

FROM OUR LOCAL MARKET

all sourced from santa monica's arizona avenue farmers market

WEISER FARMS GREEN BEANS* / hen o'wood mushrooms, pickled mustard seed, pine nuts, fresno chili	9.
LIFE'S A CHOKE BRUSSEL SPROUTS* / mustard cream, garlic confit, chives	9.
THREE BEAN SALAD* / green goddess, breakfast radish, avocado, pistachio oil	9.
SPAGHETTI SQUASH* / roasted young coconut, fresno chiles, lime zest, cilantro, ginger butter	10.
MUSHROOM CARBONARA / king oyster mushrooms, california truffle butter, pecorino sardo	17.
AVOCADO TOAST* / sourdough, tamai farms artisan baby tomato, burrata	11.
LIFE'S A CHOKE CHARRED BROCCOLI* / very f#!%ing spicy, sweet sambal, crispy garlic, soy	9.
WEISER FARM HEIRLOOM POTATO* /ruby red sweet onion, german vinaigrette, aleppo pepper, watercress	9.
APPLE + CHEDDAR SALAD / fiscalini, watercress, fennel, oak aged vinegar, pomegranate	10.

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

TO BE SHARED

SHREDDED KALE + QUINOA SALAD* / sunflower seeds, grapes, preserved lemon, manchego, parmesan	14.
LGO CAFÉ BRUSSEL SPROUT SALAD* / the original, almonds, dried berries, manchego (pancetta +3.)	14.
CHICKPEA WRAPS* / organic butter lettuce, smoked almonds, pickled apple rind, sambal	12.
BACON WRAPPED DATES / smoked almonds, goat cheese, balsamic	12.
HOUSE MADE SHOESTRING FRENCH FRIES* / kennebec, hand cut (blue cheese +2.)	7.
TUNA TATAKI / daikon sprouts, dry roasted edamame, spicy ginger vinaigrette	13./21.
SANTA BARBARA MUSSELS / housemade chorizo, white wine, garlic, toast	17.
BAKED MAC + CHEESE* / green chile, 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.
AHI BURGER / sushi grade tuna, hand ground and seared rare, avocado, spicy mayo on toast or a bun	16.
PRIME RIB FRENCH DIP NIK NIKS / sliced to order, house made jus, mayo, the original king's hawaiian roll	17.
CRISPY LOBSTER NIK NIKS / pancetta, tomato, spicy russian, the original king's hawaiian roll	23.
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)	
DELICIOUS BBQ SALMON / served with arugula salad... omega-3 galore	20.
DIXIE FRIED CHICKEN / jidori organic chicken, cooked to order (allow 15 minutes please)	21.
PAN SEARED STRAUSS GRASS FED FILET MIGNON / choice of: mixed greens + goat cheese or french fries	24.
OVEN ROASTED CHICKEN / jidori organic chicken, white wine, garlic, fresno chili, market greens	22.

GELATO: STRAWBERRY/ OLIVE OIL SEA SALT / 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.