

OUR DAILY SOUPS + SALADS

KALE + CAULIFLOWER SOUP* / potato, parsley, parmesan	8.
MUSHROOM MADEIRA* / curry oil, crispy sage	8.
CHICKEN TORTILLA SOUP / roasted chicken, avocado, lime	9.
SHREDDED KALE + QUINOA SALAD* / sunflower seeds, grapes, preserved lemon, manchego, parmesan	13.
LGO CAFÉ BRUSSELS SPROUT SALAD* / the original, almonds, dried berries, manchego (pancetta +3.)	14.

FROM OUR LOCAL MARKET

all sourced from santa monica's arizona avenue farmers market

AVOCADO TOAST* / sourdough, tamai farms artisan baby tomato, burrata	10.
COUNTY LINE ROASTED HEIRLOOM BABY BEETS* / lady gala apples, maytag bleu cheese, walnut vinaigrette	12.
TAMAI FARMS SPAGHETTI SQUASH* / charred shishito peppers, pumpkin seed, brown butter	8.
CHARRED BROCCOLI* / sweet sambal, crispy garlic, soy	9.
MARKET GREENS* / chili, garlic, vinegar, breadcrumbs	8.

vegetables will vary and can change due to market availability

TO BE SHARED

CHICKPEA WRAPS* / organic butter lettuce, smoked almonds, pickled apples, house made sambal	12.
HOUSE MADE SHOESTRING FRENCH FRIES* / kennebec, hand cut (blue cheese +2.)	7.
PRIME RIB FRENCH DIP NIK NIKS / sliced to order, house made jus, mayo, the original king's hawaiian roll	16.
CRISPY LOBSTER NIK NIKS / pancetta, tomato, spicy russian, the original king's hawaiian roll	21.
TUNA TATAKI / daikon sprouts, dry roasted edamame, spicy ginger vinaigrette	13/21.
BAKED MAC + CHEESE* / green chili, brown rice pasta - gluten free! (house made chorizo +3. or pancetta +3.)	12.
CRISPY CHICKEN SANDWICH / jidori chicken breast, fennel-apple slaw, spicy mayo	15.
THE MISFIT BURGER** / strauss grass fed beef, cheddar, tomato, onion, mayo (+ cage free fried egg n/c)	15.
GREEN CHILE BURGER** / strauss grass fed beef, roasted fresh anaheim chilies, cheddar (+ cage free fried egg n/c) we recommend our burgers rare or medium rare / any burger served on gluten free bread or adam + eve style n/c	15.
PAN SEARED STRAUSS GRASS FED FILET MIGNON / choice of: mixed greens + goat cheese or french fries	22.
DELICIOUS BBQ SALMON / served with arugula salad... omega-3 galore	19.
IRON SKILLET DIXIE FRIED CHICKEN / jidori organic chicken, cooked to your order (allow 15 minutes please)	21.

RISE + SHINE

HOUSEMADE BUTTER CROISSANT* / seasonal preserves, almond butter	6.
D'S PECAN + BOURBON STICKY BUN* / guaranteed to please	6.
GRILLED ASPARAGUS TOAST* / sourdough, radish, 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 (sub greek yogurt n/c)	9.
SHAKSHUKA* / moroccan braised eggs, spicy tomato gravy, harissa, lebni	14.
CLASSIC FRENCH OMELET* / spinach, mozzarella, white cheddar, herbs (add pancetta +3 or sautéed mushrooms +2)	12.
EGG WHITE OMELET* / spinach, mozzarella, white cheddar, herbs (add pancetta +3 or sautéed mushrooms +2)	12.
CHILAQUILES / baked tortillas, roasted chicken, salsa verde, ranchero sauce, oaxaca cheese, fried egg	14.
HUEVOS RANCHEROS / made-to-order corn tortillas, eggs over easy	13.
FAMOUS FRENCH PANCAKES* / honey, organic berries, crème fraiche	10.

GELATO: OLIVE OIL SEA SALT / ORANGE / PISTACHIO / MINT CHOCOLATE CHUNK 3. ea

the misfit serves only small batch grateful spoon gelato made using 100% all natural ingredients - enjoy!

** the artisan meat for our burgers is ground for service - it is grass-fed and 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.