

## FIRST THINGS FIRST

TASTING OF FRENCH FRIES 15  
Gaufrette, Steak and Shoestring with House Sauces

ROASTED GARLIC HUMMUS 18  
Mixed Crudité and Spiced Flatbread

SHRIMP COCKTAIL 22  
Tomato and Horseradish, Lemon

MARGHERITA PIZZA 18  
Sautéed Cherry Tomatoes and Buffalo Mozzarella

TRUFFLE PIZZA 21  
Caramelized Fennel and Fontina Cheese

## LOCAL GREENS

WARM SPINACH 20  
Roasted Pears, Pecans and Blue Cheese  
Maple Bacon Dressing

CHOPPED WEDGE 24  
Red Onion and Pancetta, Point Reyes Blue Cheese

THE LOFT CAESAR 19  
Baby Hearts of Romaine and White Anchovy, Aged Parmesan

SEARED TUNA AND SOBA NOODLES 29  
Baby Bok Choy, Napa Cabbage and Marinated Seaweed  
Miso Dressing

CURLY KALE AND BLACKENED CALAMARI 27  
Grilled Chorizo, Citrus Segments and Hearts of Palm  
Smoked Paprika Vinaigrette

GRILLED SKIRT STEAK 33  
Chopped Romaine, Red Onion and Shishito Peppers  
Horseradish Vinaigrette

## SOUPS

HEIRLOOM TOMATO BISQUE 17  
Burrata and Parmesan Croutons, Petite Basil

TRUFFLE AND POTATO LEEK SOUP 17  
Roasted Fingerlings and Black Truffle Oil

## ARTISAN SANDWICHES

- GRILLED PORTOBELLO 22  
Romaine Lettuce, Onion, Tomato and Basil, Parmesan Spread  
French Fries
- GRILLED CHEESE AND HEIRLOOM TOMATO BISQUE 24  
Emmentaler and Gruyère Cheeses, Basil
- SKIRT STEAK SANDWICH 34  
Chimichurri and Tomato Aioli, Baby Spinach
- WILD PACIFIC MAHI MAHI ON PARMESAN FLATBREAD 29  
Cabbage Salad and Hass Avocado, Spiced Cream  
French Fries
- ROTISSERIE TURKEY CLUB 25  
Avocado, Tomato and Bacon on Toasted Sourdough  
French Fries
- CURRY CHICKEN SALAD 25  
Golden Raisins and Celery, Molasses-Rye Bread  
Kettle Chips
- DRY AGED BURGER 26  
House-Made Pickles and Cheddar Cheese, 1000 Island  
Steak Fries

## ENTRÉES

- CHILE VERDE 26  
Slow Cooked Pork Shoulder, Hominy and Gorditas, Avocado
- GRILLED SALMON 34  
Watercress and Olive Oil-Crushed Fingerlings, Sauce Gribiche
- PAN SEARED PACIFIC DORADO 34  
Baby Brussels Sprouts and Butternut Squash, Pomegranate
- FILET MIGNON STROGANOFF 33  
Pappardelle Pasta and Cipollini Onions, Wild Mushrooms
- MARY'S FARM CHICKEN PICCATA 29  
Sylvetta Arugula and Aged Parmesan, Lemon Caper Vinaigrette