



to begin

Fruit Plate (V)(GF) - Organic fruit with a side of TPC yogurt	10
Cheese Board (V)(GF) - Featuring TPC cheeses, fig chutney, Amelia's bread	16
Beignets (V) - Classic French Quarter-style doughnuts, cocoa-Greek yogurt sauce	5
Grits (V)(GF) - Cup of stone ground yellow creamy corn grits topped with butter.....	6
Granola & Yogurt (V) - TPC yogurt, organic granola and fruit	7

salads

Arugula & Chicken (GF) - Grilled chicken breast, arugula, roasted squash, compressed peach, mint-marinated TPC feta, pickled red onion, roasted peach vin.....	14
Summer Salmon Salad - Grilled salmon, garden greens, puffed wheatberry, cherry tomato, avocado, pickled mushrooms, fresh cucumbers, caerphilly cheese, summer herb vin.....	14

favorites

Biscuits & Gravy - Rosemary and Fleur de la Terre biscuits, buttermilk house-ground sausage gravy.....	12
French Toast (V) - Zucchini bread french toast & whipped fromage blanc, peach jam, candied pecan..... Add a scoop of TPC vanilla ice cream, \$2	13
Chilaquiles Verdes (V)(GF) - Corn tortilla bake, roasted tomatillo salsa verde, fried eggs, fresh TPC curd, avocado, crème fraîche.....	13
Baked Eggs (V)(GF) - Two eggs, roasted garlic-feta cream, dried tomatoes, sautéed kale, toasted dipping bread	15
Rice Bowl (V)(GF) - Oyster mushrooms, mirepoix, peas, smoked almond, mushroom vinaigrette, fried egg.....	13
Smoked Salmon Tartine - Hay-smoked salmon, pepper jam, cucumber, pickled red onion, avocado, yogurt dill dressing.....	15
Breakfast Mac & Cheese - Gemelli pasta, smoked chicken, leeks, roasted squash, broccoli, fried egg.....	15
Hoosier Classic - Two farmstead eggs, griddled potatoes, bacon or sausage, toast.....	14

Eggs

Omelette - Organic farm eggs with your choice of three: Canadian bacon, chorizo, bacon, mushrooms, sautéed onions, sun-dried tomatoes, bell peppers, jalapenos, spinach, TPC raw milk cheeses, TPC feta.....	14
<i>Additional items .50 each</i>	
Traditional Benedict - Organic English muffin, Canadian bacon, sautéed spinach, poached organic eggs, hollandaise.....	14
Country Lox Benedict - Hay-smoked salmon, horseradish potato cake, poached farm egg, caper-dill hollandaise	14

between bread

Loft Cheeseburger - 100% grassfed burger, brioche bun, lettuce, onion, garlic aioli, choice of cheese.....	15
<i>*Add bacon, avocado, mushrooms, or fried egg \$1 each</i>	
Knife & Fork Cornbeef Hash - open-face brioche toast, house-corned beef, shishito peppers, crispy farmstead potato confit, sunny farm egg....	15
Farmstead Burger - 100% grassfed beef, brioche bun, tomme cheese, farm egg, smoked brisket, fresh tomato, mustard mayo.....	18

sides

Comes with eggs + between bread items. Add side, \$4

Fresh Fruit | TPC Cottage Cheese | Griddled Red Potatoes | Bacon | Two Organic Eggs | House-ground Breakfast Sausage
Buttered Toast | English Muffin | Rosemary-Fleur Biscuit

beverages

Scratch made Bloody Mary 9 | Sparkling Pomegranate Mimosa 8 | Traditional Mimosa 8 | Fresh-squeezed Orange Juice 3.50
Iced Tea 2.50 | Organic Lemonade 3 | Izze Sparkling Juice 3 | Harvest Cafe Coffee 3 | Hot Tea 3 | Hot Chocolate 4
TPC Whole Milk 2.50, Large 3 | TPC Chocolate Milk 3, Large 4 | Iced Coffee 4

THE
LOFT
RESTAURANT
& Dairy Bar

Welcome to our farm and table!

Please linger over the organic, locally-sourced, and seasonally-inspired dishes set before you. Savor each bite with the same care that our farmers, gardeners, cheesemakers, dairy artisans, partner farms, and chefs took to present it to you. As you enjoy this experience, you help us honor our farmers, the land they love, and the food raised in harmony with it.

At The Loft Restaurant, we create in concert with nature, renewing our menus along with seasonal rhythms. Inspired by local ingredients and the changing character of our Hoosier land, our chefs craft dishes that highlight the splendors of the season.

We are glad you have come to share our farm and our table, and we invite you to relish the celebration of food set before you!

Thank you & Enjoy!



TRADERSPOINT
CREAMERY
fresh. simple. organic.

the customary 20% gratuity is added to parties of 6 or more.
consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.