FIRST

CHEESE & CHARCUTERIE
Chef’s Selection of Housemade Charcuterie and Artisanal Cheeses
Three Cheese 24
Three Charcuterie 26
Large Board 47

STEAMED NEW ZEALAND GREEN MUSSELS
Chorizo, Cipollini and Shishito, Cilantro 24

PACIFIC COAST OYSTERS
Charred Tomato and Horseradish Mignonette
Half Dozen 21
One Dozen 38

CHARRED SPANISH OCTOPUS
Gigante Beans and Pickled Celery, Saffron Vinaigrette 26

PORK BELLY EN CRÛTE
Pecans, Seckel Pear and Frisée Salad, Parsnip Horseradish 22

HAMACHI CRUDO
Jicama Remoulade, Apple and Avocado, Sunchoke Chips 24

SHORT RIB CARPACCIO
Napa Cabbage, Parsley and Olives, Parmesan 24

SOUP

CLAM CHOWDER
Green Tomato and Bacon, Celery Root Cream 24

BUTTERNUT SQUASH
Chevre, Cocoa Nib and Candied Ginger, Crostini 21

GREENS

RADICCHIO SALAD
Pickled Fennel, Dried Figs and Almonds, White Balsamic 19

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

MARINATED BEET SALAD
Walnuts, Blood Orange and Burrata, Yuzu Vinaigrette 22

Chef de Cuisine Michael Campbell and The Loft respect and embrace the value of sustainability and its impact on the environment. As a courtesy to our guests, please refrain from using cell phones while in the dining room. Consuming raw or undercooked food products may increase your risk of foodborne illness.
PASTA
ROASTED PUMPKIN RISOTTO
Pomegranate, Brown Butter and Lemon, Parmesan
36

LOBSTER BUCATINI
Maine Lobster and Cherry Tomato, Sauce Américaine
48

HAND-ROLLED CAVATELLI
Dried Tomato, Pine Nuts and Arugula, Parmesan Broth
35

SEA
SEARED SEA SCALLOPS
Sweet Potato and Kale Sprouts, Warm Bacon Vinaigrette
48

GOLD RIVER SALMON
Beluga Lentils and Romanesco, Pickled Cippolinis
47

DUNGENESS CRAB CAKE
Lemon Glazed Carrots and Curried Carrot Puree
51

PAN-ROASTED SEA BASS
Forbidden Rice and Ruby Red Shrimp, Salsa Verde
49

LAND
MARY’S FARM CHICKEN
Pan-Roasted Breast, Chicken Sausage and Marble Potatoes, Mustard Greens
42

MAPLE LEAF DUCK BREAST
Braised Kale and Crispy Polenta, Persimmon Mostarda
48

NEW YORK STRIP
Maitake Mushrooms and Potatoes Lyonnaise, Sauce Au Poivre
49

PAN-SEARED KUROBUTA PORK LOIN
Fig Pain Perdue, Braised Greens and Sweet Mustard Soubise
47

ACCOMPANIMENTS
in each
CRISPY BRUSSELS SPROUTS  Green Peppercorn and Garlic
WHIPPED POTATO  Crème Fraîche and Butter
ROASTED ASPARAGUS  Romesco Sauce