

LEFT COAST

Kitchen

CAFÉ MENU LUNCH

BREAKFAST UNTIL 2PM

Yogurt and Berries 9*

Organic Whole Milk Greek Yogurt, Mixed Macerated Berries in Natural Sugar
Add Almonds or Granola 11

Overnight Chia-Oats with Coconut Milk 9*

Chilled Raw Oatmeal with Coconut Milk, Toasted Coconut,
Banana Chips & Italian Cherries
Add Greek Yogurt 11

Thick Cut French Toast 12

Old Fashioned Vanilla/Cinnamon with Butter & Warm Syrup
with Peanut Butter & Berry Jam 14
with Banana & Caramel Walnuts 14

Lunch Omelets 15*

Choose Three Items
Served with LCK Hand Cut French Fries

Bacon
Sausage
Tomato
Spinach
Mushroom
American
Cheddar
Swiss

Corned Beef Hash 16*

Ground In House This Diner Style Specialty
Has Fresh Corned Beef, Yukon Potato, Red Onion
& LCK's Hash Seasoning. It is Pan Fried and Topped
With Two Sunny Eggs and a Side of Dijonaise

"Off the Carbs" Breakfast 15.5*

Grilled Ham, Pork Sausage, Maple Bacon,
Cheesy Scrambled Eggs with Sliced Tomatoes

AVOCADO TOASTS

Jane's Plain Toast 13.5

Thick Rustic Toast, Fresh Avocado, Olive Oil,
Sea Salt, Fresh Pepper & "Super Greens" Side Salad

The Sophia 14.5

Add to Jane's Blistered Grape Tomatoes, Shallots and Basil

"Everything" Toast 15

Add to Jane's Acme Smoked Salmon, Red Onion,
and Sliced Tomato

The Starlet 14.5

Add to Jane's Super Crunch Root Salad & Goat Cheese

LUNCH STARTERS

French Onion Chowder 9

½ Chowder, ½ Onion Soup, all the Best of Both

The New Nosh Platter ^15

Bowl of Creamy Hummus Loaded with EVO, Feta & Almonds,
Warm Pita, Cucumber, Olives, Tomatoes & Red Beet "Caponata"

Cast Iron Spicy Black Bean Dip for Two ^15

Guajillo Chiles, Sweet Corn & Queso Fresco Fondue,
With Tostadas, Fresh Avocado, Chips & Salsa

Skillet Roasted Edamame *10.5

Full lb. of Soybeans, EVO, Sea Salt, Japanese Spicy Mayo

Brown Derby Wedge *13

Iceberg, Tomatoes, Cracked Pepper "Ranch", Bacon & Danish Bleu

Classic Caesar ^11

BRUTUS STYLE WITH CRUSHED PEPPER & FRIED GALRIC Add 50

Tuna Poke "Toscana" 14

Fresh Diced Raw Yellow Fin Tuna in Balsamic Soyu, EVO,
Fresh Basil & Mint, Shallots, Blistered Tomatoes & Sea Salt
All Served on a Warm Bed of Molten Creamed Polenta

WINGS

Buffalo Turkey *14

(Traditional but Giant)

Or

Nashville Hot Chicken 13

(Breaded, Dry Rub, Honey, Pickles)

PLATES

"Two By Four" Burger 16

Built to Satisfy with Twin Angus Smash Patties, American Cheese,
Tomato, Fried Onion and Commercial Grade Bacon-Shallot Jam
On a Seeded Challah Bun with Slaw & LCK Fries *(No Permit Needed)*

North Coast Non-Burger 16

Cali-Style Veggie Burger with Swiss, Slaw, Tomato, Pickle & Fries

The Roadhouse 21

Open Faced with Grilled & Sliced Hanger Steak on Garlic Toast
With Mushrooms, Mozzarella, Demi-Glace & Fries

Roasted Chicken Melt ^16

Open Faced Sandwich with Garlic Toast, Roasted Chicken,
Tomato, Maple Bacon, Mozzarella & Spicy Mayo with LCK Fries

Crab Burger 18.5

Whole Grain Burger Bun with a Thick Crispy "Burger" of our
Lump Crab Cake with Pesto Mayo, Marinated Tomato, Arugula
Crispy Onions and LCK Fries

Low Country White Shrimp n' Grits 21*

Creamy Grits, Creole Lemon Butter Sauce, Dressed Arugula

G.F.Y. MAC (GLUTEN FREE YUMMY) 12.5**

Skillet Baked Brown Rice Ziti, Five Cheeses,
Gluten Free Béchamel, Gluten Free Bread Crumbs

**denotes Gluten Free Ingredients*

^ denotes Gluten free with Simple Alterations

