

# LITTLE FROG

## BRUNCH MENU

2019 SPRING 2

### COCKTAILS 12.

PROSECCO ZARDETTO

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

ITALIAN SPRITZER Pinot Grigio, club soda, lemon twist

SHANDY half tap Stella beer, half sprite

**BRUNCH PARTY BUY-OUT  
AVAILABLE UPON REQUEST**

### BRUNCH BARGAIN WINES

Riesling Catherine Auther	29/ bottle
Rosé de Provence Selection	29/ bottle
Côtes du Rhône Selection	29/ bottle
Prosecco Zardetto Selection	39/ bottle
Pinot Grigio Selection	39/ bottle
Crémant d'Alsace Rosé Selection	39/ bottle

### PLATES

\* Gluten free

ONION SOUP GRATINÉE & GREENS

Small Green Salad, Lemon Vinaigrette 19.

BOUDIN BLANC RÔTI \*

Roasted pork-Veal white Sausage, Hash Browns, 2 Fried Farm Eggs 20.

SALMON BURGER

Choron House sauce, French fries 19.

FROGGER BURGER or BURGER "A CHEVAL" \*

Aged Cheddar, Charred Red Onions, Maple Bacon Smoked Pimenton LF Sauce Choron, French Fries 21.  
(\*with an egg on top, 2. extra charge)

CROQUE-MONSIEUR or CROQUE MADAME \*

Baked Ham & Cheese Sandwich, Gratiné with Bécamel & Swiss Cheese (\*with an egg on top, 2. extra charge) 19.

CAST IRON STEAK & EGGS \*

Papas Bravas or Hand Cut French Fries 25.

DINNER STEAK FRITES

35.

10 oz. aged NY strip steak, hand cut French fries

SMOKED SALMON LATKE

Potato Cake, poached Eggs, Scottish smoked Salmon 21.

CROISSANT FLORENTINE & 2 POACHED EGGS

Spinach, Hollandaise, Papas Bravas 21.

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 19.  
Add Merguez lamb sausage, 3. extra charge

FARM EGG OMELETTE \*

Ham, Gruyère, Mushrooms, Papas Bravas 19.

FRENCH TOAST

Maple syrup, stewed berries 21.

### SIDES

Hand Cut French Fries, Sauce Choron 10.

Pork Sausage\* 6.

Thick Cut Vermont Bacon, Parsley Chimichurri\* 7.

Papas Bravas sautéed Potatoes, Pimenton Mayo 6.

Toasts, butter & jam 4.

Croissant, butter & jam 6.

Green Salad vinaigrette\* 13.

Xavier Monge, Chef de Cuisine

ONE PLATE OR \$25. MINIMUM PER PERSON, NO SHARES, THANK YOU

\* PLATES WITH ASTERISKS ARE GLUTEN FREE

GREEN POLICY: TO GO CONTAINER+BAG CHARGE .50c

### HANGOVER PLATTER

Grilled Steak, Pork Sausage,  
Thick cut Bacon, Boudin Sausage,  
Rösti Egg Benedict,  
Jalapeño Grilled Cheese Sandwich,  
Side of Papas Bravas!  
26.



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

### DESSERTS

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!