

# LITTLE FROG

## BRUNCH MENU

2018 SS2

### 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

### PLATES 19. \*gluten free.

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, Mapple  
 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, Sauce Choron*	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.

\* PLATES WITH ASTERIX ARE GLUTEN FREE

### DESSERTS

#### THE CLASSICS

Chocolate Praliné Feuillantine	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



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

#### BRUNCH W WINES PICKS

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

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	10.
Grilled Cheese Sandwich	10.

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

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

#### 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