



## beginnings

Cheese Board (V)(GF) Featuring TPC cheeses, fig chutney, Amelia's bread.....	16
Charcuterie Board - Housemade charcuterie, kitchen-pickled vegetables, house mustard & jam, bread.....	16
Soups- Daily selection.....	5/7

## salads

**Add:** Chicken 5 | Salmon 6 | Steak 6

Beet Salad (V)(GF) Roasted & pickled beets, spring lettuce blend, walnut, lemon-tarragon vinaigrette, cottage cheese, herbs.....	10
Summer Salmon Salad -Grilled salmon, garden greens, puffed wheatberry, cherry tomato, avocado, pickled mushrooms, fresh cucumbers, caerphilly cheese, summer herb vin.....	14
Arugula & Chicken (GF) -Grilled chicken breast, arugula, roasted squash, compressed peaches, mint-marinated feta, pickled red onion, roasted peach vin.....	14
Market Salad (GF) -Seasonal greens and vegetables, TPC raw milk cheeses, house balsamic vinaigrette.....	7

## between bread

- Comes with your choice of side

Farm Cheeseburger - 100% grassfed burger, brioche bun, lettuce, onion, garlic aioli, choice of cheese.....	14
*Add bacon, avocado, mushrooms, or fried organic egg for \$1 each	
BLT - Bacon, lettuce, tomato, garlic aioli, City loaf.....	12
Chicken Wrap - roasted chicken, arugula, bean relish, avocado, feta.....	12
Grilled Cheese (V) -Toasted 'City Loaf' and melted TPC grassfed cheeses.....	11
*Add bacon, avocado, spinach, mushrooms, or sautéed onions for \$1 each	
Chicken Sandwich - Grilled chicken breast, Brick Street Tomme, pickled stone fruit, lettuce, sunflower butter, City loaf.....	14

## favorites

Mac & Cheese - Gemelli pasta, smoked chicken, leeks, roasted squash, red pepper.....	14
Rice Bowl (GF)(V) -Oyster mushrooms, mirepoix, peas, smoked almond, mushroom vinaigrette, fried egg.....	15
Smoked Salmon Tartine - Hay-smoked salmon, pepper jam, cucumber, pickled red onion, avocado, dill yogurt dressing.....	15
Gnudi (V) - Fromage blanc dumplings, sauce vierge, green beans, red pepper.....	15
Lake Trout (GF) -Pan-roasted trout, sweet & sour peaches, sorghum grain, swiss chard, pistachio.....	16

## sides

Comes with Between Bread items. Add side, \$4

Fresh Fruit | Salt & Pepper Kettle Chips | TPC Cottage Cheese | Country Slaw | Today's Vegetables

## beverages

Iced Tea 2.50 | Lemonade 3 | Izze Sparkling Juice 3 | Kombucha 5 | Ginger Beer 4 | Coconut Water 3  
 TPC Whole Milk 2.50, Large 3 | TPC Chocolate Milk 3, Large 4 | Harvest Cafe Coffee 3 | Hot Tea 3 | Hot Chocolate 4

(V) vegetarian (GF) gluten-free  
 (GF R) gluten-free on request

*We are proud to source  
 organic + local ingredients!*

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 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.

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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.