

LITTLE

FROG



DINNER MENU

WINTER 2019

MONDAY IS WINE NIGHT

ALL WINE LIST BOTTLES: FIFTY PERCENT OFF*

NO CORKAGE FEE** **Eating and dining conditions apply

TAPAS

JAMON IBERICO, GARLIC BAGUETTE	10.
COMTÉ FRITTERS	13.
BLISTERED SHISHITO PEPPERS	10.
TAPAS PLATTER ALL FROM ABOVE:	30.

GREEN APPETIZERS

ARTICHAUT VINAIGRETTE 17.
Ocean Mist Farm cold "jumbo" artichoke, lemon vinaigrette

FRISÉE AUX LARDONS 15.
Bacon bits, tarragon vinaigrette, poached egg

SALADE LITTLE FROG 14.
Aged Sherry vinaigrette, haricots verts, endives & chèvre

BUTCHER'S CHOICES

STEAK TARTARE* 23.
Capers, onions, cornichons, mustard, hand cut French fries

ROASTED CHICKEN "SOUS LA BRIQUE" 27.
Crisp boneless half chicken, (organic & free range),
creamy seasonal mushroom polenta

PORC MILANESE CUIT SUR L'OS 33.
Breaded Berkshire pork on the bone, cured red cabbage salad

BAVETTE GRILLÉE BÉARNAISE 28.
Marinated skirt steak, French fries or mashed potatoes

ENTRECÔTE GRILLÉE, 2 SAUCES 38.
10 oz. Grass fed strip steak, French fries or mashed potatoes

FILET AU POIVRE 49.
10 oz. Grass fed filet mignon, brandy-black peppercorn
sauce, Hand cut French fries or mashed potato

SPECIALITY OF THE HOUSE FOR 2

WHOLE ROASTED LONG ISLAND DUCK

CANARD LAQUÉ AUX ÉPICES D'ORIENT
Bourbon-Orange flambé, Asian spices,
Mustard greens & roasted Pears 75.

FROGGER BURGERS

LITTLE FROG BURGER 22.
Pat LaFreida blend, Cabot cheddar, charred red onion,
maple bacon, Choron house sauce, hand cut French fries

MISTER FL BURGER 26.
Pat LaFreida blend, Braised Short Ribs, Stracciatella
cheese, charred red onion, Parmesan-Truffle hand cut Fries

VEGETARIAN

GREEN RISOTTO AUX CHAMPIGNONS 25.
Spinach, wild mushrooms, English peas, scallions, our 100%
vegetarian dish made with Italian Arborio rice and vegetable broth
(Parmesan cheese is optional but recommended for a tastier dish)
Add truffles: 10. extra

**SPECIAL TREAT: SERVING
OUR CLASSIC COQ AU VIN ON
SUNDAY & MONDAY NIGHT**

FOUGASSE

ON PREMISES HOME BAKED PROVENÇAL BREAD
2.

OYSTERS

LONG ISLAND OR EAST COAST
Six for 23.
(Mignonette sauce & Lemon)

CLASSICS STARTERS

ONION SOUP GRATINÉE 14.
Gruyère cheese and croûton

PATÉ EN CROÛTE 16.
(foie gras, duck & pork paté in bread crust, cornichons

ESCARGOTS PERSILLADE 14.
Half a dozen baked in garlic-parsley butter, mouillette

OCTOPUS GRILLÉ 19.
Hummus, piquillo peppers, French virgin olive oil

TARTARE DE SAUMON & CRUDITÉS 20.
Scottish wild salmon, aioli, sea beans, tender leaves

FROM THE SEA

MOULES FRITES "MARINIÈRE" 26.
Steamed mussels in white wine, garlic & shallots, French fries

SCOTTISH SALMON A LA PLANCHA 29.
Arugula, lentils, red onion, aged balsamic

SEARED LOUP DE MER 29.
Boness branzino, sea beans beurre blanc, grilled lemon

DIVER SEA SCALLOPS RISOTTO 38.
Vegetarian risotto, peas, mushrooms, scallions, spinach

SIDES

POMMES FRITES: Homemade Hand cut French fries 10.

TRUFFLE FRITES French fries with Parmesan white truffle oil 12.

SAUTEED SPINACH: garlic & olive oil 10.

MASHED POTATOES: whipped with French butter 10.

WILD MUSHROOMS: garlic, olive oil, fines herbs 14.

MAC & CHEESE: Gruyère cheese 10.

PRIX FIXE 3 COURSES MENU

\$42.00

ARTICHOKE VINAIGRETTE or ONION SOUP or ESCARGOTS PERSILLADE

CHICKEN A LA BRIQUE or SALMON TARTARE or MOULES FRITES

FLOATING ISLAND or CRÈME BRÛLÉE or MONT BLANC

KIDS MENU

JUNIOR BURGER & FRIES 10.

CHICKEN NUGGETS & FRIES 10.

GRILLED CHEESE SANDWICH & FRIES 10.



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WE MAKE AND BAKE OUR OWN BREAD ON SITE, WE HAND CUT AND PREPARE OUR FRENCH FRIES, MOST OF OUR PASTRIES ARE MADE IN HOUSE SO WE CAN OFFER AUTHENTIC QUALITY FOOD

Chef de Cuisine, Xavier Monge

MINIMUM PER GUEST IN DINING ROOM: 1 MAIN COURSE
Extra Charges: - Shared Main Course 3. - Garnish substitute 2.
LF Green Policy: To Go plastic container + 1 Bag .75c
Corkage fee Tuesday thru Sunday \$35.00

*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

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 A 20% Gratuities fee will be added on parties of 5 and more