# *the* MISFIT BRUNCH

OCTOBER 2015

EXECUTIVE CHEF: ROBB HAMMOND

## OUR DAILY SOUPS + SALADS

| | |
|---|---|
| WATERMELON GAZPACHO* / cucumber, mint, feta | 8. |
| SWEET CORN SOUP* / red pepper relish | 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.) | 13. |

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

| | |
|---|---|
| AVOCADO TOAST* / sourdough, tamai farms artisan baby tomato, burrata | 11. |
| CARPENTER FARMS HEIRLOOM TOMATO* / buffalo mozzarella, basil, aged balsamic | 12. |
| TAMAI FARMS GRILLED STREET CORN* / sambal butter, ricotta salata | 7. |
| LIFE'S A CHOKE CHARRED BROCCOLI* / very f#!%ing spicy, sweet sambal, crispy garlic, soy | 9. |
| WEISER FARMS GREEN BEANS* / hen o' woods mushroom, fried pine nuts, pickled mustard seed | 9. |

vegetables and soups will vary and can change due to market availability

## TO BE SHARED

| | |
|---|---|
| CHICKPEA WRAPS* / organic butter lettuce, smoked almonds, pickled watermelon rind, 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. |
| DELICIOUS BBQ SALMON / served with arugula salad... omega-3 galore | 19. |
| 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, house cured pickles | 15. |
| GREEN CHILE BURGER** / strauss grass fed beef, roasted fresh anaheim chilies, cheddar | 15. |

we recommend our burgers rare or medium rare / any burger served on gluten free bread or adam + eve style n/c (+ cage free fried egg n/c)

| | |
|---|---|
| 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) | 21. |

## RISE + SHINE

| | |
|---|---|
| HOUSEMADE BUTTER CROISSANT* / seasonal preserves, almond butter | 6. |
| D'S PECAN + BOURBON STICKY BUN* / guaranteed to please | 6. |
| VEGAN SUPERFOOD GRANOLA* / housemade nut milk, pudwill farms fresh fruit (sub greek yogurt n/c) | 9. |
| HOUSE CURED SALMON ON TOAST / cucumber, red onion, tarragon goat cheese, sunny side up egg | 13. |
| SHAKSHUKA* / moroccan braised eggs, spicy tomato gravy, harissa, lebni | 14. |
| MISFIT QUICHE* / gruyere, fine herbs, mixed greens | 11. |
| 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: PISTACHIO / STRAWBERRY/ MINT CHOCOLATE CHUNK / OLIVE OIL SEA SALT 3. ea

** 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.