

THE LITTLE CLUB

RESTAURANT & WINE BAR

HAPPY MOTHERS DAY!



FOR THE TABLE

WHIPPED RICOTTA TOAST | challah, roasted berries, evoo 11

FRESH FRUIT | labneh, honey 16

DEVILED EGGS | salsa verde, bacon, crushed pepper 14

POTATO LATKES | spiced apple, sour cream 14

PAPAS BRAVAS | smokey romesco, preserved lemon aioli, soft herbs 14

CHEESE PLATE | 3 cheeses, honey, fruit, baguette 25

PLATES

ascending in size

RADISH CAESAR | endive, cabbage, mint, bonito 16 *add anchovy 4*

BREAKFAST SANDWICH | soft roll, slab bacon, fried egg, aged provolone 17

GRAVLAX | cured salmon, seeded bagel, cream cheese schmear, dill 24

FRIED RICE | breakfast radish, chili crisp, soft egg, nori crisp 18

BUTTERMILK PANCAKE | maple syrup, whipped cream, brown butter streusel 15

CROQUE MONSIEUR | tlc focaccia, swiss cheese, rosemary ham, béchamel 18

SWEETS

TLC TOASTER STRUDEL | apple, almond, cream cheese frosting 13

PANNA COTTA | whipped espresso, chocolate crumble 13

CHOCOLATE PUDDING | walnut biscotti, evoo, flake salt 13

an optional 2% kitchen appreciation fee will be added to your total bill
learn more at thelittleclub.bar/appreciation

FARMS | root down, oles, plato dale, sucker brook, thorpes, west side tilth, wild hive

CHEFS | andy dipirro, joe e. standard, natalie naphakdy

kindly advise your server of any dietary needs or restrictions.
consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness