

LUNCH AT THE LOFT

SOCIALS

HOUSE MADE HUMMUS 11

Served with lavash & flat bread, cucumbers & carrots

PANKO BREADED CALAMARI 13

Thai chili BBQ, marinara, grilled lemon

JUMBO WINGS 10

Your choice of Famous buffalo or Thai chili sauce, served with celery sticks & choice of bleu cheese or ranch dressing

CRAB CAKES 14

Maryland style with jumbo lump crab & served with a dijon mustard aioli

BBQ CHICKEN FLAT BREAD 12

Shredded cheddar, red onion, cilantro

BASIL PESTO FLAT BREAD 12

Mozzarella, cherry tomato

CHEDDAR QUESO 10

Served with house made sea-salted tortilla chips
ADD: Avocado +2 / ADD: Beef +3 / ADD: Bacon +3

CHIPS & SALSA 9

Roasted tomato, tomatillo, house made sea-salted tortilla chips

SOUPS & SALADS

Add steak, grilled chicken, or shrimp 6
Add Atlantic salmon 8

SOUP OF THE MOMENT 7

NYLO HOUSE 9

Baby greens, English cucumber, red onion, shredded carrot, cherry tomatoes, cilantro vinaigrette dressing

NYLO WEDGE 9

Iceberg lettuce, tomato, bacon, red onion, chili ranch dressing

CLASSIC COBB 12

Diced chicken, egg, bacon, avocado, diced tomatoes, crumbled bleu cheese, sweet lettuce mix, choice of dressing

SOUTHWESTERN SALAD 10

Mixed greens, sweet chillies, corn, black beans, avocado, cheddar & chipotle ranch

CAESAR 8

Romaine hearts, creamy Caesar dressing, parmesan, garlic croutons

NAPOLEON CAPRESE 11

Buffalo mozzarella, seasonal fresh tomatoes, balsamic glaze, basil pesto, cracked black pepper, E.V.O.O.

TACOS

TACO TRIO 13

One of each (Pastor, barbacoa & deviled chicken) street tacos, topped with lettuce, pickled red onions & cojita cheese. Served with elote

*No Substitutions

SANDWICHES

FLAME GRILLED BURGER 15

Ground brisket & beef short rib, mixed greens, tomato, onion, pickle. Choice of cheese: jack, cheddar, Swiss, provolone, or bleu. Served with french fries

BLT&Avo 12

Applewood smoked bacon, mixed greens, tomato, avocado & chipotle aioli on grilled Challah bread, served with french fries

GRILLED LEMON BASIL CHICKEN SANDWICH 14

Marinated grilled chicken breast, tomato puree, arugula, roasted garlic mayo & provolone cheese on grilled brioche, served with french fries

OPEN FACED REUBEN 13

Corned beef, sweet pickled cabbage, Swiss cheese, sweet 1000 island & fried onion on marble rye, served with french fries

SIDES 4.5

POTATO PUREE

FRENCH FRIES

SAUTEED MUSHROOMS

SAUTEED SPINACH

BROCCOLI

ASPARAGUS

GOUDA MAC & CHEESE

SWEET POTATO FRIES

DESSERTS

BISCOTTE ALMOND NY CHEESECAKE 8

Fresh seasonal berries, raspberry coulis

FEATURED DESSERT 9

Prepared by our chef

DRINKS

SODA 3

JUICE 4

Orange / Grapefruit / Apple / Cranberry

PLUMA MOUNTAIN ORGANIC COFFEE 3

ILLY ESPRESSO 4

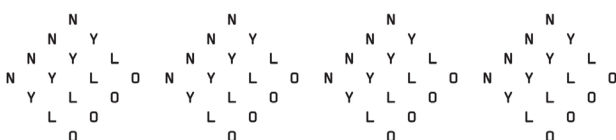
ILLY CAPPUCCINO 5

MIGHT LEAF TEA 4

Organic Earl Grey / Organic Breakfast / Organic Darjeeling Estate / Organic Green Dragon / Green Tea Tropical / Chamomile Citrus

MILK 4

Whole / 2% / Soy +1 / Almond +1



20% gratuity will be added to all parties of 6 or more / Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness / If gluten-free, please ask your server for accommodations.