



Luncheon

Antipasti

Caesar

Crisp organic romaine, cheese, homemade Caesar dressing, croutons, Grana Padano Parmesan

****Sm/ Lg**

add grilled chicken 3 or Grilled Salmon 6

****Verde**

Organic mixed greens, with balsamic vinaigrette, candy walnuts, seasonal fruit, Rosenberg blue cheese, dried cranberries

****Warm Quinoa salad**

Warm Organic Quinoa, sautéed shallots, fresh garlic, mushrooms, cherry tomatoes, organic mixed greens, balsamic reduction

***The Green Goddess salad**

Organic arugula, water melon, fresh radish, Marcona almonds, green Goddess dressing, Pecorino Romano

****Loft Caprese salad**

Campari vine tomatoes, fresh Mozzarella, fresh basil, virgin olive oil, balsamic vinaigrette, sea salt

Greek Salad

Fresh tomatoes, English cucumbers, green peppers, red onions, Kalamata olives, Feta cheese, VOO, balsamic reduction, Greek oregano

Organic mixed greens

Farm fresh Blueberries, fresh pears, candied walnuts, goat cheese, raspberry vinaigrette

****Sm / Lg**

Homemade soup daily

Bowl

****Light lunch combo**

Salad & soup

***Warning:** Consumption of raw or undercooked meat, fish or poultry may cause illness or absolute pleasure

Executive chef: Brandon Cassidy

Lunch Plates

Panini's served with choice of: Sm Caesar,

Sm mixed greens salad or cup of soup

Caprese panini

Fresh mozzarella, grilled tomato, fresh basil, VOO, balsamic reduction, sea salt, grilled ciabatta roll

Late riser

Grilled ciabatta, sliced honey baked ham, organic arugula,

goat cheese crema, cage free sunny side egg

Panino Siciliano

Prosciutto, Speck Ham, Genoa salami, smoked mozzarella,

fresh tomato, Dijon olive oil aioli, grilled ciabatta roll.

***Chicken pesto**

Grilled ciabatta roll, grilled chicken breast, fresh made pesto, organic arugula, fontina cheese

***French connection**

French baguette, double creme Brie, grilled chicken, prosciutto, tomatoes, romaine and aioli

B.L.T

Apple wood smoked bacon, cage free fried egg, Fontina cheese, romaine lettuce, tomatoes, grilled heirloom potato bread

***Kobe Sliders & fries**

Kobe beef, caramelized onions, mushrooms, pepper jack cheese, apple wood smoked bacon, shoestring fries

***The Loft Burger**

8oz House made 100% Organic Black Angus burger, lettuce, tomato, medium cheddar cheese, apple wood smoked bacon

Roasted tomato balsamic aioli, pickled onions, shoestring fries

Clams linguine

Manila clams, sautéed fresh garlic, shallots, white wine butter sauce, fresh parsley

Small plates

Truffle Fries

Shoestring fries, truffle oil, salt and herbs, black pepper Dijon béchamel

***Spicy pancetta prawns**

Pancetta wrapped black tiger prawns, sun dried tomato spicy butter

