

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	12.
LGO CAFÉ BRUSSEL 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

WEISER FARMS GREEN BEANS* / 9.

hen o' wood mushroom, fried pine nuts,
pickled mustard seed

AVOCADO TOAST* / 10.

sourdough, tamai farms artisan baby tomato,
burrata

LIFE'S A CHOKE CHARRED BROCCOLI* / 9.

very f#!%ing spicy, sweet sambal,
crispy garlic, soy

SPAGHETTI SQUASH* / 10.

roasted young coconut, fresno chiles,
coco nibs, lime zest, cilantro, ginger butter

THREE BEAN SALAD* / 9.

green goddess, breakfast radish,
avocado, pistachio oil

WEISER FARM HEIRLOOM POTATO* / 9.

ruby red sweet onion, german vinaigrette,
aleppo pepper, watercress

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

TO BE SHARED

CHICKPEA WRAPS* / organic butter lettuce, smoked almonds, pickled apple, 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.
INGO'S CHICKEN SALAD/ seasonal fruit, artisanal cheese	13.
AHI BURGER / sushi grade tuna, carefully ground and seared rare, avocado, spicy mayo on toast or a bun	16.
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	12.
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 / PISTACHIO / STRAWBERRY / MINT CHOCOLATE CHUNK 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.