

<b>HOUSEMADE BUTTER CROISSANT</b> / homemade butter & seasonal preserves	5.
<b>SUPERFOOD GRANOLA</b> / housemade nut milk, pudwill farms fresh fruit ( <i>sub greek yogurt n/c</i> )	11.
<b>HOUSE CURED SALMON ON TOAST</b> / cucumber, red onion, tarragon goat cheese, over easy egg	14.
<b>FRENCH BREAKFAST</b> / croissant, proscuitto, artisanal cheese, fruit, whipped butter, and preserves	15.
<b>SHAKSHUKA</b> / moroccan braised eggs, spicy tomato gravy, harissa, lebni	15.
<b>FAMOUS FRENCH PANCAKES</b> / honey, organic berries, crème fraiche	11.
<b>CLASSIC FRENCH OMELETTE</b> / spinach, mozzarella, white cheddar, herbs ( <i>add pancetta +3 or sautéed mushrooms +2</i> )	12.
<b>EGG WHITE OMELETTE</b> / spinach, mozzarella, white cheddar, herbs ( <i>add pancetta +3 or sautéed mushrooms +2</i> )	12.
<b>HUEVOS RANCHEROS</b> / made-to-order corn tortillas, eggs over easy	14.
<b>CHILAQUILES</b> / baked tortillas, roasted chicken, salsa verde, ranchero sauce, oaxaca cheese, fried egg	15.

## FROM OUR LOCAL MARKET

<b>WINTER PANZANELLA</b> roasted beets, heirloom carrots, swiss chard, bub & grandmas toast, goat cheese, pickled horseradish 9.	<b>AVOCADO TOAST</b> bub and grandma's red wheat sourdough, heirloom baby tomato, burrata 13.	<b>SICILIAN STYLE SQUASH</b> spaghetti squash, italian pepper, capers, pepitas, currants, sweet sherry vinegar 10.
<b>CRISPY BRUSSELS SPROUTS</b> roasted apples, pomegranate, thyme, meyer lemon lebni 11.	<b>CAULIFLOWER "FRIED RICE"</b> sugar snap peas, chiles, market fruit, spicy sambal, fried egg 14.	<b>GRILLED ROMANESCO</b> sofrito, roasted red pepper, shallot, hazelnut 10.

<b>BUTTERNUT SQUASH SOUP</b> / maple creme fraiche	8.
<b>CHICKEN TORTILLA SOUP</b> / roasted chicken, avocado, lime	9.
<b>VEGAN CHILI</b> / black beans, tempeh, cilantro	9.
<b>LGO CAFÉ BRUSSEL SPROUT SALAD</b> / the original, almonds, dried berries, manchego (pancetta +3.)	15.
<b>SHREDDED KALE + QUINOA SALAD</b> / sunflower seeds, grapes, preserved lemon, manchego, parmesan	15.

<b>HOUSE MADE FRENCH FRIES</b> / idaho potato, hand cut	7.
<b>TUNA TATAKI</b> / daikon sprouts, spicy ginger vinaigrette	14/24.
<b>PRIME RIB FRENCH DIP NIK NIKS</b> / sliced to order, house made jus, mayo, the original king's hawaiian roll	17.
<b>CRISPY LOBSTER NIK NIKS</b> / pancetta, tomato, spicy russian, the original king's hawaiian roll	24.
<b>OLIVE OIL POACHED TUNA NICOISE</b> / california olives, red onion, egg, roasted pepper, open face on b & g's bread	14.
<b>DELICIOUS BBQ SALMON</b> / served with arugula salad... omega-3 galore	23.
<b>SAIGON CRISPY CHICKEN</b> / jidori organic chicken, very f#%!king spicy galangal dipping sauce	23.
<b>BAKED MAC + CHEESE</b> / green chili, brown rice pasta - gluten free! ( <i>house made chorizo +3. or pancetta +3.</i> )	15.
<b>INGO'S TASTY DINER VEGGIE BURGER</b> / vegan black bean burger, cashew cheese, tomato, pickle, red wheat sourdough	15.
<b>CRISPY CHICKEN SANDWICH</b> / jidori chicken breast, fennel-apple slaw, spicy mayo	16.
<b>AHI BURGER</b> / sushi grade tuna, carefully ground and seared rare, avocado, spicy mayo on toast or a bun	17.
<b>THE MISFIT BURGER**</b> / grass run farms beef, cheddar, tomato, onion, mayo, house cured pickles	16.
<b>GREEN CHILE BURGER**</b> / grass run farms beef, roasted fresh anaheim chilies, cheddar	16.

*we recommend our burgers rare or medium rare / any burger served on gluten free bread or adam + eve style n/c*

<b>PAN SEARED FILET MIGNON</b> / choice of: mixed greens + goat cheese or french fries	27.
<b>GELATO</b> / vanilla, mint chocolate chunk, raspberry, pistachio or chocolate	5. 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.  
we can accommodate vegan, vegetarian or gluten free requests... just ask!

**please inform us if you have any allergies before ordering, we are here to help**

consuming raw or undercooked meat, poultry, seafood, and eggs may increase the risk of food borne related illness.