



Purchasing from local farmers, our chef creates a healthy, simple menu composed of local, seasonal, organic ingredients and spices.

STARTERS

French Onion Soup Gratiné

Aged Gruyere Cheese, Toasted Country Bread

Roasted Beets & Arugula

Tandoori Yogurt, Heirloom Tomato Chutney, Ras el Hanout Vinaigrette

Hearts of Romaine

Warm Garlic Croutons, Parmesan, Caesar Dressing

Chicories

Grapes, Candied Hazelnuts, Dulce Gorgonzola, Honey Vinaigrette

St. Street Farmers Market Greens

Shaved in Season Vegetables, Champagne Vinaigrette

APPETIZERS

Marinated Olives

Fennel, Chilis, Orange, Oregano

Artisans Cheeses

Selection of Cheese Served with Wood Roasted Walnut Bread: GOAT, SHEEP, COW (Ea)\$3

Charcuterie Platter

Jardinier des Legumes

Organic Whipped Chicken Liver

Strawberry-Beet Compote, Wood Roasted Baguette, Dressed Frisee

Foie Gras Au Torchon

Ojai Kishu Tangerine-Ginger Marmalade, Wood Roasted Baguette, Mustard Frilly Lettuce

Spicy Ahi Tuna Tartare

Castelvetro Olive Tapenade, Shaved Fennel, Wood Roasted Baguette

MARKET SELECTION | BEEF or WHOLE FISH

All Roasted in Our Wood Oven.

Include Sides, Pomme Purée, Bloomsdale Spinach with Garlic Chips

You can also add Seared Foie Gras to any Steak (Add \$16)

8	Prime Cut of Beef	52
	Whole Fish	30
14	Choice of Sauce	
	<i>Brandy Peppercorn Black Garlic Jus Béarnaise Vierge</i>	
13		
14	ENTRÉES	
	Grilled Steak Frites	24
	<i>Bavette Steak, Telicherry Peppercorn Sauce, Pommes Frites</i>	
	Hambourgeois	16
	<i>Fully Dressed with Frites Choice of Cheese: Cheddar, Gruyere, Gorgonzola</i>	
	Organic Wood Fire Roasted Chicken	26
	<i>Crispy Butterball Potatoes, Aioli, Creamed Spinach, Jus au Vinaigrette</i>	
5		
	Pan Roasted Salmon	29
	<i>Savoy Cabbage, Wild Mushrooms, Parisian Gnocchi, Red Wine Jus</i>	
14		
	Sole Meuniere	32
	<i>St. Street Farmers Market Vegetables</i>	
16		
	Cous Cous Persillade	22/38
	<i>Choice of Lamb or Vegetarian: Tomato Onion-Confit, Harissa Stew</i>	
12		
	Garganelli Pasta	
	<i>Kale, Espellette Chili, Meyer Lemon, Wood Fire Roasted Tomato Ragu</i>	23
26		
	SIDES	
20	<i>Pomme Purée Pomme Frites Bloomsdale Spinach with Garlic Chips</i>	9

Executive Chef Oscar Ledesma

BOOK SPECIAL EVENTS WITH US! events@thelittledoorsb.com

Corkage Fee \$25.00 per 750ml bottle Monday through Thursday - \$30 Fridays, Saturdays & Holidays.

Not permitted for parties of 10 or more. Not available for wines listed on our menu.

2.07.18