

TO START

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

PAN BREADS

BANANAS FOSTER WAFFLE	21
Peanut Butter Cream and Salted Peanuts	
BUTTERMILK PANCAKES	20
Classic Accompaniments	
BRIOCHE FRENCH TOAST	21
Cinnamon and Whipped Crème Fraîche	
HOUSEMADE BUTTERMILK BISCUIT	23
Bourbon-Glazed Ham and Over Easy Egg, Pepper Gravy	
CALIFORNIA AVOCADO TARTINE	19
Boiled Egg and Fresh Origins Herbs, French Sea Salt	
PUMPKIN SPICE CREPES	20
Chai Whipped Cream, Toasted Pepitas, Dark Chocolate	
Candied Orange	



BEVERAGES

COFFEE	6
ESPRESSO	8
CAPPUCCINO	9
LATTE	9
HOT TEA	9
ORANGE JUICE	9

COLD PRESSED JUICE  
14 EACH

DETOXIFY
<i>Pineapple, Apple, Young Coconut Water, Mint, Chlorophyll</i>
REJUVENATE
<i>Pineapple, Orange, Carrot, Turmeric, Ginger, Cinnamon, Lime</i>
RESTORE
<i>Kale, Romaine, Spinach, Celery, Cucumber, Green Apple</i>
HEALER
<i>Pineapple, Pear, Cucumber, Kale, Spinach, Romaine, Ginger, Turmeric, Lime</i>

ON THE SIDE

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
ENGLISH MUFFIN OR BAGEL	5
MUFFIN, CROISSANT, DANISH	7

EGGS

TWO EGGS	21
Applewood-Smoked Bacon or Pork Sausage	
Crispy Fingerling Potatoes and Toast	
PARMA EGGS	25
Fried Eggs, Truffled Brioche and Crispy Prosciutto	
Grilled Heirloom Tomatoes	
BUILD AN OMELET	24
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	23
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	31
Smoked Salmon	26
Canadian Bacon	24
Vegetarian	22
HUEVOS RANCHEROS	23
Fried Eggs, Tomato Salsa, Black Beans	
Guacamole, Cheddar and Cotija Cheese	
Corn Tortilla	
BLT CROISSANT	23
Scrambled Eggs, Gruyère Cheese, Avocado	
Tomato, Applewood-Smoked Bacon	
Crispy Fingerling Potatoes	
ROTISSERIE CHICKEN CHILAQUILES	23
Fried Eggs and Pasilla Chile, Avocado Crème	

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.