

LITTLE FROG

BRUNCH MENU

EASTER SUNDAY, APRIL 1st 2018 11AM-4PM

\$35. per PERSON

INCLUDES 1 BRUNCH COCKTAIL* + 1 MAIN COURSE

COCKTAILS 12.

PROSECCO ZARDETTO*

MOSCATO D'ASTI SPUMANTE Villa Jolanda 187ml

BLOODY FROGGY* our Bloody Mary with pickled pepper

APEROL SPRITZER* Prosecco, club soda, lemon twist

MONA-LISA* Prosecco, Saint Germain

MIMOSA* Prosecco, orange juice,

BELLINI * Prosecco, peach nectar, peach schnapps

PLATES

ONION SOUP GRATINÉE

Small Green Salad, Lemon Vinaigrette

BOUDIN BLANC MAISON

Homemade White Sausage, Hash Browns,
2 Fried Farm Eggs

LOBSTER MAC & CHEESE: 5.extra

Mild Cheddar, Folded Saffron Bisque

SALMON BURGER

Pretzel Bun, Dill Hollandaise, French Fries

FROGGER BURGER or BURGER "A CHEVAL*

Aged Cheddar, Charred Red Onions, Maple Bacon, Smoked Pimenton LF Sauce Choron, Home Pickled Baby Sweet Pepper, French Fries (*with an egg on top, 2. extra charge)

CROQUE-MONSIEUR or CROQUE MADAME*

Baked Ham & Cheese Sandwich, Gratiné with Bechamel and Swiss Cheese (*with an egg on top, 2. extra charge)

HOMEMADE PANCAKES

Vermont Maple syrup, Whipped Cream

FRENCH TOAST

Vermont Maple Syrup, Fruit Medley

SIDES

Hand Cut French Fries, Rouille aioli	8.
Pork Sausage	6.
Rösti Potato cake	5.
Thick Cut Vermont Bacon, Parsley Chimichurri	6.
Papas Bravas sautéed Potatoes, Pimenton Mayo	6.
Toasts, butter & jam	3.
Croissant, butter & jam	5.

One main course (plates) or \$25.00 minimum per person, thank you

DESSERTS

THE CLASSICS

Chocolate Tart, Sweet Popcorn	12.
Crème Caramel Classique	10.
Floating Island, Crème Anglaise	12.

*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



RESERVATIONS



RESY

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

SPECIAL EASTER APPETIZER

Warm jumbo Asparagus Hollandaise
nested in a fluffy pastry shell
14. à la carte

SPECIAL EASTER LAMB TRIO

Stuffed Lamb Shoulder, "apricot-spinach",
Baby leg of Lamb, "Rosemary & Thyme"
Lamb Slider, "spicy sauce, Labneh & Mint,
all served together with Lamb Jus,
English Pea purée & Mashed Potatoes
15. extra with menu

CAST IRON STEAK & EGGS : 7.extra

Papas Bravas or Hand Cut French Fries

EGGS FLORENTINE on TOASTED CROISSANT

Spinach, Béchamel, Pimenton Hollandaise

AVOCADO TOAST, 2 SUNNY SIDE UP EGGS

Cherry Tomato Salsa, Kale

EGGS BENEDICT

English Muffins, Vermont Bacon Hollandaise

FRITTATA PRIMAVERA

Tomato, Onion, Kale, mushrooms, Comté Cheese

SCRAMBLED EGGS

Chives, Chopped fresh Tomato, Mix Greens

FARM EGG OMELETTE

Ham, Gruyère, Mushrooms, Papas Bravas

LITTLE FROG HANGOVER PLATTER

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

6.extra



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

Xavier Monge, Chef de Cuisine

TO SHARE & CELEBRATE

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