

# LITTLE FROG

## BRUNCH MENU

SUMMER 2017

### COCKTAILS

Prosecco Zardetto*	12.
Bloody Froggy: Vodka, home pickled pepper*	12.
Michelada: Yonkers beer, tomato juice, lime & spices	12.
Saketini: Nigori Sake, Vodka, cucumber	12.
Aperol Spritzer*	12.
Mona Lisa: Prosecco & St. Germain*	12.
Classic Mimosa: Prosecco, orange juice*	12.
LF Bellini: Prosecco, peach nectar, peach schnapps*	12.
Moscato d'Asti: Dolce Villa Jolanda 187ml	12.

**BOTTOMLESS BRUNCH: 18.**  
Mix-n-Match our Brunch Cocktails\* for an hour for just an extra \$18. when ordering an Entrée

### PLATES

Avocado Toast, 2 Sunny Side up Eggs Cherry tomato salsa, kale	17.	Toasted Croissant & Eggs Florentine Kale, bechamel, pimenton hollandaise	19.
Green Asparagus Vol au vent Poached egg, Hollandaise sauce	19.	Salmon Burger Pretzel bun, dill hollandaise, vegetable chips	19.
Homemade Boudin Blanc White sausage, hashbrown's, 2 fried farm eggs	19.	Eggs Benedict English muffins, Vermont bacon, Hollandaise	19.
Cast Iron Steak & Eggs Papas Bravas or hand cut French fries	26.	Lobster Mac & Cheese Mild cheddar, jalapeños	24.
Frogger Burger, French fries Aged cheddar, charred red onion, maple bacon, smoked paprika LF sauce choron, pickled baby pepper	19.	Scrambled Eggs Chives, chopped fresh tomato, mâche salad	18.
Croque-Monsieur Baked ham & cheese sandwich gratiné with bechamel	18.	Farm Egg Omelette Ham, Gruyère, mushrooms, mâche salad	18.
Croque-Madame Baked ham & cheese sandwich gratiné with bechamel, 2 eggs on top	19.	Onion Soup Gratinée with Gruyère & Green Salad vinaigrette	19.

### 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.

### 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! **25.17**



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

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

**Xavier Monge, Chef de Cuisine**

### DESSERTS

#### THE CLASSICS

Floating Island: crème Anglaise	12.
Crème Caramel: classic	10.
Café Liégeois : coffee and vanilla ice cream, shot of espresso, Chantilly cream	11.
Warm thin Apple tart: crème fraîche	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

**SKINNY "BEACH" FROGGER** 32. serves 4 persons  
Sorbets trio: strawberry, mango, papaya, fresh berries, topped with a split of Moscato d'Asti Spumante, sparkler on demand



Burger: Pat LaFreida Meats  
Pork: Heritage USA  
Chicken & Duck: D'Artagnan  
Eggs: Breys Farm, all natural  
Meat: Piccinini Bros.



\*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