



"A TASTE OF OAKLAND, PAST AND PRESENT"

## MENU

### AVOCADO TOAST

Bread, miso-butter, avocado, micro-cilantro, cucumber, scallions, & chili oil.  
\$10

### CHICKEN SAUSAGE GUMBO

Chicken andouille, slow cooked Holly Trinity, served with rice, & grilled bread.  
\$18

### SHRIMP & GRITS

Signature shrimp etouffee, creamy Carolina grits, & grilled bread.  
\$20

### SALMON CROQUETTE SANDO

Housemade salmon patty, fresh tartar sauce, butter lettuce, brioche, tomato, pickled red onion served w/ kettle chips.  
\$15

### LLOYDE'S BURGER

1/2 lb Sirloin burger, special sauce, lettuce, tomato, pickled red onion, white cheddar brioche served w/ kettle chips.  
\$16

### PEACH COBBLER PAN PERDUE

Brown butter brioche French toast served with spiced peaches and Chantilly.  
\$15

### "AL'S SPECIAL"

Seminary cafe tribute. A breakfast fried rice with ground beef, eggs, bell pepper, onion, mushroom, tomato, and cheddar cheese served with toast.  
\$15

## SIDES

- |             |                |                        |
|-------------|----------------|------------------------|
| — Toast \$3 | — Shrimp \$5   | — Beans & Rice \$7     |
| — Eggs \$3  | — Avocado \$3  | — Salmon Croquette \$4 |
| — Bacon \$4 | — Potatoes \$5 | — Grits \$6            |

## BEVERAGES

- |                  |                     |                  |
|------------------|---------------------|------------------|
| — Fiji Water \$3 | — Arnold Palmer \$4 | — Coffee \$4     |
| — Lemonade \$4   | — Fresh OJ \$6      | — Ice Coffee \$4 |
| — Sweet Tea \$4  | — Soda \$3          | — Hot Tea \$4    |