

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

EGGS & MORE

smoked trout deviled eggs *celery, red onion, cornichons* 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, peach hot sauce* 16
L&E egg sandwich *house made biscuit, pork sausage, gribiche, fried egg, frisée, cheddar, peach hot sauce* 14
pan bagnat tartine *tuna conserva, pickled peppers, olives, avocado, frisee, 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 dill 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
lobster roll *butter, mayo, old bay, chives, celery served with sour cream n' onion chips* 28

GREENS & SALADS

smoked trout salad *market lettuce, figs, blueberries, radish, roasted almonds, herbs, champagne vinaigrette* 17
roasted asparagus & spring onion *mojo, lime, sprouts* 16 *add fried egg* 19
watermelon salad *cucumber, basils, feta cheese, red onion, pumpkin seeds, sherry vinegar & pumpkin seed oil* 16

RAW

oysters *atlantic and pacific waters* MP
the daily dozen *chef's selection* 34
2 tier tower *daily dozen oysters, 6 prawns,*
8 smoked mussels, 6 crab claws 80
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*

A 20% SERVICE CHARGE IS INCLUDED ON ALL CHECKS
The consumption of raw or undercooked food increases the risk of foodborne illnesses.
Your \$.50 per person filtered water charge supports the Silver Lake Reservoir Conservancy.

SPARKLING

GLASS BOTTLE

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>	13	46
Pet Nat Grenache/Mourvèdre <i>L'Unique Château de la Liquière Languedoc, FRA 2016</i> ...	13	48
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
Bobal Las Cañadas <i>Manchuela, ESP 2016</i>	15	56

WHITE

Txakolina Talai Berri <i>Getaria, Basque Country 2015</i>	13	48
Muscadet Domaine de la Garnière <i>Loire Valley, FRA 2015</i>	13	48
Gewürztraminer Belle du Nuit Union Sacré <i>Santa Lucia Highlands, CA 2015</i>	13	48
Sancerre Chemin Blanc B. Millet <i>Loire Valley, FRA 2016</i>	16	60
Chardonnay Poco a Poco <i>Mendocino, CA 2015</i>	15	56
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 Schaller Camille & Laurent <i>Burgundy, FRA 2015</i>		70
Marsanne/Roussane Madam Preston <i>Dry Creek Valley, CA 2013</i>		48
Chardonnay Linda Vista Matthiasson <i>Napa Valley, CA 2015</i>		60

RED

Pinot Noir Gaspard Saint Pourcain, <i>FRA 2015</i>	14	52
Sangiovese Carbonic Stolpman <i>Ballard Canyon, CA 2016</i>	12	44
Garnacha Blend Luno <i>Montsant, ESP 2013</i>	13	48
Zinfandel Old Vine <i>Bedrock Sonoma, CA 2015</i>	15	56
Pinot Noir Oeno <i>Sonoma County, CA 2014</i>		60
Ploussard <i>L'uva Arbosiana Domaine de la Tournelle Jura, FRA 2015</i>		72
Gamay Saint Amour <i>Château Des Rontets Côtes de Besset, FRA 2014</i>		70
Syrah Blend Vollmond <i>Solminer Santa Ynez, CA 2013</i>		75
Cabernet Sauvignon <i>Obsidian Ridge Vineyard Red Hill, CA 2014</i>		60
Mencia Pizarra <i>Algueira Ribeira Sacra, ESP 2011</i>		102

APÉRITIF

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

GL **BOTTLED BEER**

BTL

Sea Water Ale Er Boqueron <i>ESP 4.8%</i>	12
Wild Cider Dorset Shacksbury <i>VT 6.9 % 12oz</i>	12
Nitro Milk Stout Left Hand Brew <i>CO 6 % 12oz</i> ..	8
Oberon Wheat Ale Belles Brewing <i>CO 5.8% 16oz</i> 8	
N/A <i>Erdringer</i>	5

BEER

Kölsch Reissdorf <i>Köln, GER 4.8%</i>	7
Amber Belles Brewing <i>MI 5.6 %</i>	8
IPA Figueroa Mtn. Brewing, <i>CA 6.8%</i>	9
Tart Cherry Wheat <i>Sea Rose Ballast Pt. CA 4 %</i>	8

CORKAGE FEE \$20 PER BOTTLE