

BRUNCH @

SATURDAY 11AM TO 3 PM
SUNDAY 11AM TO 3.45 PM

LITTLE FROG

PLATES

- AVOCADO ON WHOLE GRAIN TOAST *
Small Green Salad, 2 poached eggs, tomato concassée 17.
- SCOTTISH SMOKED SALMON SALAD *
Potatoes & red onion salad, whole grain toast, cream cheese 19.
- SMOKED SALMON BENEDICT *
Latke potato Cake, 2 poached Eggs, Hollandaise, small salad 18.
- EGGS & CROISSANT FLORENTINE
Spinach, 2 poached farm eggs, Hollandaise, Papas Bravas 17.
- EGGS BENEDICT
English Muffins, Vermont Bacon, Hollandaise, small greens 16.
- THREE FARM EGGS ANY STYLE *
Omelette (French or egg white), scrambled or sunny side (potato, tomato, onions, Swiss cheese, spinach or chives (choice of 3 garnishes plus either papas bravas or French fries) 16.
- FROGGER BURGER or BURGER "A CHEVAL"
Aged Cheddar, Charred Red Onions, Maple Bacon Smoked Pimenton LF Sauce Choron, & French Fries (*with an egg on top, 2. extra charge) 22.
- CROQUE-MONSIEUR or CROQUE MADAME
Baked Ham & Cheese Sandwich, Gratiné with Bechamel & Swiss Cheese (*add an egg on top, 2. extra charge) 18.
- CHICKEN WAFFLE
Fried chicken tenders on home made waffle 18.
- CAST IRON STEAK & EGGS *
Papas Bravas or Hand Cut French Fries 23.
- STEAK FRITES *
Grilled 10 oz. grass fed skirt steak, choron sauce on the side 29.
- MOULES FRITES MARINIÈRE *
Steamed mussels in white wine, garlic & shallots, French fries 25.
- FRENCH TOAST
Maple syrup, stewed berries 17.
- LITTLE FROG PANCAKES (12 minutes wait)
Blueberries & vanilla Chantilly whipped cream 16.

All listed main courses & garnishes with an asterisks* are gluten free

**BRUNCH PARTIES:
BUY-OUT & EVENTS
AVAILABLE UPON REQUEST**

Xavier Monge, Chef de Cuisine

DESSERTS

- Chocolate Praliné Feuillantine 13.
- Crème Brûlée Lemon-verbena * 12.
- Floating Island, Crème Anglaise * 13.

COCKTAILS 1.2.

- PROSECCO VINCENZO TOFFOLI
Conegliano Valdobbiadene
- MOSCATO D'ASTI SPUMANTE
Villa Jolanda 187ml
- SPARKLING ROSE BRUT
François Montand, Jura, 187ml
- BLOODY FROGGY
Our delicious Bloody Mary with pickled pepper
- APEROL SPRITZ
Prosecco, club soda, lemon twist
- MONA-LISA
Prosecco, Saint Germain
- MIMOSA
Prosecco, orange juice
- BELLINI
Prosecco, peach nectar, peach schnapps
- KIR ROYAL
Prosecco, creme de Cassis liqueur
- ITALIAN SPRITZER
Pinot Grigio, club soda, lemon twist
- SHANDY
Half tap Stella beer, half sprite
- PROSECCO 1 BOTTLE TABLE SERVICE MIX 36.
Carafe of Orange juice & Peach Nectar mix

BRUNCH BARGAIN WINES

- Riesling France, Selection 32/ bottle
- Rosé de Provence Selection 32/ bottle
- Côtes du Rhône Selection 32/ bottle
- Prosecco Toffoli Selection 32/ bottle
- Pinot Grigio Selection 32/ bottle
- Crémant d'Alsace Rosé Selection 39/ bottle

SIDES

- Green salad vinaigrette * 13.
- Avocado * 5.
- Hand cut French fries, sauce Choron * 10.
- Papas Bravas potatoes, pimenton mayo * 5.
- Mac & Cheese with Gruyere 10.
- Pork Breakfast Sausage * 6.
- Thick Cut Vermont Bacon * 7.
- Toasts (Sourdough or Whole Grain *) 2.
- Croissant 3.
- Butter & Jam 1.



- JUNIOR BURGER & FRIES 10.
- CHICKEN TENDERS & FRIES 10.
- GRILLED CHEESE SANDWICH & FRIES 10.
- MAC & CHEESE 10.

ONE PLATE MINIMUM PER PERSON, THANK YOU
* PLATES WITH ASTERISKS ARE GLUTEN FREE
GREEN POLICY: TO GO CONTAINER+BAG CHARGE .75c

TO SHARE & CELEBRATE

FROGGER SUNDAE 19. for 2 - 30. serves 4 persons + Topped with mini gumshoes, brownies, cherries, roasted almonds, butterscotch & chocolate sauce, Chantilly whipped cream, light it with a sparkler on demand, please ask your server

*Warning: consuming raw or under cooked meats, poultry, seafood, shellfish, oysters or eggs may increase your risk of food borne illness. Please consume with care

20% Gratuities will be added on parties of 5 and more. Please let us know about any allergies or food restrictions you might have, it is important for us to look after you the best way possible!



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