

LITTLE FROG

BRUNCH MENU

2018 FALL

COCKTAILS 12.

PROSECCO ZARDETTO
 ITALIAN SPRITZER Pinot Grigio, club soda, lemon twist
 MOSCATO D'ASTI SPUMANTE Villa Jolanda 187ml
 BLOODY FROGGY our Bloody Mary with pickled pepper
 APEROL SPRITZ Prosecco, club soda, lemon twist
 MONA-LISA Prosecco, Saint Germain
 MIMOSA Prosecco, orange juice
 BELLINI Prosecco, peach nectar, peach schnapps
 SHANDY half tap light beer, half sprite

LITTLE FROG IS AVAILABLE FOR PRIVATE PARTIES & BUY-OUTS FOR BRUNCH

BRUNCH BARGAIN WINES

Riesling Catherine Auther 29/ bottle
 Rosé de Provence Selection 29/ bottle
 Corbières Monffin Selection 29/ bottle

PLATES * gluten free.

ONION SOUP GRATINÉE
 Small Green Salad, Lemon Vinaigrette 19.

BOUDIN BLANC MAISON*
 Homemade White Sausage, Hash Browns, 2 Fried Farm Eggs 20.

LOBSTER MAC & CHEESE
 Mild Cheddar, Folded Saffron Bisque 24.

SALMON BURGER
 Pretzel Bun, Dill Hollandaise, Papas Bravas 19.

FROGGER BURGER or BURGER "A CHEVAL" *
 Aged Cheddar, Charred Red Onions, Mapple Bacon, Smoked Pimenton LF Sauce Choron, Home Pickled Baby Sweet Pepper, French Fries (*with an egg on top, 2. extra charge) 21.

CROQUE-MONSIEUR or CROQUE MADAME*
 Baked Ham & Cheese Sandwich, Gratiné with Bechamel and Swiss Cheese (*with an egg on top, 2. extra charge) 19.

HOMEMADE PANCAKES
 Vermont Maple syrup, Whipped Cream 19.

FRENCH TOAST
 Vermont Maple Syrup, Fruit Medley 19.

MERGUEZ FRITES, FRIED EGG*
 Spicy Lamb Sausages with Hand Cut French Fries 19.

CAST IRON STEAK & EGGS*
 Papas Bravas or Hand Cut French Fries 27.

EGGS FLORENTINE on TOASTED CROISSANT
 Spinach, Béchamel, Pimenton Hollandaise 19.

AVOCADO TOAST, 2 SUNNY SIDE UP EGGS*
 Cherry Tomato Salsa, Kale 20.

EGGS BENEDICT
 English Muffins, Vermont Bacon Hollandaise 19.

FRITTATA PRIMAVERA*
 Tomato, Onion, Kale, mushrooms, Comté Cheese 19.

SCRAMBLED EGGS*
 Chives, Chopped fresh Tomato, Mix Greens Add Merguez lamb sausage, 3. extra charge 19.

FARM EGG OMELETTE*
 Ham, Gruyère, Mushrooms, Papas Bravas 19.

SIDES

Hand Cut French Fries, Sauce Choron* 10.
 Pork Sausage* 6.
 Rösti Potato cake* 5.
 Thick Cut Vermont Bacon, Parsley Chimichurri* 7.
 Papas Bravas sautéed Potatoes, Pimenton Mayo* 6.
 Toasts, butter & jam 4.
 Croissant, butter & jam 6.

HANGOVER PLATTER

Rösti Egg Benedict, Boudin Sausage, Grilled Steak, Merguez Sausage, Vermont Bacon, Egg en Cocotte, Jalapeño Grilled Cheese Sandwich, Side of Papas Bravas!
 28.



Frogger Burger & Fries 14.
 Macaroni & Cheese 12.
 Fried Chicken Nuggets & Fries 10.
 Grilled Cheese Sandwich 10.

Xavier Monge, Chef de Cuisine

DESSERTS

THE CLASSICS

Chocolate Praliné Feuillantine 13.
 Crème Caramel Classique 10.
 Floating Island, Crème Anglaise 12.

TO SHARE & CELEBRATE

FROGGER SUNDAE 19. for 2 - 30. serves 4 persons +
 Topped with mini gumshoes, brownies, cherries, roasted almonds, butterscotch & chocolate sauce, Chantilly whipped cream, sparkler on demand ask your server



*Warning: consuming raw or under cooked meats, poultry, seafood, shellfish, oysters or eggs may increase your risk of food borne illness. Please consume with care



20% Gratuities will be added on parties of 5 and more. Please let us know about any allergies or food restrictions you might have, it is important for us to look after you the best way possible

