



TO SHARE

JUMBO GRILLED ARTICHOKE

Garlic and Lemon Butter

17

STEAMED MUSSELS OR CLAMS

Cippolini Onions and Parsley, Chardonnay Butter

19

ROTISSERIE CHICKEN FLATBREAD

Winchester Gouda and Cilantro, Black's Barbecue Sauce

18

SEA SALT AND VINEGAR FRIES

12

LOCAL OYSTERS ON THE HALF SHELL

Cocktail and Mignonette Sauces, Horseradish

18

One Dozen

36

PAN-SEARED ABALONE

Spinach and Capers, Thyme Butter

32

SHRIMP COCKTAIL

Cured Lemon and Horseradish Chips, Cocktail Sauce

19

YELLOWTAIL TARTARE

Toasted Pine Nuts and Red Chili's, Toast Points

19

SOUP

BAKED CLAM CHOWDER

Carlsbad Clams and Puff Pastry, Thyme

18

WHITE CORN SOUP

Braised Fennel and Tarragon

16

ROASTED CHICKEN SOUP

Matzah Dumpling and Curry

17

GREENS

THE LOFT CLASSIC CAESAR

Baby Hearts of Romaine and White Anchovy, Aged Parmesan

17

SALAD OF ROASTED BABY BEETS

Soledad Goat Cheese and Garden Herbs, Strawberry Vinaigrette

19

KENTAR CANYON FARMS BABY FIELD GREENS

Beemster X.O. and Confit Citrus, Mulled Cider Vinaigrette

18

ICEBERG

Crispy Braised Bacon and Pickled Onions, Point Reyes Blue Cheese

17

HEIRLOOM WATERMELON SALAD

Burrata Cheese, Pickled Red Onion and Peppers, Lime

19

SEA

CORN-CRUSTED IDAHO TROUT
Baby Fingerling Potato Salad, Trio of Sauces
28

LOCAL SHELLFISH CIOPPINO
Baby Tomatillos and Grilled Baguette, Heirloom Tomato Broth
36

MAINE LOBSTER RAVIOLIS
Hazelnuts and Sage, Browned Butter
34

GRILLED SALMON
Heirloom Beans and Spinach, Sherry Vinegar
36

BAY SCALLOPS
Housemade Fettuccine and Meyer Lemon, Aged Parmesan
30

LOCAL SEA BASS
Wild Mushroom Risotto, Oregano
36

LAND

CURRIED HEIRLOOM RATATOUILLE
Israeli Cous Cous Salad, Green Curry
28

FIRE-ROASTED ORGANIC CHICKEN BREAST
Macaroni and Cheese, Grilled Asparagus, Wild Mushroom Sauce
30

GRILLED PORK LOIN CHOP
Rotisserie Pork Belly and Spiced Cabbage, Pickled Applesauce
38

BRANDT FARMS NATURAL BEEF RIBEYE
Housemade Sauerkraut, Black Garlic and Potato Dumpling, Mustard Jus
42

COFFEE-CRUSTED NEW YORK STRIP
Fourme d'Ambert Cheese and Wild Arugula, Bourbon-Caramel
45

MAPLE-GLAZED SONOMA DUCK BREAST
Cherries, Shisito Peppers and Cippolini Onions, Plum Wine
38

BRAISED BEEF SHORTRIB STEW
Baby Vegetables and Onion Rings, Creamy Potato Puree
37

ROTTISSERIE "PRIME" PRIME RIB
Creamy Polenta Gratin and Wilted Greens, Black Pepper Sauce
46

SURF AND TURF
Maine Lobster Gratine, Grilled Brandt Beef Tenderloin
54
For Two
95