

TO START

BERRY-YOGURT PARFAIT Honey-Granola with Toasted Nuts and Dried Fruits	12
STEEL CUT IRISH OATMEAL Fresh or Dried Fruits, Brown Sugar	15
FARMERS MARKET FRUIT PLATE Seasonal Fruit and Berries	22
HOUSE - SMOKED SALMON Bagel, Dill Havarti Cheese, Avocado, Heirloom Tomato and Shaved Red Onion	21
THE LOFT BREAKFAST Ruby Red Grapefruit Cup, Montage Granola, Yogurt, Pastry or Toast with Preserves	20
SMOOTHIES Banana and Peanut Butter or Tuscan Melon and Mint Yogurt, Local Honey	12
PAN BREADS	
BANANAS FOSTER WAFFLE Peanut Butter Cream, Salted Peanuts	20
BUTTERMILK PANCAKES Classic Accompaniments	17
BRIOCHE FRENCH TOAST Cinnamon and Whipped Crème Fraîche	19
HUCKLEBERRY CREPES Lemon Curd Brulee and Toasted Pine Nuts Farm House Butter	18

MORNING LIBATIONS

BLOODY MARY	14
SCREWDRIVER	12
SALTY DOG	12
KIR ROYALE	12
MIMOSA	12
BELLINI	12

ON THE SIDE

APPLE-WOOD SMOKED BACON	6
TURKEY BACON	6
PORK SAUSAGE	6
TURKEY SAUSAGE	6
HASH BROWNS	5
SLICED HEIRLOOM TOMATOES	5
SEASONAL FRUIT	6
BAGEL OR TOAST	4
ENGLISH MUFFIN	4
MUFFIN, CROISSANT, DANISH	4

EGGS

TWO EGGS Apple-Wood Smoked Bacon or Pork Sausage Crispy Fingerling Potatoes and Toast	20
PARMA EGGS Hen Eggs, Truffled Brioche and Crispy Prosciutto Grilled Heirloom Tomatoes	22
BUILD AN OMELET Sweet Onions, Wild Mushrooms, Roasted Peppers, Heirloom Tomatoes, Avocado Ham, Rotisserie Chicken, Apple-Wood Bacon Midnight Moon, Winchester Gouda, Cheddar Cheese Served with Crispy Fingerling Potatoes	22
THE LOFT OMELET Egg Whites, Spinach and Garlic, Wild Mushrooms, Pepper Boursin, Crispy Fingerling Potatoes	21
BUILD A BENEDICT Two Poached Eggs, English Muffin, Hollandaise, Crispy Fingerling Potatoes Lobster 25 Canadian Bacon 21 Smoked Salmon 22 Vegetarian 20	
HUEVOS RANCHEROS Fried Hen Eggs, Tomato Salsa, Black Beans, Guacamole, Cheddar and Cotija Cheese on a Corn Tortilla	21
BLT CROISSANT Scrambled Eggs, Gruyere Cheese, Avocado, Tomato, Apple-Wood Smoked Bacon, Crispy Fingerling Potatoes	20
ROTISERRIE CHICKEN CHILAQUILIES Fried Hen Eggs and Pasilla Chile, Avocado Crème	21

**Chef de Cuisine Casey Overton and The Loft respect and embrace the value of sustainability and its impact 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.**