

...sourcing our ingredients from local organic farmers since 2006...

SALADS

- ROASTED BEETS & WILD ARUGULA | Almond Crusted Baked Goat Cheese, Orange-Ginger-Mint Dressing 15.
FARMER'S MARKET SALAD | Gem Lettuce, Asparagus, Fennel, Red Peppers, Feta Cheese, Caper-Dill Vinaigrette 16.
GRILLED ROMAINE HEART | Poached Egg, Parmigiano Reggiano, Warm Bacon Vinaigrette 16.
ORZO PASTA SALAD | Farmer's Market Spring Vegetables, Pesto, Toasted Pine Nuts 14.
CAESAR SALAD | Parmesan, Baguette Crouton Thins, Creamy Caesar Dressing 13.
NIÇOISE SALAD | Grilled Albacore Tuna, Potato, Tomato, Red Pepper, Niçoise Olive, Marinated Onion, Hard-Boiled Egg, Anchovy 20.

CHEESE & CHARCUTERIE

(served with a complimentary Bread Basket)

- CHEESE PLATE | Cremeux de Bourgogne, La Peral Blue, Piper's Pyramide, Petit Basque, Dried Fruit 18.
CHARCUTERIE PLATE | Prosciutto, Salami Etna, Coppa, Lomito, Cornichon 18.
COUNTRY TERRINE | Marinated Olives, Cornichon, French Butter 12.
FOIE GRAS AU TORCHON | Port Wine Reduction, Candied Walnuts, Dried Fruit, Toasted Brioche 25.
CHEESE & CHARCUTERIE PLATTER | Assorted Cured Meat, Terrine, Cheese 36.

APPETIZERS

- SOUP DU JOUR 8.
FRENCH ONION SOUP 14.
TUNA TARTARE | Avocado, Tomato, Capers, Shallots, Parsley, Lemon Juice, Grilled Chickpea Flatbread 18.
SMOKED SALMON PLATE | Hard-Boiled Egg, Onion, Tomato, Caper, Cream Cheese, Brioche Toast 20.
ESCARGOT DE BOURGOGNE | Half Dozen, Garlic-Parsley Butter 16.
ALMOND CRUSTED CALAMARI | Saffron Aioli 14.
QUINOA, KALE & PARMESAN CROQUETTES | Tomato Coulis 14.
STUFFED GLOBE ARTICHOKE | Cherry Tomatoes, Black Olives, Fava Beans, Basil, Feta Cheese, Red Onion, Balsamic Vinaigrette 15.
SEASONAL MEDITERRANEAN SPREADS | Crudité, Whole Wheat Pita 16.

SANDWICHES & WRAPS

- HAMBOURGEOIS | Angus Beef Burger, Onion Confit, Harissa Aioli, Pommes Frites 16. Fried Egg 2.
MOROCCAN MERGUEZ WRAP | Grilled Lamb Sausage, Carrot, Hummus, Harissa, Garbanzo Bean Flatbread, Pommes Frites 18.
CROQUE MONSIEUR | French White Ham, Gruyere, Béchamel, Seasonal Green Salad 15.
GRILLED ORGANIC CHICKEN SANDWICH | Avocado, Provolone, Prosciutto, Arugula, Pommes Frites 16.
GRILLED ORGANIC SALMON WRAP | Cabbage Slaw, Tartar Sauce, Kennebec Potato-Espelette Chips 16.
VEGAN WRAP | Hummus, Cucumber, Sprouts, Green Cabbage, Cilantro, Pumpkin Seeds, Harissa, Quinoa Salad 12.

ENTREES

- GRILLED STEAK FRITES | Marinated Skirt Steak, Green Peppercorn Sauce, Pommes Frites 26.
ROASTED ORGANIC HALF CHICKEN | Kale, Fingerling Potatoes, Garlic, Lemon, Basil, Black Olives, Tomato Confit Jus 26.
ALMOND CRUSTED WHITE FISH | Zucchini Noodles, Blistered Cherry Tomatoes, Potato Purée, Mustard Sauce 26.
MOULES FRITES | Steamed Mussels, White Wine Cream Sauce, Pommes Frites 23.
FETTUCCHINE | Baby Artichoke, Tomato Confit, Olives, Capers, Oregano, Parmigiano-Reggiano 19. Merguez | Chicken | Salmon 25.

SIDES

- CHICKPEA FLATBREAD | Hummus 8.
POMMES FRITES | Fines Herbes 6.
TRUFFLE POMMES FRITES 8. with Cheese 9.
KENNEBEC POTATO-ESPELETTE CHIPS 7.
BREAD BASKET | Dipping Oil 3.

PURCHASE GIFT CARDS & RETAIL WINES at LITTLE NEXT DOOR!



CHEF'S SELECTION \$34

FIRST COURSE

choice of:

SOUP DU JOUR

FRENCH ONION SOUP

COUNTRY TERRINE | *Marinated Olives, Cornichon, French Butter, Toasted Baguette*

FARMER'S MARKET SALAD | *Gem Lettuce, Asparagus, Fennel, Red Peppers, Feta Cheese, Caper-Dill Vinaigrette*

SECOND COURSE

choice of:

GRILLED STEAK FRITES | *Marinated Skirt Steak, Green Peppercorn Sauce, Pommes Frites*

ROASTED ORGANIC HALF CHICKEN | *Kale, Fingerling Potatoes, Garlic, Lemon, Basil, Black Olives, Tomato Confit Jus*

MOULES FRITES | *Steamed Mussels, White Wine Cream Sauce, Pommes Frites*

FETTUCCHINE | *Baby Artichoke, Tomato Confit, Olives, Capers, Oregano, Parmigiano-Reggiano*

Macaron

DESSERTS

CHOCOLATE ÉCLAIR | *Baked Pâte à Choux, Pastry Cream* 7.

MIXED BERRY TART | *Market Seasonal Fruit* 9.

STRAWBERRY RHUBARB TART | *Baked Strawberries, Rhubarb* 8.

FRASIER | *Vanilla Mousseline, Strawberries, Kirsch Soaked Sponge Cake* 8.

POT DE CRÈME | *Chocolate Pudding Crème, Salted Caramel* 9.

SOUFFLÉ AU CHOCOLAT | *Crème Anglaise, Whipped Cream* 12.

CRÈME BRÛLÉE 10.

NOIR | *Dark Chocolate Mousse, Chocolate Devil's Cake* 8.

MACADEMIA NUT CHOCOLATE TART | *Dark Chocolate, Caramel, Macadamia Nuts* 8.

TROPEZIENNE | *Brioche Cake, Vanilla Pastry Cream* 8.

COCONUT CHEESECAKE | *Coconut, Cream Cheese, Graham Cracker Crust* 8.

FRENCH MACARON 2.

DESSERT OF THE DAY (*please inquire your server*)

SPECIALTY CAKES *from our Pastry Kitchen*

ORDER BIRTHDAY CAKES & MINI DESSERTS FOR SPECIAL EVENTS !

(*order 48 hours in advance*)

COFFEE & TEA

Refills for brewed coffee only. Almond milk .75 extra

COLD BREW COFFEE 5.50

COFFEE 3.75

AMERICANO 3.25 / 4.25

CAPPUCCINO 4.25 / 5.50

MOCHA 4.75 / 6.

MACCHIATO 3.75

LATTÉ 4.25 / 5.50

CAFÉ CRÈME 4.25

Add vanilla or caramel 0.50

ESPRESSO 3. | **EXTRA SHOT** 1.

HOT CHOCOLATE 4.50 / 5.50

MOROCCAN MINT TEA 3.

HOT TEA / PALAIS DES THÉS 4.

Big Ben Breakfast, Thé Des Amants (spiced), Thé Du Hammam (fruity),

Thé Des Lords (earl grey), Chamomile, Mint Herbal, Chai

COLD DRINKS

Refills for iced tea and vero water® only.

JUICE SERVED HERE | COLD PRESSED JUICES

• **THE PIPE CLEANER** *green apple, lemon, ginger* 10.

• **GREEN EASY** 11.

cucumber, apple, green pepper, lemon, kale, spinach, parsley, romaine

• **CHARCOAL LEMONADE** 9.

alkaline water, raw cane juice, lemon, montmorillonite clay, activated charcoal

MOROCCAN MINT ICED TEA (*sweetened*) 4.

TROPICAL FRUIT ICED TEA (*unsweetened*) 4.

SCHANER FARMS ORANGE JUICE 4.50 / 9.

SCHANER FARMS LEMONADE 6.

LORINA FRENCH LEMONADE (*original or strawberry*) 5.

COKE OR DIET COKE 4.

VERO WATER® | STILL OR SPARKLING 5.

No substitutions or modifications. 20% service charge will be added for parties of 6 or more.

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