

OUR DAILY SOUPS + SALADS

WILD MUSHROOM SOUP* / crispy sage	8.
BUTTERNUT SQUASH SOUP* / pomegranate	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.
WEISER FARMS GREEN BEANS* / hen o'wood mushrooms, pickled mustard seed, pine nuts, fresno chili	9.
LIFE'S A CHOKE CHARRED BROCCOLI* / very f#!%ing spicy, sweet sambal, crispy garlic, soy	9.
SPAGHETTI SQUASH* / roasted young coconut, fresno chilis, lime zest, cilantro, ginger	10.
THREE BEAN SALAD* / green goddess, breakfast radish, avocado, pistachio oil	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.
<small>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)</small>	
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
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** 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.