

HOUSEMADE CROISSANT / homemade butter & seasonal preserves	5.
FARMER'S MARKET FRUIT / pudwill farms berries & seasonal fruit	8.
FRENCH BREAKFAST / croissant, prosciutto, drake farms goat brie, market 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.
CURED SALMON ON TOAST / cucumber, red onion, tarragon goat cheese, over easy egg	14.
SUMMER SQUASH SCRAMBLE /melted leeks, feta, small simple salad	13.
WOODLAND OMELETTE / roasted mushrooms, scallions, gruyere, mixed green salad (<i>sub egg whites n/c, add pancetta +3</i>)	13.
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

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 CICCIO

miso seaweed "tonnato",
pickled yellow peppers,
parmesan

11.

FAIR HILLS FARM PEACHES

fresno chili, cilantro,
pear vinaigrette

11.

CRISPY BRUSSEL SPROUTS

roasted apples, pomegranate,
thyme, meyer lemon lebni

12.

CAULIFLOWER "FRIED RICE"

summer corn, chiles, spicy sambal,
stone fruit, fried egg, sesame

14.

SWEET CORN SOUP / early summer peperonata, cilantro	8.
MELON CUCUMBER GAZPACHO / heirloom tomato relish	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.

KUMIAI OYSTERS / mignonette, lemon (baja, california)	6 for 17. / 12 for 33.
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.
HOUSE MADE FRENCH FRIES / idaho potato, hand cut	7.
AHI BURGER / sushi grade tuna, seared rare, crunchy korean pickles, avocado, sriracha mayo on toast or a bun	17.
BAKED MAC + CHEESE / green chili, brown rice pasta - gluten free! (<i>house made chorizo +3. or pancetta +3.</i>)	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.
SAIGON CRISPY CHICKEN / jidori organic chicken, very f#!king spicy galangal dipping sauce	23.
DELICIOUS BBQ SALMON / served with arugula salad... omega-3 galore	24.
PAN SEARED FILET MIGNON / choice of: mixed greens + goat cheese or french fries	27.

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