



FIRST THINGS FIRST

TASTING OF FRENCH FRIES

Gaufrette, Sweet Potato and Steak Fries with Special Sauces

ROASTED GARLIC HUMMUS

Marinated Olives, Tzatziki and Romaine, Grilled Pita

SHRIMP COCKTAIL

Green Tomato Relish, Smoked Cocktail Sauce

SMOKED TROUT RILLETTE

Maple-Smoked Trout and Celery, Crème Fraîche

BACON AND CHÈVRE PIZZA

Cherry Tomato and Roast Garlic

HEIRLOOM TOMATO BISQUE

Burrata and Parmesan Croutons, Petite Basil

CRISPY CALAMARI

Arugula and Lemon, Warm Marinara

LOCAL GREENS

Add Grilled Chicken or Shrimp

Salmon or Flat Iron Steak

BLOOMSDALE SPINACH

Bacon and Sunflower Seeds, Green Goddess Dressing

VR FARMS BEET SALAD

Capers and Almonds, Whipped Ricotta

BIBB LETTUCE SALAD

Marcona Almonds and Marinated Spring Beans

Tarragon Sherry Vinaigrette

THE LOFT CAESAR

Baby Hearts of Romaine and White Anchovy, Aged Parmesan

RADICCHIO SALAD

Pecans and Goat Cheese, Dried Pear Vinaigrette

CHOPPED WEDGE

Red Onion and Pancetta, Point Reyes Blue Cheese

ARTISAN SANDWICHES

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

GRILLED CHEESE AND TOMATO BISQUE
Gruyere Cheese and Basil, Sourdough Bread

ALBACORE SANDWICH
Crispy Onion and Avocado Aioli

SMOKED TURKEY CIABATTA
Bacon, Sprouts and Swiss Cheese, Honey Mustard

CRISPY OYSTER PO' BOY
Willapa Bay Oysters, Bacon and Fennel Slaw, Chiles

CROQUE MADAME
Prosciutto, Swiss Cheese and Spinach, Sunnyside Eggs

DRY AGED BURGER
Housemade Pickles and Cheddar Cheese, 1000 Island

ENTRÉES

SEARED TUNA AND SOBA NOODLES
Baby Bok Choy, Napa Cabbage and Marinated Seaweed
Miso Dressing

GRILLED SALMON
Farro, Almond, Dates and Arugula, Vadouvan Vinaigrette

WILD MUSHROOM PAPPARDELLE
Mustard Greens, Porcini and Parmesan, Mornay Sauce

PAN-SEARED PACIFIC BASS
Sardinian Couscous and Brussels Sprouts, Preserved Lemon

MARY'S FARM CHICKEN PICCATA
Sylvetta Arugula and Aged Parmesan, Lemon Caper Vinaigrette

PORK SHOULDER CHILE VERDE
Hominy and Avocado, Gorditas

STEAK FRITES
Grilled Flat Iron and Herb Butter, Pub Fries