

OUR DAILY SOUPS + SALADS

KALE + CAULIFLOWER SOUP* / potato, parsley, parmesan	8.
LOBSTER BISQUE / sourdough crouton	9.
CHICKEN TORTILLA / roasted chicken, avocado, lime	9.
SHREDDED KALE + QUINOA SALAD* / sunflower seeds, grapes, preserved lemon, manchego, parmesan	12.
LGO CAFÉ BRUSSELS SPROUT SALAD* / the original, almonds, dried berries, manchego (pancetta +3.)	12.
SOUP + SALAD COMBO / kale, brussels sprout or mixed greens: the choice is yours! add to any salad : salmon +6. : grilled jidori chicken +4.	12.

FROM OUR LOCAL MARKET
 all sourced from santa monica's arizona avenue farmers market

<p>AVOCADO TOAST* / 10. sourdough, tamai farms artisan baby tomato, burrata</p> <p>LIFE'S A CHOKE CHARRED BROCCOLI* / 9. sweet sambal, crispy garlic, soy</p>	<p>TAMAI FARMS SPAGHETTI SQUASH* / 8. charred shishito peppers, pumpkin seed, brown butter</p> <p>MARKET GREENS* / 8. chili, garlic, vinegar, breadcrumbs</p>
---	---

COUNTY LINE ROASTED HEIRLOOM BABY BEETS* / 12.
 lady gala apples, maytag bleu cheese,
 walnut vinaigrette

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	11.
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.
AHI BURGER / sushi grade tuna, carefully ground and seared rare, avocado, spicy mayo on toast or a bun	15.
THE MISFIT BURGER** / strauss grass fed beef, cheddar, tomato, onion, mayo, (+ cage free fried egg n/c)	14.
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	14.
CRISPY CHICKEN SANDWICH / jidori chicken breast, fennel-apple slaw, spicy mayo	15.
HEIRLOOM BROWN RICE BOWL* / red quinoa, black beans, feta, pistachios, harissa, greens, poached egg	11.
BAKED MAC + CHEESE* / green chili, brown rice pasta - gluten free! (house made chorizo +3. or pancetta +3.)	11.
TUNA TATAKI / daikon sprouts, dry roasted edamame, spicy ginger vinaigrette	13/21.
PAN SEARED STRAUSS GRASS FED FILET MIGNON / choice of: mixed greens + goat cheese or french fries	22.
IRON SKILLET DIXIE FRIED CHICKEN / jidori organic chicken, cooked to your order (allow 15 minutes please)	20.
DELICIOUS BBQ SALMON / served with arugula salad... omega-3 galore	18.
GELATO: OLIVE OIL SEA SALT / ORANGE / PISTACHIO/ MINT CHIP	3. ea

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

our ahi tuna burger is not available for take out orders

** 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.