



M O T H E R ' S D A Y B R U N C H

SHAREABLES

WARM MARINATED OLIVES | 8 PB GF

GARLIC KNOTS | 9

Pomodoro, grana padano, balsamic, parsley, olive oil

MEZZE PLATTER | 12 PB

Marinated artichokes, roasted peppers, balsamic roasted onions, olives, baba ganoush, hummus, muhammara, grilled pita bread

WOOD ROASTED CAULIFLOWER "BRAVAS" | 15 GF

Paprika roasted tri color cauliflower, calabrian chili aioli, mint whipped feta, almond gremolata

GRILLED ASPARAGUS | 15 GF

Foraged mushrooms, warm parmesan custard, balsamic, parmesan crisp

CHARCUTERIE BOARD | 32

Assorted cured meats and cheeses, traditional accompaniments

SPINACH & WATERCRESS | 15 GF PB

Pink peppercorn & lemon vinaigrette, black truffle, polenta crumb, pickled cherries, roasted grapes

PIZZA

*Can be made on gf crust
upon request*

THE MORTADELLA | 22

Italian mortadella, garlic oil, toasted pistachio, red onion, pecorino, mozzarella, basil, preserved lemon, cured egg yolk

HEIRLOOM CHERRY TOMATO | 20 V

Burrata, olive oil, heirloom cherry tomatoes, basil whipped ricotta, balsamic, fresh basil, grana padano

HOT HONEY & PEPPERONI | 22

Pomodoro, fresh mozzarella, house cheese blend, oregano, grana padano

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

gf = gluten free, not necessarily celiac-friendly,
please ask

V = vegetarian PB= plant based

At LOMA, our cuisine leans into freshness, simplicity and quality ingredients through seasonally relevant Italian and Mediterranean dishes. LOMA joins sister restaurant Twisted Fern in prioritizing sustainability through a commitment to local purveyors and conscientious business practices.

Adam Ross, Owner
Jaren Krom, Executive Chef
Charlee Rincon, Manager

PASTA

LUMACHE | 20 PB DF

Arugula, marcona almond & fava bean pistou, spring peas, fiddlehead ferns, mint, lemon, breadcrumbs, olive oil

RIGATONI ALLA VODKA | 19 V

Rigatoni, spring peas, sweet drop peppers, whipped chili ricotta

RAVIOLI | 23

Lobster, saffron broth, braised kale, shaved asparagus, grana padano, breadcrumbs

ENTREES

FRENCH TOAST | 17

Housemade brioche, macerated berries, vanilla whipped cream, maple syrup, marcona almonds

SHASHOUKA | 21

Spicy lamb sausage, 2 eggs, roasted peppers, tomato sauce, feta, mint, focaccia toast

BRAISED PORK SHOULDER | 23

Creamy polenta, tomato sugo, poached eggs, spicy whipped ricotta

STEAK AND EGGS | 25

Potato hash, poached eggs, romesco sauce, ramp chimichurri

SMOKED TROUT PANZANELLA SALAD | 22

Local greens, burrata, focaccia crouton, heirloom cherry tomatoes, shallots, cucumber, lemon basil vinaigrette

SIDES

2 EGGS YOUR STYLE | 7

BACON | 7

POTATO HASH | 7

SIMPLE GREEN SALAD | 7

FRESH FRUIT | 7

KIDS

KIDS FRENCH TOAST | 13

maple syrup, fresh fruit

KIDS SCRAMBLED | 13

Scrambled eggs, bacon, toast, blueberry preserve

KIDS MAC AND CHEESE | 13

KIDS PIZZA | 13

Cheese or pepperoni