



STARTERS

Pizza Prosciutto	17
<i>Arugula, San Marzano Tomato Sauce, Basil, Burrata, Arbequina Olive Oil</i>	
French Onion Soup Gratiné	9
<i>Aged Gruyere Cheese, Toasted Country Bread</i>	
Quinoa Salad	14
<i>Garbanzo Beans, Goat Cheese, Sunflower Seeds, Pickled Onions, Meyer Lemon Vinaigrette</i>	
Cremini Mushroom & Arugula	16
<i>German Butterball Potato, Dolce Gorgonzola, Shaved Fennel, Truffled Vinaigrette</i>	
Sorrel & Watercress	15
<i>Fair Hills Honey Crisp Apples, Point Reyes Blue, Candied Walnuts, Walnut Vinaigrette</i>	
St. Street Farmers Market Greens	12
<i>Shaved in Season Vegetables, Champagne Vinaigrette</i>	
Steamed Mussels	20
<i>Berbere Spiced Harissa, Tender Chick Peas, Garlic Rouille, Spanish Chorizo</i>	

APPETIZERS

Stracciatella Burrata	14
<i>Wood Oven Roasted Wild Mushrooms, Hazelnuts, Grana Padano Cheese and Balsamic</i>	
Wild Chilled Brown Shrimp	21
<i>Celeriac Remoulade, Cocktail Sauce, Fresh Horseradish, Meyer Lemon</i>	
Charcuterie & Artisans Cheeses	16/14
<i>Choice of Meats or Cheeses</i>	
Seafood Escabeche	16
<i>Avocado Yuzu Puree, Shaved Fall Root-Vegetables, Cerignola Olive, Arbequina Oil</i>	
Foie Gras Duo: Ganache & Poêle	26
<i>Roasted Fair Hills Farm Honey Crisp Apple w/Dressed Mustard Frilly</i>	
Ahi Tuna Crudo	20
<i>Beylik Farm Beefsteak Tomato, Basil, Pickled Green Strawberry, Banyuls & Arbequina Vinaigrette</i>	

MARKET SELECTION | BEEF or WHOLE FISH

*All Roasted in Our Wood Oven
Included Sides: Pomme Purée, Bloomsdale Spinach with Garlic Chips
Add Seared Foie Gras to any Steak (Add \$16)

Prime Cut	MP
Whole Fish	MP
Market Vegetables	MP
Choice of Sauce	
<i>Brandy Peppercorn</i>	<i>Black Garlic Jus</i>
<i>Béarnaise</i>	<i>Gribiche</i>

ENTRÉES

Saccetti Pasta	30
<i>Shredded Organic Chicken, Black Burgundy Truffle, Chanterelle Mushroom, Grana Padano</i>	
Grilled Steak Frites	30
<i>Bavette Steak, Telicherry Peppercorn Sauce, Pommes Frites</i>	
Oven Roasted Pekin Duck Breast	38
<i>Wood Oven Roasted Brussel Sprouts & Peaches, Pancetta, Black Peppered Duck Jus</i>	
Lobster Risotto	42
<i>Risotto-Lobster Mushroom, English Peas, Lobster Jus, Poached Egg</i>	
Cioppino	36
<i>Local Red Rock Crab, Jumbo Shrimp, Calamari, Clams & Mussels w/Lobster Broth</i>	
Black Cod "Sable Fish"	34
<i>Celeriac Variations: Wood Roasted and Puree w/Hazel Nut Beurre Noisette</i>	
Couscous Tajine	38/22
<i>Choice of Lamb or Vegan: Tomato Onion-Confit, Seasonal Vegetables, Harissa Stew</i>	
Pan Roasted Salmon	32
<i>Creamed Leeks, Wild Mushrooms, Parisian Gnocchi, Red Wine Jus</i>	

SIDES

Wild Mushrooms w/Pesto	Pomme Frites	Veg Pot au Feu	9
	Bloomsdale Spinach w/ Garlic Chips		

Executive Chef Oscar Ledesma

BOOK SPECIAL EVENTS WITH US! events@thelittledoorsb.com

Corkage Fee \$25.00 per 750ml bottle

