



FIRST THINGS FIRST

GARLIC TRUFFLE FRIES

Parmesan, Garlic and Truffle Oil, Tarragon Aioli

ROASTED GARLIC HUMMUS

Marinated Olives, Tzatziki and Romaine, Grilled Pita

SHRIMP COCKTAIL

Green Tomato Relish, Smoked Cocktail Sauce

BACON AND CHÈVRE PIZZA

Cherry Tomato and Roast Garlic

HEIRLOOM TOMATO BISQUE

Burrata and Parmesan Croutons, Petite Basil

CRISPY CALAMARI

Arugula and Lemon, Calabrian Chile Aioli

LOCAL GREENS

Add Grilled Chicken or Shrimp

Salmon or Hanger 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

BABY MIXED GREENS

Blueberries, Feta and Pickled Fennel, White Balsamic Vinaigrette

THE LOFT CAESAR

Baby Hearts of Romaine and White Anchovy, Aged Parmesan

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

SEARED ALBACORE SANDWICH

Crispy Onion and Avocado Aïoli

SMOKED TURKEY CIABATTA

Bacon, Sprouts and Swiss Cheese, Honey Mustard

CRISPY CHICKEN SANDWICH

Blue Cheese and Pickled Zucchini, Calabrian Chile Aïoli

THE LOFT REUBEN

Pastrami, Napa Cabbage Kraut and Swiss Cheese, Russian Dressing

DRY AGED BURGER

Housemade Pickles and Cheddar Cheese, 1000 Island

ENTRÉES

WILD MUSHROOM PAPPARDELLE

Pickled Mustard Greens, Porcini and Parmesan

SEARED TUNA AND SOBA NOODLES

Baby Bok Choy, Napa Cabbage and Marinated Seaweed
Miso Dressing

GRILLED SALMON

Sweet Corn and Squash, Marinated Cherry Tomato

FISH AND CHIPS

Beer Battered Mediterranean Sea Bass and Malt Vinegar Aïoli

MARY'S FARM CHICKEN PICCATA

Sylvestra Arugula and Aged Parmesan, Lemon Caper Vinaigrette

PORK SHOULDER CHILE VERDE

Hominy and Avocado, Gorditas

STEAK FRITES

Grilled Hanger Steak and Herb Butter, Pub Fries