

## TO START

### BERRY-YOGURT PARFAIT

Honey Granola with Toasted Nuts and Dried Fruit

### STEEL-CUT IRISH OATMEAL

Fresh or Dried Fruit, Brown Sugar

### FARMERS MARKET FRUIT PLATE

Seasonal Fruit and Berries

### HOUSE-SMOKED SALMON

Bagel, Dill Havarti Cheese, Avocado  
Heirloom Tomato and Shaved Red Onion

### THE LOFT BREAKFAST

Ruby Red Grapefruit Cup, Montage Granola  
Yogurt, Pastry or Toast with Preserves

### SMOOTHIES

Banana and Peanut Butter

or

Mango, Moroccan Mint and Spoon Spinach

## PAN BREADS

### BANANAS FOSTER WAFFLE

Peanut Butter Cream and Salted Peanuts

### BUTTERMILK PANCAKES

Classic Accompaniments

### BRIOCHE FRENCH TOAST

Cinnamon and Whipped Crème Fraîche

### CALIFORNIA AVOCADO TARTINE

Boiled Egg and Fresh Origins Herbs, French Sea Salt

### APPLE AND MASCARPONE CRÊPES

Vanilla and Bourbon Caramel, Candied Pecans



## COLD PRESSED JUICE

### DETOXIFY

Pineapple, Apple, Young Coconut Water, Mint,  
Chlorophyll

### REJUVENATE

Pineapple, Orange, Carrot, Turmeric, Ginger, Cinnamon,  
Lime

### RESTORE

Kale, Romaine, Spinach, Celery, Cucumber, Green Apple

### HEALER

Pineapple, Pear, Cucumber, Kale, Spinach, Romaine  
Ginger, Turmeric, Lime

## ON THE SIDE

APPLEWOOD-SMOKED BACON

TURKEY BACON

CHICKEN APPLE SAUSAGE

PORK SAUSAGE

TURKEY SAUSAGE

HASH BROWNS

SLICED HEIRLOOM TOMATOES

SEASONAL FRUIT

ENGLISH MUFFIN OR BAGEL

MUFFIN, CROISSANT, DANISH

## BEVERAGES

COFFEE

ESPRESSO

CAPPUCCINO

LATTE

HOT TEA

ORANGE JUICE

## E G G S

### TWO EGGS

Applewood-Smoked Bacon or Pork Sausage  
Crispy Fingerling Potatoes and Toast

### PARMA EGGS

Fried Eggs, Truffled Brioche and Crispy Prosciutto  
Grilled Heirloom Tomatoes

### BUILD AN OMELET

Sweet Onions, Wild Mushrooms, Roasted Peppers  
Heirloom Tomatoes, Avocado  
Ham, Rotisserie Chicken, Applewood-Smoked Bacon  
Dutch Gouda, Soledad Goat Cheese, Cheddar Cheese  
Served with Crispy Fingerling Potatoes

### THE LOFT OMELET

Egg Whites, Spinach and Garlic, Wild Mushrooms  
Pepper Boursin, Crispy Fingerling Potatoes

### BUILD A BENEDICT

Two Poached Eggs, English Muffin, Hollandaise  
Crispy Fingerling Potatoes

Lobster

Canadian Bacon

Smoked Salmon

Vegetarian

### HUEVOS RANCHEROS

Fried Eggs, Tomato Salsa, Black Beans  
Guacamole, Cheddar and Cotija Cheese  
Corn Tortilla

### BLT CROISSANT

Scrambled Eggs, Gruyère Cheese, Avocado  
Tomato, Applewood-Smoked Bacon  
Crispy Fingerling Potatoes

**Chef de Cuisine Michael Campbell and The Loft respect and embrace the value of sustainability and its impact on the environment. By working closely with local farmers and purveyors, we offer a tastefully designed menu that promotes personal health and well-being. As a courtesy to our guests, please refrain from using cell phones while in the dining room.**