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## TO SHARE

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### JUMBO GRILLED ARTICHOKE

Garlic, Basil Aioli

17

### STEAMED MUSSELS OR CLAMS

Cippolini Onions, Parsley, Chardonnay Butter

19

### ROTISSERIE CHICKEN FLATBREAD

Cilantro, Pine Nuts, House Made 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, Horseradish Chips, Cocktail Sauce

19

### SEA SALT, GARLIC AND VINEGAR FRIES

12

### ARTISANAL CHEESE PLATE

House Made Crackers, Fruit Compotes

21

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## GREENS

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### SEARED SALAD OF YELLOWTAIL

Organic Strawberries, 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, Roasted Cashews, Passion Fruit Jus

23

### THE WEDGE

Crispy Braised Bacon, 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

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## SANDWICHES

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### THE BISTRO BURGER

Black Truffle Butter, Escarole, Garlic, Midnight Moon Cheese

25

### THE LOFT BURGER

Classic Accompaniments, Spiced Steak Fries

20

### ROTISSERIE PULLED PORK SANDWICH

House Made Barbecue, Green Papaya Coleslaw

22

### CHARRED HEIRLOOM TOMATO BISQUE

“Old School” Grilled Cheese

20

### ROTISSERIE CHICKEN SANDWICH

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

22

### THE “CLUB”

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

25

### GRILLED LOCAL HALIBUT ON PARMESAN FLATBREAD

Cabbage Salsa, Haas Avocado, Spiced Cream

24

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## PASTAS AND PROTEINS

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### 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 Gratin, Meyer Lemon Caponata

28

### BEER BATTERED FISH AND CHIPS

Ling Cod, House Made Jalapeño Chips, Malt Vinegar Aioli

20

### GRILLED SHRIMP SCAMPI SKEWER

Cured Lemon, Baby Tomatoes, Rosemary Fettuccine

25

### ROASTED PORTOBELLO MUSHROOM CARPACCIO

Quinoa Salad, Gomawakame Vinaigrette

25

🌀 **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**