

KUMIAI OYSTERS / mignonette, lemon (baja, california)	6 for 17. / 12 for 33.
SHREDDED KALE + QUINOA SALAD / sunflower seeds, grapes, preserved lemon, manchego, parmesan	15.
LGO CAFÉ BRUSSEL SPROUT SALAD / the original, almonds, dried berries, manchego	15.
HOUSE MADE FRENCH FRIES / idaho potato, hand cut	7.
AVOCADO TOAST / bub & grandma's red wheat sourdough, heirloom baby tomato, burrata	13.
CAULIFLOWER FRIED RICE / summer corn, market pluots, cilantro, chilis, spicy sambal, fried egg, sesame	14.
BAKED MAC + CHEESE / green chile, brown rice pasta - gluten free! (<i>house made chorizo +3 or pancetta +3.</i>)	15.
MANILA CLAMS / 6 herb salsa verde, spanish albariño, fennel, chilis, grilled bread	18.
TUNA TATAKI / daikon sprouts, edamame, spicy ginger vinaigrette	14/24.
PRIME RIB FRENCH DIP NIK NIKS / sliced to order, house made jus, mayo, the original king's hawaiian roll	15/29.
CRISPY LOBSTER NIK NIKS / pancetta, tomato, spicy russian, the original king's hawaiian roll	19/36.

FROM OUR LOCAL MARKET

SUMMER CORN SALAD

heirloom cherry tomato,
wheat berries, herbs
8.

CRISPY BRUSSEL SPROUTS

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

BROCCOLI DI CICCO

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

FAIR HILLS FARMS PEACHES

fresno chile, cilantro,
pear vinaigrette
11.

HEIRLOOM CARROTS

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

MEDITERRANEAN TOMATO SALAD

french feta, persian cucumbers,
arbequina olives, za'atar
9.

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