

## TO START

BERRY-YOGURT PARFAIT Honey-Granola with Toasted Nuts and Dried Fruits	17
IRISH ORGANIC OATMEAL Fresh or Dried Fruits, Brown Sugar	17
FARMERS MARKET FRUIT PLATE Seasonal Local Berries and Fruit	22
SMOKED ORGANIC SALMON Bagel, Dill Havarti Cheese, Avocado, Heirloom Tomato, and Shaved Red Onion	21
CONTINENTAL BREAKFAST Selection of Squeezed Juices and Coffee Montage Granola with Fruits and Berries, Fruit Yogurt, Pastries or Toast with Preserves	23
SMOOTHIE OF THE DAY Seasonal Fruit	12
<b>PAN BREADS</b>	
BELGIAN WAFFLES Seasonal Fruit and Blis Bourbon Barrel Aged Maple Syrup	22
BUTTERMILK PANCAKES Classic Accompaniments	17
BRIOCHE FRENCH TOAST Cinnamon and Whipped Crème Fraîche	19
HOUSE-MADE RICOTTA STUFFED CREPES Organic Blueberries and Lemon	18
BING CHERRY COFFEE CAKE Almond Coffee Streusel, Honey Toffee Sauce	12
CALIFORNIA ALVERTA CAVIAR Eggs in Bread, Chive Crème Fraîche	85

## ON THE SIDE

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

## MORNING LIBATIONS

BLOODY MARY	14
SCREWDRIVER	12
GREYHOUND	12
KIR ROYALE	12
MIMOSA	12

## EGGS

TWO EGGS Apple-Wood Smoked Bacon or Pork Sausage	20
BUILD AN OMELET Wild Mushrooms, Heirloom Tomatoes, Peppers, Ham, Duck Confit, Prime Rib, Rotisserie Chicken, Midnight Moon, Pepato, Brie D’Affinois, Winchester Gouda, Local Chevrè	22
THE LOFT OMELET Egg Whites, Spinach and Garlic, Wild Mushrooms Pepper Boursin	22
LOFT BENEDICT Brie Cheese, Grilled Ham, Escarole, Truffle Hollandaise	24
BUILD A BENEDICT Two Poached Eggs, English Muffin, Escarole, Hollandaise Lobster 25 Canadian Bacon 21 Smoked Salmon 22 Vegetarian 20	
HUEVOS RANCHEROS Two Fried 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	18
ORGANIC EGG QUICHE Aged Goat Cheese and Seasonal Vegetables	18
MISHIMA FARMS WAGYU STEAK AND EGGS Crispy Potatoes and Heirloom Tomatoes, House-Made Steak Sauce	36

**Chef de Cuisine Casey Overton 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.**