

THE LOFT AT

345 S. ELM STREET DOWNTOWN GREENSBORO



Third Floor of historical J.W. Jones Building built 1896



Communal Table



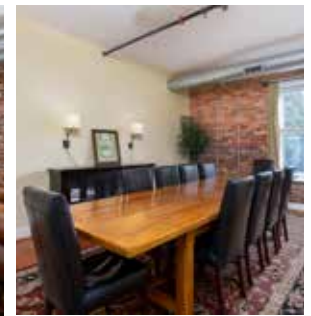
Stocked Bar



Darts, Pool, TVs, Music, AV



Secluded Lounge



Private Conference Room

DAYTIME RENTAL

as early as 11:00am ending by 4:00pm

Mon-Fri
\$150
for 3 hours

Sat-Sun
\$300
for 3 hours

Earlier start time available upon request. 8:30am is earliest possible start time. 4:00pm is absolute latest end time. Add \$60 per additional hour on Monday-Friday daytime rentals. No minimum purchase for daytime rentals.

EVENING RENTAL

as early as 5:30pm ending by midnight

Sun-Thurs
\$300
all night

Fri & Sat
\$500
all night

Last call at 11:15-11:30, depending on number of guests. Requests to arrive earlier than 5:30 for decorating / setup by host is dependent upon daytime rental that day. \$400 minimum purchase evening of rental.

Capacity: 65 people. Rental includes use of The Loft, staff, all dinnerware, set up, and clean up. Food must be ordered from The Loft menu. Outside desserts are welcome or we can have them ordered. Booking The Loft requires paying rental fee, agreeing to and signing contract.

CONTACT ADRIENNE BRADY TO RESERVE THE LOFT: events@nattygreenes.com

THE LOFT MENU



STARTERS

CHIPS & SALSA 40
Corn Tortilla chips served with homemade fresh salsa

V **Gf**

HOMEMADE POTATO CHIPS 45
Served with Ranch Dressing

V

TWISTERS 45
Large, soft baked pretzels served with honey mustard

V

BAYONETS 50
Grape tomato, mozzarella cheese, and basil drizzled in balsamic glaze and spiked with a toothpick

V **Gf**

CHEESE & VEGGIE COMBO 70
Fresh blocks of cheddar, pepper jack, and Swiss cheese along with an assortment of carrots, celery, and broccoli; served with Ranch Dressing

V

CHICKEN FINGERS 85
Fresh chicken lightly battered and flash fried until golden brown. Honey mustard.

Gf

BREWHOUSE WINGS 85
Choice of 3 sauces: Chipotle Barbecue, Natty's Blend, or Dry Rub, served with Blue Cheese or Ranch Dressing

V **Gf**

SEASONAL FRUIT TRAY 55

V **Gf**

SOUTHERN SPREAD 70
Traditional hummus sided by toasted flat bread

V **Gf** *with tortilla chips*

CAJUN CALAMARI 75
Tender squid hand tossed in Cajun spiced flour and fried crisp; served with spicy remoulade and lemon slices

HOG DIP 80
Greensboro's own Neese's Sausage blended with Vidalia onion, white cheddar and green & red peppers; served hot with a side of toasted flat bread & tortilla chips

Gf *with tortilla chips*

VEGETARIAN SPRING ROLLS 90
Filled with carrots, celery, cabbage, roasted garlic and ginger; served with a sweet chili dipping sauce

V

SIDEWAYS DIP 90
Baked creamy combination of jumbo lump crab meat and Parmesan cheese; served with pita triangles & tortilla chips

Gf *with tortilla chips*

DEVILED EGGS 25
Local farm fresh eggs topped with bacon and scallions.

Gf

ENTREES

BARBECUE CHICKEN 170
Grilled chicken breasts marinated & smothered in our Chipotle barbecue sauce

CHICKEN & PASTA 170
Sliced grilled chicken breasts with broccoli, red peppers and Mornay sauce over bowtie pasta; vegetarian option* also includes squash and zucchini.

V *

BARBECUE PORK 170
Slow-roasted premium pork loin, chopped and topped with our Chipotle barbecue sauce

Gf

SHRIMP 185
Jumbo shrimp served chilled with housemade cocktail sauce or sautéed hot in a white wine butter sauce

Gf

LASAGNA 170
Choice of ground beef or vegetarian lasagna* featuring four cheeses and our special sauce

V *

RIBS 225
Succulent, slow-roasted, dry-rubbed and grilled to perfection; served with our Chipotle barbecue sauce

Gf

SHRIMP & GRITS 180
Grilled shrimp over yellow stone ground grits topped with a bacon-onion-pepper butter sauce

Gf

SANDWICH TRAY per person 11
Assortment of local meats, cheeses, breads and toppings - include one side

SIDES

SALAD 40

BREAD BASKET 20

COLE SLAW 20

POTATO SALAD 40

MAC & CHEESE 40

BAKED BEANS 40

SQUASH & ZUCCHINI 40
with onions

HOUSEMADE MASHED POTATOES 40

GREEN BEANS 40

V **Gf** *all sides are vegetarian except for the Baked Beans*

DRINKS

SOFT DRINK SERVICE 30
includes soda, tea, and coffee

• *Each menu item serves approximately 20 people.*

• *Food / Beverage tax (6.75%) will be automatically included.*