

Little Ones

All kids meals are served with fresh fruit and carrots with our yogurt dipping sauce. Ages 10 and under.

- Grilled Cheese \$6
- Cheese Quesadilla \$6
- Chicken Quesadilla \$8
- All-Beef Hot Dog \$6
- Mini Burger \$8

Beverages

- Izze Sparkling Juice \$3
 - Steaz Tea \$3
 - Iced Tea \$2.50
 - Harvest Cafe Coffee \$3.00
 - Hot Chocolate \$4
 - Organic Lemonade \$3.00
 - Hot Tea \$2.75
 - TPC Whole Milk \$2.50, Large \$3
 - TPC Chocolate Milk \$3, Large \$4
 - Walnut Grove Glass-Bottled Spring Water \$4.50
- & More! Please ask your server!

*Sides \$4

Everyday sides include fresh veggie stir fry, kettle chips, TPC cottage cheese, and our new TPC *confetti* cottage cheese.

Ask your server for our other special sides.

THE LOFT RESTAURANT

TRADERSPOINT CREAMERY

LUNCH

Monday - Saturday 11-2:30pm

An Authentic Farm-to-Table Restaurant

Welcome to The Loft Restaurant

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

Our Mission:

To offer food in which you can trust and believe. To be a place where you can watch how the cows are raised and 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.



TRADERSPOINT
CREAMERY

Fresh. Simple. Organic.

9101 Moore Road
Zionsville, IN 46077

317.733.1700

www.traderspointcreamery.com

Fresh. Simple. Organic.

The dishes on our menu are made with the freshest ingredients daily from our garden, local farmers, and our creamery. The Loft is a place where organic food is celebrated and enjoyed.

Starters

Blue Ribbon Cheese Plate \$12 or \$18

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

Farmstead Bruschetta \$9

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

Soups

Soups of the Day

Ask your server for today's homemade selections.

Cup \$4 Bowl \$6

100% Grassfed Beef Chili

TPC's "almost famous" Home Style Chili.

Cup \$5 Bowl \$7

Salads

Homemade Dressings: Honey Mustard, Sweet Basil Vinaigrette, House Balsamic Vinaigrette, Red Wine Tomato Vinaigrette, TPC Yogurt Dill

Side Salad \$5.00

Fresh-picked greens with fresh vegetables of the day.

Chicken Field of Greens \$14

Fresh greens topped with cucumbers, shaved carrots, sweet bell peppers, a blend of TPC Raw Milk Cheeses and pine nuts.

Can't Beet This Salad \$12

Roasted organic beets, baby spinach, TPC Fromage Blanc, Capriole Goat Cheese, and pecans, dressed with house balsamic vinaigrette. Add grilled chicken \$4

Salmon Salad \$14

Grilled Salmon atop Spinach and fresh Greens with Cucumber, Pickled Onion, Carrots, Pine Nuts served with our Yogurt Dill Dressing.

Sandwiches and Lunch Entrees

All lunch items come with a choice of today's sides.

*See back for daily side selections.

Upgrade your side to Soup or Salad for \$2.

TPC Grilled Cheese \$9

Artisan blend of TPC Raw Milk Cheeses grilled on sourdough bread. Select one of the following: avocado, bacon, mushrooms, spinach, grilled onions or sweet bell peppers. Additional toppings \$1 each.

Patty Melt \$12

100% grassfed TPC beef topped with grilled onions, melted baby swiss and our own special sauce on sourdough bread.

TPC Grilled Chicken Sandwich \$14

Fresh grilled chicken breast served on sourdough bread, mushrooms, spinach, grilled onion, with a blend of TPC cheeses and a paprika aioli spread.

Steak Sandwich \$16

Grilled ribeye steak layered with pepper jack cheese, grilled bermuda onion, lettuce, tomato, and garlic aioli.

Famous Farm Burger \$12

100% grassfed TPC beef with your choice of toppings: lettuce, red onion, garlic aioli.

Extra toppings include bacon, grilled onion, sauteed mushrooms, TPC cheese, avocado. \$1 each.

Puttin' on the Fritz \$13

Warm whole wheat wrap loaded with TPC grilled chicken, spinach, fresh peppers, mushrooms, TPC Garden Herb Fromage, sun-dried tomato pesto, and a blend of TPC Raw Milk cheeses.

Shredded Beef Taco \$13

Farmhouse TPC beef brisket tossed with cherry chipotle barbeque sauce, served in two grilled flour tortillas, topped with shredded cabbage, red onion, avocado and TPC's whole milk yogurt.

NEW Chicken Mac n' Cheese Casserole \$14

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

Lobster Pappardelle \$17

Wide ribbon saffron noodles with Maine lobster claw meat served in our chef's lobster cream sauce.

Vegetarian Options

Eggplant Panini \$10

Oven roasted eggplant medallions with sliced garden tomatoes, basil, TPC baby swiss, and garlic aioli spread on sourdough bread.

Vegetable Pasta \$12

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

Puttin' on the Veggie Fritz \$13

Warm whole wheat wrap loaded with avocado, spinach, fresh peppers, mushrooms, TPC Garden Herb Fromage, sun-dried tomato pesto, and a blend of TPC Raw Milk Cheeses.

Quinoa Cakes \$14

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

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.

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