

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

BREAKFAST & EGGS Egg White add \$2.

BREAKFAST BASKET | Assorted Morning Pastries 16.

HOUSEMADE GRANOLA | Seasonal Fruit, Yogurt, Milk 12.

FRENCH HAM EGGS BENEDICT | Brioche, Hollandaise, Mixed Green Salad 16.

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.

SALADS

ROASTED BEETS & WILD ARUGULA | Almond Crusted Baked Goat Cheese, Orange Ginger & Mint Dressing 15.

BABY KALE & SHAVED GREEN CABBAGE | Quinoa, Applewood Smoked Bacon, Maple Syrup, Sherry Vinegar 15.

LITTLE GEM LETTUCE & SHAVED ROOT VEGETABLE | Roasted Garlic & Caper Vinaigrette, Shaved Parmesan 15.

BELGIAN ENDIVE & APPLE | Candied Walnut, Pomegranate, Roquefort Cheese, Walnut Vinaigrette 16.

CAESAR | Parmesan, Baguette Crouton Thins, Creamy Caesar Dressing 13. **Add: Salmon 7. | Chicken 6.**

NIÇOISE | 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 19.

COUNTRY TERRINE | Marinated Olives, Cornichon, French Butter 14.

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 | Sun-Dried Tomato Coulis, Cilantro Pesto 14.

SANDWICHES & WRAPS

HAMBOURGEOIS | Angus Beef Burger, Onion Confit, Harissa Aioli, Pommes Frites 17. 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.

GRAB A BOTTLE OF WINE TO TAKE-AWAY AT RETAIL PRICE
AND / OR AT THE TABLE (ADD \$15 ON THE RETAIL PRICE PER BTL) !!!

WEEKEND BREAKFAST OFFERINGS (9am - 12pm) "WINEBAR BLOODY \$10" & "CHAMPAGNE COCKTAIL \$12"

BOOK YOUR SPECIAL EVENTS WITH US!

events@thelittledoor.com

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

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 Crust, Spaghetti Squash, Pomegranate, Potato Purée, Mustard Sauce* **26.**
MOULES FRITES | *Steamed Mussels, White Wine Cream Sauce, Pommes Frites* **24.**
FETTUCCHINE | *Broccolini, Sun-Dried Tomato, Porcini Mushroom, Toasted Pine Nuts, Garlic Confit, Parmigiano-Reggiano* **19.**
Merguez | Chicken | Salmon | Shrimp **25. (Gluten Free Fettuccine Available)**

SIDES

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

VIENNOISERIE

- BUTTER CROISSANT** **3.50**
PAIN AU CHOCOLAT **4.50**
CHOCOLATE ALMOND CROISSANT **5.**
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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.**
BOURBON PECAN PIE | *Maple Mascarpone Cream* **9.**
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.

- GREEN EASY** *(cold-pressed juice)* **11.**
cucumber, apple, green pepper, lemon, kale, spinach, parsley, romaine
THE PIPE CLEANER *(cold-pressed juice)* **10.**
green apple, lemon, ginger
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 *(strawberry)* **5.**
COKE OR DIET COKE **4.**
VERO WATER® | STILL OR SPARKLING **5.**

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