



TO SHARE

JUMBO GRILLED ARTICHOKE

Garlic and Basil Aioli

17

STEAMED MUSSELS OR CLAMS

Cippolini Onions and Parsley, Chardonnay Butter

19

ROTISSERIE CHICKEN FLATBREAD

Cilantro and Pine Nuts, Chef Black's Barbecue Sauce

18

ORGANIC HUMMUS FLATBREAD

Roasted Garlic Cloves, Cilantro Pesto

18

CRISPY HEIRLOOM VEGETABLES

Buttermilk and Cornmeal, Lemon Aioli

17

SHRIMP COCKTAIL

Cured Lemon and Horseradish Chips, Cocktail Sauce

19

SEA SALT AND VINEGAR FRIES

12

ARTISANAL CHEESE PLATE

House Made Crackers and Fruit Compotes

21

GREENS

SEARED SALAD OF YELLOWTAIL

Organic Strawberries and Avocado Mousse, Aged Balsamic

22

SALAD OF BABY ARUGULA

Confit Vidalia Onions, Hearts of Palm, Citrus Vinaigrette

19

MEDITERRANEAN CRUDITÉS

Swiss Chard Wrapped Tabouli, Local Heirloom Vegetables

22

COCONUT CHICKEN & CRUSHED PINEAPPLE

Frisée and Roasted Cashews, Passion Fruit Jus

23

THE WEDGE

Crispy Braised Bacon and Iceberg Lettuce, Point Reyes Blue Cheese

17

CLASSIC CAESAR

Baby Hearts of Romaine and White Anchovy, Aged Parmesan

17

Add Chicken

23

Add Salmon

24

Add Shrimp

23

Add Flank Steak

25

SANDWICHES

CHEF BLACK'S BISTRO BURGER

Black Truffle Butter, Escarole and Garlic, Midnight Moon Cheese

25

THE LOFT BURGER

Classic Accompaniments, Spiced Steak Fries

20

ROTISSERIE PULLED PORK SANDWICH

"Black's" Barbecue, Green Papaya Coleslaw

22

CHARRED HEIRLOOM TOMATO BISQUE

Old School Grilled Cheese

20

ROTISSERIE CHICKEN SANDWICH

Warm Brie and Wild Arugula, Whole Grain Mustard and Saba Vinegar

22

THE "CLUB"

House-Smoked Turkey Breast and Pork Belly, Heirloom Tomatoes and Garlic Aioli

25

GRILLED LOCAL HALIBUT ON PARMESAN FLATBREAD

Cabbage Salsa, Haas Avocado and Spiced Cream

24

PASTAS AND PROTEINS

BOLOGNESE

Strozzapreti Pasta, Oregano and Basil

24

LOCAL GOAT CHEESE AND ENGLISH PEA

Strozzapreti Pasta, Watercress Pesto

21

THE LOFT MACARONI AND CHEESE

Baked Brioche Breadcrumbs, Pepato Cheese

19

ROTISSERIE CHICKEN

Sage Noodles, Black Truffle Sauce

26

GRILLED BRANDT BEEF FLANK STEAK

Mashed Potato Gratine, Meyer Lemon Caponata

28

BEER BATTERED FISH AND CHIPS

Ling Cod and House Made Jalapeño Chips, Malt Vinegar Aioli

20

GRILLED SHRIMP SCAMPI SKEWER

Cured Lemon and Baby Tomatoes, Rosemary Fettuccine

25

ROASTED PORTOBELLO MUSHROOM CARPACCIO

Quinoa Salad, Gomawakame Vinaigrette

25

🌿 Chef de Cuisine Brian Black and The Loft respect and embrace the value of sustainability and its effect on the environment. By working closely with local farmers and purveyors, we offer a tastefully designed menu that promotes personal health and well-being

As a courtesy to our guests, please refrain from using cell phones while in the dining room