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| <b>HOUSEMADE CROISSANT</b> / homemade butter & seasonal preserves   | 5.  |
| <b>FARMER'S MARKET FRUIT</b> / pudwill farms berries & seasonal fruit   | 8.  |
| <b>FRENCH BREAKFAST</b> / croissant, prosciutto, drake farms goat brie, market fruit, whipped butter, and preserves                 | 15. |
| <b>SHAKSHUKA</b> / moroccan braised eggs, spicy tomato gravy, harissa, lebni  | 15. |
| <b>MISFIT QUICHE</b> / gruyere, fine herbs, mixed greens  | 12. |
| <b>FAMOUS FRENCH PANCAKES</b> / honey, organic berries, crème fraiche   | 11. |
| <b>CURED SALMON ON TOAST</b> / cucumber, red onion, tarragon goat cheese, over easy egg   | 14. |
| <b>SUMMER SQUASH SCRAMBLE</b> /melted leeks, feta, small simple salad   | 13. |
| <b>WOODLAND OMELETTE</b> / roasted mushrooms, scallions, manchego, mixed green salad ( <i>sub egg whites n/c, add pancetta +3</i> ) | 13. |
| <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

### AVOCADO TOAST

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

### HEIRLOOM CARROTS

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

### BROCCOLI DI CICCO

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

### 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, chiles, spicy sambal,  
stone fruit, fried egg, sesame  
14.

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| <b>SWEET CORN SOUP</b> / early summer peperonata, cilantro   | 8.  |
| <b>MELON CUCUMBER GAZPACHO</b> / heirloom tomato relish  | 8.  |
| <b>POZOLE VERDE</b> / roasted chicken, avocado, hominy, mexican giardniera                           | 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. |

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| <b>KUMIAI OYSTERS</b> / mignonette, lemon (hama river, washington)   | 6 for 17. / 12 for 33. |
| <b>TUNA TATAKI</b> / daikon sprouts, edamame, spicy ginger vinaigrette   | 14/24.                 |
| <b>HOUSE MADE FRENCH FRIES</b> / idaho potato, hand cut  | 7.                     |
| <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>AHI BURGER</b> / sushi grade tuna, seared rare, crunchy korean pickles, avocado, sriracha mayo on toast or a bun        | 17.                    |
| <b>DELICIOUS BBQ SALMON</b> / served with arugula salad... omega-3 galore  | 24.                    |
| <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>THE MISFIT BURGER**</b> / grass run farms beef, cheddar, tomato, onion, mayo, house cured pickles                       | 16.                    |
| <b>PAN SEARED FILET MIGNON</b> / choice of: mixed greens + goat cheese or french fries                                     | 27.                    |

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| <b>GELATO</b> / vanilla, mint chocolate chunk, raspberry, pistachio or chocolate | 5. ea |
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*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