

...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.**
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.**
SMOKED SALMON PLATE | Hard-Boiled Egg, Onion, Tomato, Capers, Cream Cheese, Brioche Toast **20.**
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.**
QUINOA, KALE & PARMESAN CROQUETTES | Tomato Coulis **14.**
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.**
GRILLED VEGETABLE & BURRATA PANINI | Basil Pesto, Kennebec Potato-Espelette Chips **15.**
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 | Sautéed Spinach, Yukon Gold Potato Puree, Lemon-Garlic Caper Oregano Jus **26.**
BAKED PACIFIC SNAPPER | Almond Crusted, Zucchini Noodles, Blistered Cherry Tomatoes, Potato Purée, 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.**
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.**

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.
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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 **18.**
- WILD MUSHROOM EGGS BENEDICT** | Brioche, Hollandaise, Mixed Green Salad **15.**
- FLORENTINE EGGS BENEDICT** | Spinach, 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 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.**
- TROPEZIENNE** | 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)*

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** 4.50

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

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