKEN PICCATA 29

Sylvetta Arugula and Aged Parmesan, Lemon Caper Vinaigrette

PORK SHOULDER CHILE VERDE 26

Hominy and Avocado, Gorditas

STEAK FRITES 34

Grilled Skirt Steak and Herb Butter, Pub Fries