

TO START

JUMBO GRILLED ARTICHOKE

Castroville Artichoke, Garlic, Basil Aioli

17

STEAMED AQUA FARMS MUSSELS OR CLAMS

Cippolini Onions, Parsley, Chardonnay Butter

19

ROTISSERIE CHICKEN FLATBREAD

Winchester Gouda, Cilantro, Barbecue Sauce

18

SEA SALT AND VINEGAR FRIES

House-made Garden Tomato Ketchup, Garlic, Malt Vinegar Aioli

12

LOCAL OYSTERS ON THE HALF SHELL

Cocktail, Mignonette Sauce, Horseradish

Half Dozen 18

One Dozen 36

GRILLED JUMBO SHRIMP

Cured Lemon, Confit Tomato, Horseradish Chips, Cocktail Sauce

24

PAN-SEARED ALBACORE

Oro Blanco, Baby Mache, Pink Peppercorn Vinaigrette

23

SOUP

BAKED CLAM CHOWDER

Aqua Farms Clams, Puff Pastry, Thyme

18

WILD MUSHROOM SOUP

Caramelized Royal Trumpets, Red Thumb Potatoes, Watercress

19

ROASTED CHICKEN SOUP

Matzah Dumpling, Cilantro, Green Curry

17

GREENS

THE LOFT CAESAR

Baby Hearts of Romaine, White Anchovy, Aged Parmesan

17

SPRING FRUITS AND BABY BEETS

Gooseberries, Smoked Olive Oil, Burrata Cheese

19

BABY SPRING GREENS

Shaved Vegetables, Mine Shaft Blue Cheese, Pistachio Oil

18

ICEBERG

Crispy Pancetta, Pickled Onions, Point Reyes Blue Cheese

17

BABY GARDEN TOMATO SALAD

Local Goat Cheese, Mint, Muddled Blood Orange, Ginger Vinaigrette

19

SEA

- BLACKENED GROUPER
Farmers Market Vegetable Ragout, Grape Butter
32
- LOCAL SHELLFISH CIOPPINO
Charred Tomatillos, Heirloom Tomato Broth, Grilled Baguette
36
- MAINE LOBSTER AND SOLEDAD GOAT CHEESE RAVIOLI
Hazelnuts and Crispy Sage, Browned Butter
35
- GRILLED LOCH DUART SALMON
Sweet Corn and Bacon Succotash, Meyer Lemon and Capers Relish
36
- FENNEL-CRUSTED LOCAL HALIBUT
Wild Mushrooms, Castroville Artichoke Puree, Port Wine Sauce
36
- OVEN-ROASTED CHILEAN SEA BASS
Maine Lobster and Caramelized Cioppolini Onion Risotto, Rosemary, Honey
39

LAND

- STROZZAPRETI PASTA
Organic Baby Vegetables and Garden Herbs, Aged Balsamic, Parmesan
28
- CURRIED HEIRLOOM RATATOUILLE
Israeli Cous Cous Salad, Green Curry
28
- FIRE-ROASTED ORGANIC CHICKEN BREAST
Macaroni and Cheese, Grilled Asparagus, Wild Mushroom Sauce
30
- MUSHROOM-CRUSTED VEAL STRIPLOIN
Baby Fingerling Potato, Mushroom Ragout, Sugar Snap Peas, Madeira
36
- BRANDT FARMS NATURAL BEEF RIBEYE CHOP
Oven-Dried Tomato and Kaffir Lime Polenta, Lemon Oil Hollandaise
46
- COFFEE-CRUSTED NEW YORK STRIP
Fourme d'Ambert Blue Cheese, Wild Arugula, Bourbon-Caramel
45
- MAPLE-GLAZED SONOMA DUCK BREAST
Duck Confit, Potato Hash, Black Garlic, Tangerines, Plum Wine
38
- BRAISED BEEF SHORTRIB STEW
Petite Vegetables, Onion Rings, Sichuan Pepper, Creamy Potato Purée
37
- MISHIMA FARMS WAGYU BEEF
Heirloom Tomatoes, Fondant Potatoes, House-made Steak Sauce
13/ounce