

Fresh. Simple. Organic.

Appetizers

Blue Ribbon Cheese Plate

Our fresh cheese plate featuring a variety of our own cheeses & other award-winning cheeses alongside dried nuts & fruit. 12 or 18

Artisan Cheese Fondue

A trio of our TPC artisan cheeses melted to perfection and served with fresh vegetables, apple slices, and toasted bread bites. 18

Spinach and Artichoke Fromage Dip

Our own TPC Fromage Blanc with a blend of garden herbs, artichoke hearts and spinach served with black pepper crostinis. 12

Farmstead Bruschetta

Grilled zucchini, seasonal vegetables and caramelized onion with a touch of Balsamic on top of a TPC Garden Herb Fromage crostini. 9

Escargot

Snails baked in a mushroom cap with a sweet basil garlic butter. 12

Grilled Shrimp

Four U10 Prawns grilled and laced with a lobster cream sauce. 14

Soups and Salads

Homemade Soups of the Day

Ask your server for tonight's homemade selections. Cup 4 Bowl 6

100% Grassfed Beef Chili

TPC's "almost famous" Home Style Chili. Cup 5 Bowl 7

Fresh Garden Salad

Topped with diced cucumbers, carrots, sweet bell peppers and a TPC blend of Raw Milk Cheeses. 5
Dressings include: Honey Mustard, Sweet Basil Vinaigrette, House Balsamic Vinaigrette, Red Wine Tomato Vinaigrette, TPC Yogurt Dill.

Can't Beet This Salad!

Roasted organic beets, baby spinach, TPC Fromage Blanc, Capriole goat cheese, pecans and pine nuts, dressed with house balsamic vinaigrette. 14

Salmon Salad

Grilled salmon atop spinach and spring greens with cucumber, pickled onion, carrots and pine nuts served with our Yogurt Dill Dressing. 16

Entrees

Ask your server about our daily organic side dishes.

Chef's Cut

Organic grassfed steak grilled to your liking.
12 ounce Ribeye. 32 / 12 ounce New York Strip. 34

Filet Mignon

10 ounce filet grilled to your liking and seasoned with our chef's special seasonings. 39
Make your steak au poivre with cracked peppercorn crust and served with pink and green peppercorn cream sauce. add 6

Carpet Bagger

Grilled tournedos of tenderloin, served with scallops, mushrooms, bacon, bermuda onions and laced with gamay wine sauce. 32

Australian Rack of Lamb

100% Grassfed grilled double bone lamb chops served with a fresh thyme and rosemary mustard sauce. 34

Grilled French Rack of Wild Boar
laced with a port wine brandy sauce. 32

Pork Porterhouse

Gunthorp Farm grilled pork porterhouse topped with a peach Beurre Blanc. 28

Duck à l'Orange

Grilled duck breast sliced and served on a bed of a fresh orange liquer sauce. 28

Bermuda Chicken

Grilled free range chicken breast served with bermuda onions, roasted garlic, and our pepper jack cheese sauce. 22

Poblano Stuffed Chicken Breast

Pan seared free range chicken breast stuffed with a mixture of Gunthorp bacon, TPC Garden Herb Fromage and fresh organic mushrooms over a poblano pepper sauce. 22

NEW Chicken Mac n' Cheese Casserole

Organic strozzapreti pasta in a rich TPC cheese sauce, chicken, asparagus and mushrooms. Topped with a panko crust and baked until golden brown. 16

Famous Farm Burger

100% grassfed beef with your choice of toppings: lettuce, red onion, chive aioli. 16
For bacon, sauteed mushrooms, sauteed onions, or choice of TPC cheese: Add \$1 each.

Lobster Pappardelle

Wide ribbon saffron noodles with Maine lobster claw meat served in a lobster cream sauce. 24

Scallops

Dry U10 sea scallops topped with a sweet chili beurre blanc. 28

Shellfish Mix Grill

Scallops and shrimp served in a lobster cream sauce. 28

Shrimp Borracho

U10 Prawns sauteed in white wine, garlic, shallots, cilantro, diced tomatoes, green onions, and olive oil. 28

Fresh Fish Features

Market availability. Market Price.

Vegetarian Options

Vegetable Pasta

A bed of linguine topped with a medley of fresh vegetables, garlic, and shallots. 16

Quinoa Cakes

Quinoa, sweet potato, spinach, sundried tomatoes, and feta cheese pan fried and drizzled with a roasted red and yellow bell pepper sauce. 16

Grilled Vegetarian Stackers

Grilled portabella mushrooms, eggplant, yellow squash, zucchini, bermuda onion, TPC Garden Herb Fromage and pepper jack cheese on top of wild rice. 18

The customary 20% gratuity is added to parties of 8 or more.
*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

An Authentic Farm-to-Table Restaurant

Welcome to The Loft Restaurant

Here you are surrounded by the place where food is thoughtfully created. Eating at the farm insures the freshest ingredients and is a natural setting for food to be celebrated and enjoyed.

Our Mission:

To offer food that you can trust and believe in. To be a place where you can watch how the cows are raised, see the products being made, eat where a community believes food should be chemical free, hormone and antibiotic free, and animals should be out on the pasture.

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**TRADERSPOINT
CREAMERY**

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THE LOFT RESTAURANT & Dairy Bar

Dinner Menu