



FOR THE TABLE

THE LOFT CHARCUTERIE

Artisan Cured Salumi and Meat, Pickled Vegetables and Grilled Bread

Small Board 25

Large Board 35

MOULES FRITES

Sautéed Aqua Farms Mussels and Cipollini Butter, Hand Cut French Fries 23

JUMBO GRILLED CASTROVILLE ARTICHOKE

Garlic Purée and Basil Aioli 17

BARBECUE CHICKEN FLATBREAD

Winchester Gouda, Cilantro Puree 18

SWEET POTATO FRIES

Truffle and Aged Parmesan 15

VINEGAR FRIES

Sea Salt and Garlic, Malt Vinegar Aioli 12

SALADS

SCARBOROUGH FARMS MIXED LETTUCES

Shaved Pepato Cheese and Bronze Fennel, Harry's Berries Vinaigrette 19

ICEBERG WEDGE

Point Reyes Blue Cheese and Crispy Pancetta 18

FRISÉE LARDON SALAD

Crispy Duroc Pork Belly and Poached Hen Egg, Bacon Vinaigrette 17

MAINS

DRY-AGED BURGER

Braised Applewood Bacon, Gruyere Cheese and Wild Arugula 25

HOUSE-SMOKED KOBE STYLE BRISKET SANDWICH

Horseradish Cream and Sweet Corn Hushpuppies, Bread and Butter Pickles 24

ROTISSERIE CHICKEN ON BAGUETTE

Grilled Eggplant and Local Peppers, Basil Pesto 22

FILET MIGNON CHILI

House-Made Cornbread and Traditional Accompaniments 23

ROLLS

SPICY KAMPACHI YELLOWTAIL

Kimchi, Tobiko Sauce 15

CRUNCHY MAINE LOBSTER

Avocado, Soy 20

AGED SOY-MARINATED VEGETABLE

Edamame Purée, Nori Oil 15

Sample All Three 25