

LITTLE FROG

APPETIZERS

OYSTERS MIGNONETTE (6) 24.

Half dozen Oysters chef's pick of the day, cabernet mignonette.

LOCAL HEIRLOOM TOMATO SALAD 18.

Burrata or marinated tofu, basil, aged sherry vinegar, French olive oil.

CHARCUTERIE BOARD 32.

Pâté de campagne, jamon Iberico, saucisson sec, fresh herbed chèvre.

Garnished with Dijon mustard, cornichons and toasts.

BLACK LABEL SMOKED SALMON CARPACCIO 30.

Cold potato salad, capers, macerated cucumber.

COLD GAZPACHO ANDALOU 16.

Boiled egg, croûtons.

LITTLE FROG SALAD 18.

Haricot vert, artisanal Vermont chèvre, mesclun greens.

MAIN COURSES

HAND CUT STEAK TARTARE 24.

Capers, cornichons, Dijon mustard, kettle cooked chips

COAL GRILLED NY SIRLOIN AND CHIPS 48.

10 oz. grass fed sirloin cut, choice of chips or salad

COAL GRILLED CHICKEN BREAST SALAD 28.

Mesclun greens, celeriac rémoulade, cherry tomato, haricot vert, mustard vinaigrette

TIGER SHRIMP SALAD 30.

Organic cucumber rémoulade, romaine hearts, avocado

JUMBO LUMP CRAB SALAD 30.

Frisée, grapefruit, mango & avocado relish, yuzu tobiko

SCOTTISH SALMON TATAKI 32.

Organic cucumber rémoulade, stone ground mustard

VEAL TONNATO 36.

Thinly sliced cold roast veal loin, tuna-capers dressing, arugula, lemon zest

CHIPS 2.50

BUTTER & TOASTS 2.50

DESSERTS

CHOCOLATE CAKE: vanilla Chantilly 15.

CRÈME BRULÉE: lemon verbena 14.

PÊCHE MELBA: white peach halves vanilla ice cream,

Raspberry sorbet, Chantilly, toasted almonds 16.

RASPBERRY SORBET 3 scoops 14.

VANILLA ICE CREAM 3 scoops 14.

MIXED FLAVORS 3 scoops 14.