

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

SALADS

- ROASTED BEETS & WILD ARUGULA | Almond Crusted Baked Goat Cheese, Orange-Ginger-Mint Dressing 15.
GRILLED VEGETABLE, KALE & QUINOA SALAD | Balsamic Vinaigrette 15.
FARMER'S MARKET LIMESTONE SALAD | Yellow Peach, Cherry Tomato, Candied Walnuts, Gorgonzola, Walnut Vinaigrette 16.
HEIRLOOM TOMATO & MELON SALAD | Lemon, Extra Virgin Olive Oil, Feta Cheese, Mint 16.
CAESAR SALAD | Parmesan, Baguette Crouton Thins, Creamy Caesar Dressing 13. Add: Salmon 7. | Chicken 6.
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 19.
CHARCUTERIE PLATE | Prosciutto, Salami Etna, Coppa, Lomito, Cornichon 18.
COUNTRY TERRINE | Marinated Olives, Cornichon, French Butter 13.
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 19.
ESCARGOT DE BOURGOGNE | Half Dozen, Garlic-Parsley Butter 17.
ALMOND CRUSTED CALAMARI | Saffron Aioli 14.
ESPELETTE & GARLIC MARINATED GRILLED SHRIMP | Zucchini Noodle Salad, Red Pepper Coulis, Oregano 16.
QUINOA, KALE & PARMESAN CROQUETTES | Tomato Coulis 14.
ZUCCHINI FRITTERS | Crème Fraiche, Lemon, Dill 14.
SEASONAL MEDITERRANEAN SPREADS | Hummus, Tzatziki, Baba Ganoush, 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.

ENTREES

- GRILLED STEAK FRITES | Marinated Skirt Steak, Green Peppercorn Sauce, Pommes Frites 28.
FILET MIGNON Tournedos | Roasted Fingerling Potatoes, Haricot Vert, Porcini Mushroom, Port Wine Demi-Glace 32.
ROASTED ORGANIC HALF CHICKEN | Ratatouille, Yukon Gold Potato Puree, Basil Pesto Jus 26.
GRILLED ORGANIC SALMON | Roasted Quinoa, Steamed Asparagus, Baby Carrots, Saffron-Caper Sauce 27.
BAKED PACIFIC SNAPPER | Almond Crust, Zucchini Noodles, Blistered Cherry Tomatoes, Potato Purée, Mustard Sauce 26.
BOUILLABAISSE | Shrimp, Calamari, Mussels, Salmon, Saffron Broth, Vegetables, Rouille, Garlic Crostini 26.
MOULES FRITES | Steamed Mussels, White Wine Cream Sauce, Pommes Frites 24.
BAKED GRILLED EGGPLANT CANNELONI | Quinoa, Kale, Porcini Mushrooms, Parmigiano-Reggiano, Tomato Pesto 22.
FETTUCCHINE | Grilled Vegetable, Tomato Confit, Olives, Capers, Oregano, Parmigiano-Reggiano 19.
Merguez | Chicken | Salmon | Shrimp 25. (Gluten Free Fettuccine Available)

SIDES

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

CHEF'S SELECTION \$39

FIRST COURSE

choice of:

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

ZUCCHINI FRITTERS | *Crème Fraiche, Lemon, Dill*

GRILLED VEGETABLE, KALE & QUINOA SALAD | *Balsamic Vinaigrette*

SECOND COURSE

choice of:

ROASTED ORGANIC HALF CHICKEN | *Ratatouille, Yukon Gold Potato Puree, Basil Pesto Jus*

BAKED PACIFIC SNAPPER | *Almond Crust, Zucchini Noodles, Blistered Cherry Tomatoes, Potato Purée, Mustard Sauce*

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

BAKED GRILLED EGGPLANT CANNELONI | *Quinoa, Kale, Porcini Mushrooms, Parmigiano-Reggiano, Tomato Pesto*

Pâtisserie du Jour

DESSERTS

CHOCOLATE or COFFEE 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 6.

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 0.75

ESPRESSO 3. | EXTRA SHOT 2.

HOT CHOCOLATE 4.50 / 5.50

MOROCCAN MINT TEA 4.

HOT TEA / PALAIS DES THES 4.50

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

Thé Des Lords (earl grey), Rooibos Des Vahinés (vanilla, almond & marigold),

Chamomile, Mint Herbal, Chai

COLD DRINKS

Refills for iced tea & 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 5./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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