The MISFIT
RESTAURANT + BAR

November 2014

shredded kale + quinoa salad, sunflower seeds, grapes, preserved lemon, manchego, parmesan **13.** *
lgo café brussel sprout salad, the original, almonds, dried berries, manchego *(pancetta **+3**.)* **14. ***
m farmers market picks, selection of arizona avenue's finest seasonal picks * **Q**
daily soup, guaranteed to please * **Q**
chickpea wraps, organic butter lettuce, smoked almonds, pickled apples, house made sambal **12. ***
avocado toast, sourdough, artisan baby tomatoes, burrata **10. ***
house made "shoestring" french fries, hand cut **7.** *(blue cheese **+2**.)* ***
prime rib french dip nik niks, sliced to order, house made jus, mayo, the original king's hawaiian rolls **16.**
crispy lobster nik niks, pancetta, tomato, spicy russian dipping sauce, the original king's hawaiian rolls **21.**
surf and turf sliders, one prime rib + one crispy lobster **19.**
tuna tataki, daikon sprouts, dry roasted edamame, spicy ginger vinaigrette **13/21.**
baked mac + cheese, green chile, brown rice pasta – gluten free **12.** *(chorizo **+3.** or pancetta **+3**.)* ***
crispy chicken sandwich, jidori chicken breast, fennel-apple slaw, spicy mayo **15.**
the misfit burger, strauss grass fed beef, cheddar, dijonnaise, caramelized onions **15**. *(+ fried cage free egg N/C) ***
green chile burger, strauss grass fed beef, roasted fresh anaheim chilies, cheddar **15.** *(+ fried cage free egg n/c) ***

- any burger served on gluten free bread or adam + eve style n/c –

pan seared grass fed filet mignon, choice of: mixed greens + goat cheese or french fries **22.**
delicious bbq salmon, grilled with arugula salad… omega-3 galore! **19.**
genuine dungeness crab salad, local artichoke hearts, grilled corn, tomatoes, herbs, lemon **19.**
iron skillet dixie fried chicken, jidori organic chicken, cooked to your order **21.** ***(allow 15 minutes please)***

housemade butter croissant, seasonal preserves, almond butter **6. ***
d's pecan + bourbon sticky bun, guaranteed to please **6. ***
grilled asparagus toast, sourdough, herbed goat cheese, sunnyside up egg **12. ***
misfit quiche, gruyere, fine herbs, mixed greens **11. ***
vegan superfood granola, housemade nut milk + pudwill farms fresh fruit **9.*** (sub greek yogurt n/c)
shakshuka, moroccan braised eggs, spicy tomato gravy, harissa, lebni **14. ***
classic french omelet, spinach, mozzarella, white cheddar, herbs **12.** *(add pancetta +3 or sautéed mushrooms +2) ***
egg white omelet, spinach, mozzarella, white cheddar, herbs **12.** *(add pancetta +3 or sautéed mushrooms +2) **
chilaquiles, baked tortillas, roasted chicken, salsa verde, fried egg **14.**
huevos rancheros, made-to-order corn tortillas, eggs over easy **13.**
famous french pancakes, honey, organic berries, crème fraiche **10. ***

*****we recommend rare or medium rare for our burgers! the artisan meat for our burgers is ground for service.***
it is from washington grass-fed cattle and it is naturally high in omega 3, low in fat, and 100% drug free.

***** vegan, vegetarian, or we'll make it that way... just ask! we can also accommodate gluten free requests... please inform us.

consuming raw or undercooked meat, poultry, seafood, and eggs may increase the risk of food borne related illness.

instagram @themisfitsamo