

FIRST THINGS FIRST

TASTING OF FRENCH FRIES 15

Gaufrette, Sweet Potato and Steak Fries with Special Sauces

ROASTED GARLIC HUMMUS 18

Marinated Olives and Tzatziki, Grilled Pita, Romaine

SHRIMP COCKTAIL 23

Smoked Tomato and Horseradish, Lemon

SMOKED TROUT RILLETTE 19

Maple-Smoked Trout, Crème Fraiche and Celery

TRUFFLE PIZZA 21

Caramelized Fennel and Fontina Cheese

LOCAL GREENS

Add Grilled Chicken 8, Shrimp 8

Salmon 9 or Skirt Steak 11 to any Salad

BLOOMSDALE SPINACH 21

Sunflower Seeds, Pickled Fennel and Goat Cheese

Dried Apricot Vinaigrette

CHOPPED WEDGE 24

Red Onion and Pancetta, Point Reyes Blue Cheese

THE LOFT CAESAR 19

Baby Hearts of Romaine and White Anchovy, Aged Parmesan

BIBB LETTUCE SALAD 23

Marinated Spring Beans and Marcona Almonds

Tarragon Sherry Vinaigrette

TUSCAN KALE AND CRISPY CALAMARI 27

Spanish Chorizo, Chickpea Giardinera, Smoked Paprika Vinaigrette

HEIRLOOM TOMATO & BEETS 26

Marinated Tomato and Beets, Arugula, Ricotta

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

*Sandwiches served with French Fries, Salad
Sweet Potato Fries or Chips*

GRILLED PORTOBELLO PANINI 23
Gruyere and Parmesan Pesto, Portobello, Pickled Zucchini

GRILLED CHEESE AND HEIRLOOM TOMATO BISQUE 24
Emmentaler and Gruyère Cheeses, Basil

WILD PACIFIC MAHI MAHI ON PARMESAN FLATBREAD 29
Cabbage Salad and Hass Avocado, Spiced Cream

SMOKED TURKEY CLUB 25
Avocado, Tomato and Bacon, Toasted Sourdough

CRISPY OYSTER SANDWICH 27
Willapa Bay Oysters and Bacon, Fennel Slaw, Chiles

DRY AGED BURGER 26
Housemade Pickles and Cheddar Cheese, 1000 Island

ROTISSERIE PORK LOIN 30
Sunnyside Eggs and Pickled Zucchini, Bacon Jam

ENTRÉES

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

GRILLED SALMON 34
Watercress and Olive Oil-Crushed Fingerlings, Sauce Gribiche

PAN SEARED PACIFIC DORADO 34
Baby Heirloom Carrots and Asparagus, Beurre Blanc

MARY'S FARM CHICKEN PICCATA 29
Sylvetta Arugula and Aged Parmesan, Lemon Caper Vinaigrette

PORK SHOULDER CHILE VERDE 26
Hominy and Avocado, Gorditas