

THE LITTLE CLUB

RESTAURANT & WINE BAR

HAPPY MOTHERS DAY!



FOR THE TABLE

- BREAD | whipped ricotta & saba, evoo 13
- DEVILED EGGS | salsa verde, trout roe, aleppo 18
- POTATO LATKES | spiced apple, creme fraiche 15
- PANI PURI | curry potato, date chutney, mint 14
- APPLE GALLETE | crispin, almond, creme patissiere 13
- CHEESE PLATE | 3 cheeses, honey, fruit, baguette 25

PLATES

ascending in size

- RADISH CAESAR | endive, cabbage, mint, bottarga 16 *add anchovy 4*
- SPROUTING BROCCOLI | buffalo burrata, pea shoots, chili, nori crisp 20
- GRAVLAX | cured salmon, seeded bagel, schmear, dill 24
- FRIED RICE | breakfast radish, scallion, szechuan, soft egg 18
- BUTTERMILK PANCAKE | maple syrup, whipped cream, streusel 14
- CROQUE MADAME | tlc focaccia, emmentaler, prosciutto cotto, béchamel, poached egg 26
- SIRLOIN STEAK | beluga lentils, tabouli, adirondack blue chips 46

SWEETS

- ESPRESSO PANNA COTTA | sweet cream, 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