

TO START

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| BERRY-YOGURT PARFAIT Honey Granola with Toasted Nuts and Dried Fruit | 14 |
| STEEL-CUT IRISH OATMEAL Fresh or Dried Fruit, Brown Sugar | 15 |
| FARMERS MARKET FRUIT PLATE Seasonal Fruit and Berries | 22 |
| HOUSE-SMOKED SALMON Bagel, Dill Havarti Cheese, Avocado Heirloom Tomato and Shaved Red Onion | 23 |
| THE LOFT BREAKFAST Ruby Red Grapefruit Cup, Montage Granola Yogurt, Pastry or Toast with Preserves | 20 |
| SMOOTHIES Banana and Peanut Butter or Mango, Moroccan Mint and Spoon Spinach | 12 |

PAN BREADS

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| BANANAS FOSTER WAFFLE Peanut Butter Cream and Salted Peanuts | 21 |
| BUTTERMILK PANCAKES Classic Accompaniments | 20 |
| BRIOCHE FRENCH TOAST Cinnamon and Whipped Crème Fraîche | 21 |
| HOUSEMADE BUTTERMILK BISCUIT Bourbon-Glazed Ham and Over Easy Egg, Pepper Gravy | 23 |
| CALIFORNIA AVOCADO TARTINE Boiled Egg and Fresh Origins Herbs, French Sea Salt | 19 |
| CARAMELIZED STONE FRUIT CREPES Brandied Stone Fruit and Vanilla Whipped Mascarpone Brown Butter | 20 |



COLD PRESSED JUICE

14 EACH

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

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| APPLEWOOD-SMOKED BACON | 7 |
| TURKEY BACON | 7 |
| CHICKEN APPLE SAUSAGE | 7 |
| PORK SAUSAGE | 7 |
| TURKEY SAUSAGE | 7 |
| HASH BROWNS | 6 |
| SLICED HEIRLOOM TOMATOES | 5 |
| SEASONAL FRUIT | 7 |
| TOAST | 4 |
| ENGLISH MUFFIN OR BAGEL | 5 |
| MUFFIN, CROISSANT, DANISH | 7 |

E G G S

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| TWO EGGS Applewood-Smoked Bacon or Pork Sausage Crispy Fingerling Potatoes and Toast | 21 | | |
| PARMA EGGS Fried Eggs, Truffled Brioche and Crispy Prosciutto Grilled Heirloom Tomatoes | 25 | | |
| 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 | 24 | | |
| THE LOFT OMELET Egg Whites, Spinach and Garlic, Wild Mushrooms Pepper Boursin, Crispy Fingerling Potatoes | 23 | | |
| BUILD A BENEDICT Two Poached Eggs, English Muffin, Hollandaise Crispy Fingerling Potatoes | | | |
| Lobster | 31 | Canadian Bacon | 24 |
| Smoked Salmon | 26 | Vegetarian | 22 |
| HUEVOS RANCHEROS Fried Eggs, Tomato Salsa, Black Beans Guacamole, Cheddar and Cotija Cheese Corn Tortilla | 23 | | |
| BLT CROISSANT Scrambled Eggs, Gruyère Cheese, Avocado Tomato, Applewood-Smoked Bacon Crispy Fingerling Potatoes | 23 | | |
| ROTISSERIE CHICKEN CHILAQUILES Fried Eggs and Pasilla Chile, Avocado Crème | 23 | | |

Chef de Cuisine Casey Overton 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.