

HOUSEMADE BUTTER CROISSANT / homemade butter & seasonal preserves	5.
FARMER'S MARKET FRUIT / pudwill farms berries & seasonal fruit	8.
HOUSE CURED SALMON ON TOAST / cucumber, red onion, tarragon goat cheese, over easy egg	14.
FRENCH BREAKFAST / croissant, prosciutto, artisanal cheese, fruit, whipped butter, and preserves	15.
SHAKSHUKA / moroccan braised eggs, spicy tomato gravy, harissa, lebni	15.
MISFIT QUICHE / gruyere, fine herbs, mixed greens	12.
FAMOUS FRENCH PANCAKES / honey, organic berries, crème fraiche	11.
ASPARAGUS SCRAMBLE / goat cheese, chives, mixed greens salad	13.
CLASSIC FRENCH OMELETTE / spinach, mozzarella, white cheddar, herbs (add pancetta +3 or sautéed mushrooms +2)	12.
EGG WHITE OMELETTE / spinach, mozzarella, white cheddar, herbs (add pancetta +3 or sautéed mushrooms +2)	12.
HUEVOS RANCHEROS / made-to-order corn tortillas, eggs over easy	14.
CHILAQUILES / baked tortillas, roasted chicken, salsa verde, ranchero sauce, oaxaca cheese, fried egg	15.

FROM OUR LOCAL MARKET

OPRAH'S SALAD

apricot lane bio-dynamic baby
lettuces, avocado, spring flowers,
thyme sherry vinaigrette
13.

CAULIFLOWER "FRIED RICE"

asparagus, chiles, carrots,
market fruit, spicy sambal,
fried egg
14.

HEIRLOOM CARROT PANZANELLA

roasted beets, swiss chard,
bub & grandmas toast, goat
cheese, pickled horseradish
10.

GRILLED ASPARAGUS

spring green garlic tahini,
gremolata
11.

CRISPY BRUSSELS SPROUTS

roasted apples, pomegranate,
thyme, meyer lemon lebni
12.

AVOCADO TOAST

bub & grandma's red wheat,
heirloom baby tomato, burrata
13.

WILD MUSHROOM SOUP / locally foraged mushrooms, light tomato broth	8.
SPRING ASPARAGUS SOUP / creme fraiche, chives	8.
POZOLE VERDE / roasted chicken, avocado, hominy, mexican giardniera	9.
LGO CAFÉ BRUSSEL SPROUT SALAD / the original, almonds, dried berries, manchego (pancetta +3.)	15.
SHREDDED KALE + QUINOA SALAD / sunflower seeds, grapes, preserved lemon, manchego, parmesan	15.
HAMA HAMA OYSTERS / mignonette, lemon (hama river, washington)	6 for 17. / 12 for 33.
TUNA TATAKI / daikon sprouts, edamame, spicy ginger vinaigrette	14/24.
HOUSE MADE FRENCH FRIES / idaho potato, hand cut	7.
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	24.
AHI BURGER / sushi grade tuna, seared rare, crunchy korean pickles, avocado, sriracha mayo on toast or a bun	17.
DELICIOUS BBQ SALMON / served with arugula salad... omega-3 galore	23.
SAIGON CRISPY CHICKEN / jidori organic chicken, very f#!king spicy galangal dipping sauce	23.
BAKED MAC + CHEESE / green chili, brown rice pasta - gluten free! (house made chorizo +3. or pancetta +3.)	15.
INGO'S TASTY DINER VEGGIE BURGER / vegan black bean burger, cashew cheese, tomato, pickle, red wheat sourdough	15.
CRISPY CHICKEN SANDWICH / jidori chicken breast, fennel-apple slaw, spicy mayo	16.
THE MISFIT BURGER** / grass run farms beef, cheddar, tomato, onion, mayo, house cured pickles	16.
PAN SEARED FILET MIGNON / choice of: mixed greens + goat cheese or french fries	27.

GELATO / vanilla, mint chocolate chunk, raspberry, pistachio or chocolate 5. ea

the misfit serves only small batch grateful spoon gelato made using 100% all natural ingredients - enjoy!

** 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.

any burger or sandwich served on gluten free bread or adam + eve style n/c

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