

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

SALADS

- ROASTED BEETS & WILD ARUGULA | Almond Crusted Baked Goat Cheese, Orange-Ginger-Mint Dressing 15.
BABY KALE, GREEN CABBAGE, QUINOA & APPLEWOOD SMOKED BACON | Maple Syrup, Sherry Vinegar 15.
FARMER'S MARKET LIMESTONE SALAD | Bartlett Pear, Shaved Fennel, Candied Walnuts, Gorgonzola, Walnut Vinaigrette 16.
HEIRLOOM TOMATO & BURRATA SALAD | Basil Chiffonade, Pine Nuts, Basil Oil, Balsamic Reduction 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.
SMOKED SALMON PLATE | Hard-Boiled Egg, Onion, Tomato, Caper, Cream Cheese, Brioche Toast 20.
ESCARGOT DE BOURGOGNE | Half Dozen, Garlic-Parsley Butter 17.
ALMOND CRUSTED CALAMARI | Saffron Aioli 14.
QUINOA, KALE & PARMESAN CROQUETTES | Tomato Coulis, Basil Pesto 14.
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 VEGETABLE & BURRATA PANINI | Basil Pesto, Kennebec Potato-Espelette Chips 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 28.
ROASTED ORGANIC HALF CHICKEN | Saut ed Spinach, Yukon Gold Potato Puree, Lemon-Garlic Caper Oregano Jus 26.
BAKED PACIFIC SNAPPER | Almond Crust, Zucchini Noodles, Blistered Cherry Tomatoes, Potato Pur e, Mustard Sauce 26.
MOULES FRITES | Steamed Mussels, White Wine Cream Sauce, Pommes Frites 24.
FETTUCCINE | 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 Herbs 6.
TRUFFLE POMMES FRITES 8. with Cheese 9.
KENNEBEC POTATO-ESPELETTE CHIPS 7.
BREAD BASKET | Dipping Oil 3.

Little Next Door is proud to support the Living Wage Initiative.
A 2.5% surcharge will be added to all food items and will go directly to our wonderful kitchen staff.

No substitutions or modifications. 18% service charge will be added for parties of 5 or more.
www.littlenextdoor.com | 8142 West 3rd Street Los Angeles, CA 90048 | 323.951.1010

CHEF'S LUNCH SPECIAL



ADD A HALF CAESAR TO ANY SANDWICH OR A WRAP

MACARON DESSERT INCLUDED

\$19

DESSERTS

- CHOCOLATE or COFFEE ÉCLAIR | Baked Pâte à Choux, Pastry Cream 7.
POT DE CRÈME | Chocolate Pudding Crème, Salted Caramel 9.
SOUFFLÉ AU CHOCOLAT | Crème Anglaise, Whipped Cream 12.
CRÈME BRÛLÉE 10.
BABA AU RHUM | Rum-Soaked Sponge Cake, Passion Fruit Cream, Fresh Whipped Cream 9.
NOIR | Dark Chocolate Mousse, Chocolate Devil's Cake 8.
TROPÉZIENNE | Brioche Cake, Vanilla Pastry Cream 8.
COCONUT CHEESECAKE | Coconut, Cream Cheese, Graham Cracker Crust 8.
STRAWBERRY RHUBARB TART | Baked Strawberries, Rhubarb 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 THÉS 4.5

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 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 5. / 9.
SCHANER FARMS LEMONADE 6.
LORINA FRENCH LEMONADE (original or strawberry) 5.
COKE OR DIET COKE 4.
VERO WATER® | STILL OR SPARKLING 5.

PURCHASE GIFT CARDS & RETAIL WINES at LITTLE NEXT DOOR!

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