



...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** | Crudit , 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, B chamel, 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 Pur e, 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.**  
**ROASTED FINGERLING POTATOES** **6.**  
**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!**

No substitutions or modifications. 20% service charge will be added for parties of 6 or more.  
www.littlenextdoor.com | 8142 West 3rd Street Los Angeles, CA 90048 | 323.951.1010

**BREAKFAST & EGGS** *Egg White add \$2.*

- BREAKFAST BASKET** | Assorted Morning Pastries **16.**  
**HOUSEMADE GRANOLA** | Seasonal Fruit, Yogurt, Milk **12.**  
**MIXED BERRIES & WAFFLE** | Mascarpone Whipped Cream, Mixed Berries, Candied Pecans, Caramel Sauce **16.**  
**BUTTERMILK PANCAKES** | Applewood Smoked Bacon, Whipped Butter, Maple Syrup **15.**  
**GRILLED MINI FILET MIGNON BENEDICT** | Brioche, Béarnaise Sauce, Fingerling Potatoes **20.**  
**FRENCH HAM EGGS BENEDICT** | Brioche, Hollandaise, Mixed Green Salad **16.**  
**DUCK CONFIT HASH BENEDICT** | Baguette Toast, Potatoes, Green Peppercorn Hollandaise **20.**  
**SMOKED SALMON EGGS BENEDICT** | Brioche, Hollandaise, Fried Capers, Mixed Green Salad **17.**  
**WILD MUSHROOM EGGS BENEDICT** | Brioche, Hollandaise, Mixed Green Salad **15.**  
**FLORENTINE EGGS BENEDICT** | Brioche, Hollandaise, Mixed Green Salad **14.**  
**POACHED EGGS BASQUAISE** | Tuscan Kale, Red Pepper, Onion, Garlic, Tomato Confit, Fingerling Potato, Goat Cheese **15.**  
**PARISIAN OMELET** | French White Ham, Gruyère, Garlic, Onion, Wild Mushroom, Potatoes **14.**  
**SPANISH FRITTATA** | Roasted Red Pepper, Garlic, Onion, Black Olive, Feta Cheese, Potatoes **15.**  
**TWO EGGS YOUR STYLE** | Bacon, Potatoes **14.**

**VIENNOISERIE**

- BUTTER CROISSANT** 3.50  
**PAIN AU CHOCOLAT** 4.50  
**ALMOND CROISSANT** 5.  
**CHOCOLATE ALMOND CROISSANT** 5.  
**HAM & GRUYERE CROISSANT** 6.

**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)

**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** (fruit-sweetened) **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.