

LITTLE FROG

BRUNCH MENU

EASTER SUNDAY, APRIL 16TH 2017

\$33. per PERSON

INCLUDES

1 BRUNCH COCKTAIL + 1 MAIN COURSE

COCKTAILS

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.

SPECIAL EASTER LAMB TRIO

Stuffed Lamb Shoulder, "apricot-spinach",
Baby leg of Lamb, "rosemary & Thyme"
Lamb Slider, "spicy sauce, labneh",
served together with lamb jus &
English Pea purée

15. extra

PLATES

Avocado Toast, 2 Sunny Side up Eggs Cherry tomato salsa, kale
Green Asparagus Vol au Vent Fluffy pastry shell, poached egg, Hollandaise sauce
Little Frog Gem Salad Tender baby gem hearts, Buttermilk blue, cherry tomato, bacon, hard boiled egg
Steak Tartare Parmesan, capers, mâche, mustard oil, thick hand cut potato chips
Homemade Boudin Blanc White sausage, hashbrown's, 2 fried farm eggs
Cast Iron Steak & Eggs Papas Bravas or hand cut French fries
Frogger Burger, French fries Aged cheddar, charred red onion, maple bacon, smoked paprika LF sauce choron, pickled baby pepper
Croque-Monsieur Baked ham & cheese sandwich gratiné with bechamel
Croque-Madame Baked ham & cheese sandwich gratiné with bechamel, 2 eggs on top

Toasted Croissant & Eggs Florentine
Kale, bechamel, pimenton hollandaise

Onion Soup Gratinée
With Gruyère & a green salad vinaigrette

Salmon Burger
Pretzel bun, dill hollandaise, vegetable chips

Eggs Benedict
English muffins, Vermont bacon, Hollandaise

Lobster Mac & Cheese
Mild cheddar, jalapeños

Scrambled Eggs
Chives, chopped fresh tomato, mâche salad

Farm Egg Omelette
Ham, Gruyère, mushrooms, mâche salad

Duck Confit Hash
Farm egg, frisée greens

SIDES

Hand Cut French Fries, Rouille aioli	8.
Pork Sausage	6.
Rösti Potato cake	3.
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! 5. extra



Frogger Burger & Fries
Macaroni & Cheese
Fried Chicken Strips & Fries
Grilled Cheese Sandwich

KIDS MENU 17. with ICE CREAM SUNDAE

DESSERTS

THE CLASSICS

Floating Island: crème Anglaise	12.
Crème Caramel: classic	10.
Chocolate tart: salty caramel sauce	12.

TO SHARE & CELEBRATE

FROGGER SUNDAE 19. for 2 - 30. 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

Xavier Monge, Chef de Cuisine



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

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

One main course (plates) or \$20.00 minimum per person, thank you