

**L&E**  
**OYSTER BAR**  
BRUNCH

**SIDES**

two scrambled eggs 6 *free range organic*  
house made sausage patty 6  
neuske's bacon 6  
avocado *with olive oil & sea salt* 4  
morning potatoes *carmelized leeks, onion, old bay* 6  
fries *with aioli* 7

**SWEETS & STARTERS**

french toast *pecans, polenta bread, orange pecan maple syrup, powdered sugar* 11  
granola & yogurt *choice of honey or jam* 9  
toast & jam *grilled bread, soft butter, blackberry jam* 5  
buttermilk biscuit *butter, blackberry jam* 5  
slice of pie *pecan pie with vanilla ice cream* 9

**EGGS & MORE**

smoked trout deviled eggs *chive, gribiche, onion* 9  
cup of chowder *new england-style clam chowder, peewee potatoes, neuske's bacon, oyster crackers* 9  
popover *farm egg, gruyere, beech mushrooms & asparagus, with herb salad* 12  
fried oyster omelette *gruyere cheese, blackberry hot sauce* 16  
L&E egg sandwich *house made biscuit, pork sausage, gribiche, fried egg, frisée, cheddar, blackberry hot sauce* 14  
pan bagnat tartine *tuna conserva, pickled peppers, olives, avocado, mustard greens, olive tapenade soft boiled egg* 16  
moroccan spiced eggs *3 baked eggs, stewed chickpeas and dried fruit, spiced roasted pepper sauce, tahini cream* 14  
beet cured salmon plate *sour dough toast, herb salad, whipped chive cream cheese, pickles* 14  
burger *swiss cheese, dill pickles, raw onion, hot sauce mayo, house made sesame seed bun with fries* 17 *w/ fried egg* 20  
warm lobster roll *butter, caramelized onion, old bay, green onion with sour cream n' onion chips* 28

**GREENS & SALADS**

smoked trout salad *market lettuce, sungold tomato, cherries, radish, roasted almonds, herbs, champagne vinaigrette* 17  
roasted asparagus & spring onion *mojo, lime, sprouts* 16 *add fried egg* 19  
cantaloupe & jicama *frisée, basil, toasted hazelnuts, ricotta salata, sumac, citrus dressing* 16

**RAW**

oysters *atlantic and pacific waters* MP  
the daily dozen *chef's selection* 32  
2 tier tower *daily dozen oysters, 6 prawns, 8 smoked mussels, 6 crab claws* 75  
3 tier tower *12 pacific oysters, 12 atlantic oysters, 6 prawns, 8 smoked mussels, 6 crab claws* 110

**STEAMED**

prawns *cocktail sauce* 17  
dungeness crab cocktail *louis dressing* 20

**DRINKS**

mimosa 12  
bloody beer 10  
bloody mary 14  
hoxie spritzer *rosé- lemon & ginger* 9  
drip coffee 5 *counter culture – colombia*  
hot tea 3.5 *kilogram black, green, herbal*

<b>SPARKLING</b>	<b>GLASS</b>	<b>BOTTLE</b>
Crémant de Limoux Rosé Gerard Bertrand <i>Languedoc, FRA 2012</i> .....	12	44
Crémant de Loire Brut M. Bonnamy <i>Loire Valley, FRA n/v</i> .....	12	44
De Nit Rosé Raventos i Blanc <i>Conca del Riu Anoia, ESP 2014</i> .....		65
Gran Reserva De La Finca Raventos i Blanc <i>Conca del Riu Anoia, ESP 2013</i> .....		95
Champagne Grand Cru Vauversin <i>Champagne, FRA NV</i> .....		144

## **ROSÉ**

Rhone Blend MIP Domaine Sainte Lucie <i>Côtes De Provence, FRA 2016</i> .....	16	60
Pinot Noir Paper Planes <i>Russian River, CA 2016</i> .....	15	56

## **WHITE**

Txakolina Bengoetxe <i>Getaria, Basque Country 2014</i> .....	13	48
Muscadet Le Perdrix de l'Année Les Bêtes Curieuses <i>Loire Valley, FRA 2015</i> .....	12	44
Grüner/Welschriesling Meinklang <i>Burgenland, AU 2016</i> .....	12	44
Sancerre Vincent Grall <i>Loire Valley, FRA 2015</i> .....	16	60
Chardonnay Linda Vista Matthiasson <i>Napa Valley, CA 2015</i> .....	16	60
Riesling Fräulein Union Sacré <i>San Luis Obispo, CA 2015</i> .....		50
Albariño Tricó <i>Rias Baixas, ESP 2013</i> .....		52
Grüner Veltliner Solminer <i>Santa Ynez, CA 2015</i> .....		65
Chenin Blanc Sacré Blanc J. Mourat <i>Loire Valley, FRA 2015</i> .....		48
Chablis Les Hauts De Milly <i>Burgundy, FRA 2014</i> .....		70
Marsanne/Roussane Madam Preston <i>Dry Creek Valley, CA 2013</i> .....		48
Chardonnay Trout Gulch Alfaro Family Vineyards <i>Santa Cruz, CA 2014</i> .....		52

## **RED**

Pinot Noir Gaspard Saint Pourcain, <i>FRA 2015</i> .....	14	52
Sangiovese Carbonic Stolpman <i>Ballard Canyon, CA 2016</i> .....	12	44
Zweigelt Rotburger <i>Burgenland, AU 2015</i> .....	13	48
Garnacha Blend Luno <i>Montsant, ESP 2013</i> .....	13	48
Pinot Noir Oeno <i>Sonoma County, CA 2014</i> .....		60
Syrah Blend Völlmond Solminer <i>Santa Ynez, CA 2013</i> .....		75
Rioja Reserva Viña Santurnia <i>Briñas, ESP 2008</i> .....		55
Rhone Blend Clos de l'Amandaie <i>Languedoc, FRA 2014</i> .....		48
Cabernet Sauvignon Obsidian Ridge Vineyard <i>Red Hill, CA 2014</i> .....		60
Mencia Pizarra Algueira <i>Ribeira Sacra, ESP 2011</i> .....		102

## **BEER**

Kölsch Reissdorf <i>Köln, GER 4.8%</i> .....	7	
California Amber Ballast Pt. <i>San Diego, CA 5.6%</i> ..	8	
IPA Highland Park, <i>CA 6.8%</i> .....	9	
Stout Modern Times <i>San Diego, CA 5.8%</i> .....	8	

## **APÉRITIF**

Lillet Blanc <i>Podensac-Gironde, FRA</i> .....	11	
Kir Royal Creme de Cassis <i>with Blanc de Blancs</i> ..	12	

## **BOTTLED BEER**

BTL

GL Sea Water Ale Er Boqueron <i>ESP 4.8%</i> .....	12
Gose Toccalmatto <i>ITY 4.4% btl</i> .....	14
Wild Style Dorset Shacksbury <i>VT 6.9% 12oz</i> .....	12
N/A Erdringer .....	5