

SPRING ASPARAGUS SOUP / creme fraiche, chives	8.
POZOLE VERDE / roasted chicken, avocado, hominy, mexican giardiniera	9.
WILD MUSHROOM SOUP / locally foraged mushrooms, light tomato broth	8.
SHREDDED KALE + QUINOA SALAD / sunflower seeds, grapes, preserved lemon, manchego, parmesan	14.
LGO CAFÉ BRUSSEL SPROUT SALAD / the original, almonds, dried berries, manchego	14.
SOUP + SALAD COMBO / kale, brussel sprout, or mixed greens: the choice is yours!	14.
<i>add to any salad : salmon +6. : grilled jidori chicken +4.</i>	
TUNA TATAKI / daikon sprouts, edamame, spicy ginger vinaigrette	14/22.
BAKED MAC + CHEESE / green chili, brown rice pasta - gluten free! (house made chorizo +3.)	14.
HOUSE MADE FRENCH FRIES / idaho potato, hand cut	6.

FROM OUR LOCAL MARKET

OPRAH SALAD apricot lane bio-dynamic lettuces, avocado, spring flowers, thyme sherry vinagarette 12.	AVOCADO TOAST bub and grandma's red wheat sourdough, coastal farms baby tomato, burrata 13.	HEIRLOOM CARROT PANZANELLA roasted beets, swiss chard, bub & grandmas toast, goat cheese, pickled horseradish 10.
CRISPY BRUSSELS SPROUTS roasted apples, pomegranate, thyme, meyer lemon lebni 12.	GRILLED ASPARAGUS spring green garlic tahini, gremolata 11.	CAULIFLOWER FRIED RICE asparagus, chiles, farmer's market fruit, spicy sambal, fried egg 13.

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.
ASPARAGUS SCRAMBLE / goat cheese, chives, small simple salad	13.
OLIVE OIL POACHED TUNA NICOISE / california olives, red onion, egg, green goddess, on b & g's bread	14.
INGO'S TASTY DINER VEGGIE BURGER / vegan black bean burger, cashew cheese, tomato, pickle, red wheat sourdough	14.
AHI BURGER / sushi grade tuna, seared rare, crunchy korean pickles, avocado, sriracha mayo on toast or a bun	16.
THE MISFIT BURGER** / grass run farms beef, cheddar, tomato, onion, mayo (+ cage free fried egg n/c)	15.
CRISPY CHICKEN SANDWICH / jidori chicken breast, fennel-apple slaw, spicy mayo	16.
HEIRLOOM BROWN RICE BOWL / red quinoa, black beans, feta, harissa, greens, soft boiled egg	13.
SAIGON CRISPY CHICKEN / jidori organic chicken, very f#%ling spicy galangal dipping sauce	23.
PAN SEARED FILET MIGNON / choice of: mixed greens + goat cheese or french fries	25.
DELICIOUS BBQ SALMON / served with arugula salad... omega-3 galore	22.
GELATO / vanilla, pistachio, mint chocolate chunk, raspberry, or chocolate	5. ea
<i>the misfit serves only small batch grateful spoon gelato made using 100% all natural ingredients - enjoy!</i>	

** 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 recommend our burgers rare or medium rare / any burger 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

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