

<b>KUMIAI OYSTERS</b> / mignonette, lemon (baja, california)	6 for 17. / 12 for 33.
<b>SHREDDED KALE + QUINOA SALAD</b> / sunflower seeds, grapes, preserved lemon, manchego, parmesan	15.
<b>LGO CAFÉ BRUSSEL SPROUT SALAD</b> / the original, almonds, dried berries, manchego	15.
<b>AVOCADO TOAST</b> / bub & grandma's red wheat sourdough, heirloom baby tomato, burrata	13.
<b>HOUSE MADE FRENCH FRIES</b> / idaho potato, hand cut	7.
<b>BAKED MAC + CHEESE</b> / green chile, brown rice pasta - gluten free! (house made chorizo +3 or pancetta +3.)	15.
<b>MANILA CLAMS</b> / 6 herb salsa verde, spanish albariño, fennel, chilis, grilled bread	18.
<b>TUNA TATAKI</b> / daikon sprouts, edamame, 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	18.
<b>CRISPY LOBSTER NIK NIKS</b> / pancetta, tomato, spicy russian, the original king's hawaiian roll	24.

## FROM OUR LOCAL MARKET

### FAIR HILL FARM PEACHES

fresno chili, cilantro,  
pear vinaigrette  
11.

### CRISPY BRUSSEL SPROUTS

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

### CAULIFLOWER FRIED RICE

green beans, stone fruit, cilantro,  
chilis, spicy sambal, fried egg,  
sesame  
14.

### MELON ANTIPASTO SALAD

sweet heirloom melons, persian  
cucumbers, chopped salumi, basil,  
red wine vinegar  
13.

### HEIRLOOM CARROTS

local squid, pan roasted  
with carrot top salsa verde,  
avocado, hazelnuts  
15.

### BROCCOLI DI CICCÒ

miso seaweed "tonnato",  
pickled yellow peppers,  
parmesan  
11.

<b>CRISPY CHICKEN SANDWICH</b> / jidori chicken breast, fennel-apple slaw, spicy mayo	16.
<b>INGO'S TASTY DINER VEGGIE BURGER</b> / vegan black bean burger, cashew cheese, tomato, pickle, red wheat sourdough	15.
<b>THE MISFIT BURGER**</b> / grass run farms beef, cheddar, tomato, onion, mayo, house made pickles (+ cage free fried egg n/c)	16.
<b>AHI BURGER</b> / sushi grade tuna, seared rare, crunchy korean pickles, avocado, sriracha mayo on toast or a bun	17.
<b>SEARED DIVER SCALLOPS</b> / creamy polenta, pickled green strawberry, jalapeño ginger mint pesto	24.
<b>DELICIOUS BBQ SALMON</b> / served with arugula salad... omega-3 galore	25.
<b>SAIGON CRISPY CHICKEN</b> / jidori organic chicken, very f#%ling spicy galangal dipping sauce	25.
<b>PAN SEARED FILET MIGNON</b> / choice of: mixed greens + goat cheese or french fries	27.
<b>OVEN ROASTED CHICKEN</b> / jidori organic chicken, white wine, garlic, fresno chili, market greens	25.

**GELATO** / vanilla, mint chocolate chunk, pistachio, chocolate or raspberry 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.

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.