

LEFT COAST

Kitchen

We welcome you to Breakfast at LCK. Many of you are now regulars and know what to expect from us Weekend mornings. For the New Comers, there are a few caveats to enjoying Breakfast with us. We have a VERY Small kitchen. For this reason we ask that you try not deviate from the menu in any way. The Eggs are prepared the way we feel they are best and we can not accommodate special requests, with the exception of Allergies. If you prefer this control, then our Omelet section is for you. If you trust us, then you will enjoy the rest of the menu. Also, when your done and paid and see a bunch of Hungry people waiting, feel free to go enjoy the rest of your day. We do appreciate your business.

With Love, Chef Chris and Heather

FROM THE GRIDDLE

- Buttermilk Pancakes
Tall 10/Short 7
- Berry Cakes...12.5
- Trail Mix Cakes.....11
- Chocolate Peanut Butter Chip ...11.5
- Oreo Cakes with Whipped Cream.....12
- Chocolate Chip Banana...12.5
- Peanut Butter Chip Banana...12.5
- Corn Cakes.....11
- Jalapeno Corn Cakes...11.5
- Bacon Corn Cakes...12.5
- Jalapeno, Bacon Corn Cakes.....13
- Sweet Potato Cakes...11.5
- Sweet Potato, Coconut, Hazelnut...13.5
- Sweet Potato-Marshmallow.....12
- Pumpkin Cakes...11.5
- Pumpkin Praline Chocolate...12.5
- Vanilla-Cinnamon French Toast...11.5
- Berry Toast...12.5
- PB&J French Toast.....12
- Mascarpone Stuffed French Toast..13.5
With Italian Cherries

HASH

(Choice of Scrambled or Sunny-Side Up Eggs)

Corned Beef 16.5

with Hollandaise

Smoked Chicken 15.5

with Chile Hollandaise

Crab n Lobster 19

with Old Bay- Lemon Hollandaise

SIDES

- Bacon 6
- Sausage 6
- Home Fries 4
- Biscuit with Gravy 6
- Fruit 6

6 EGG OMELETS 15\$

Served with our Delicious Yukon Potato Home Fries
Please note, ALL of our Omelets are prepared with love by LCK Chefs. We use a TOUCH of Both Canola Oil and Butter Substitute (we think this is the way to do it), and can not leave these out (if you think the diner is not using oil in eggs, when you ask, think again).
EGG WHITES AVAILABLE 1\$

(Please choose up to Four Ingredients)

Tomatoes, Spinach, Mushrooms, Red Onion, "Peppers and Onions", Broccoli, Caramelized Garlic, Artichokes, Pico de Gallo, Sour Cream, American Cheese, Swiss Cheese, Cheddar Cheese, Goat Cheese, Cream Cheese

1\$ More for Each of the Following:

Bacon, Sausage, Smoked Salmon,
Prosciutto, Guacamole

Add Some LCK Style to any Omelet for 3\$

(Guacamole, Pico de Gallo, Sour Cream, Jalapenos)

SNEAKY PETE 17

*A Tribute to Kenny Shopsin, A Breakfast Pioneer,
True New Yorker and Man of the People.*

3 Eggs Poached Over Jalapeno-Garlic-Cheese
Bread with Crumbled Bacon,
Tomatoes & Scallions

HOUSE PLATES

Biscuits and Gravy 16

Twin Buttermilk Biscuits, White Sausage Gravy, Scrambled Eggs and Potatoes

Chicken and Waffles 17

Belgian Waffle, Country Style Chicken Fingers,
Sunny- Up Eggs, Honey and Hot Sauce

Dave's Eggs 13.5

Soft Scrambled Eggs with Sweet Corn, Cream Cheese, Chives and Potatoes

The Truck Stop 17.5

Maple Mesquite Sweet Potato Steak Fries Smothered in BBQ
Pulled Pork with Sunny Up Eggs

Temple Burger 18

Lox, Scrambled Eggs, Cream Cheese, Red Onion,
Sliced Tomato Sandwiched between
Two Large Homemade Latkes

Morning in the Mission 16.5

Cheese Quesadilla Topped with Black Bean/Pico de Gallo Scrambled Eggs, Ranchero Sauce, Cheese, Guacamole and Sour Cream

BEVERAGES

- O.J., Grapefruit and Cranberry Juice 5
- Bloody Mary 8
- Sparkling Wine 6
- Mimosa 7
- Bottle of Sparkling Wine 19
- Mimosa Kit for the Table 24
- Hot Chai Latte 3
- Mug o' Hot Coco with Whipped Cream 3

**SUPER CHARGED, HAND SHAKEN,
COLD BREW COFFEE CREATIONS
AVAILABLE FROM OUR DRINK
MASTERS! ASK FOR TODAY'S LINEUP**