

THE LITTLE CLUB

RESTAURANT & WINE BAR

BITES

OLIVES | coquillo, lucques & castelvetro 7

BREAD | whipped ricotta & saba, evoo 13

SICILIAN ANCHOVIES | cultured butter, warm bread 18

DEVILED EGGS | salsa verde, anchovy, aleppo pepper 14

POTATO LATKES | tobiko, sour cream, bronze fennel 18

OCTOPUS TERRINE | cracked olive schiacciate, celery, roasted shallot 20

SMALL PLATES

GOLDEN BEETS | whipped tahini, tamari, aleppo 15

SPROUTING BROCCOLI | buratta, pea shoots, chili, nori gomasio 21

SIX CHICKEN WINGS | honey, szechuan, blue cheese, celery 19

RADISH CAESAR | endive, cabbage, mint, bonito 16 *add anchovy 4*

ROASTED CARROTS | curry butter, labneh, pea shoots, black pepper tuile 16

FENNEL & CHILI BUTTER | lemon, goat feta, oregano 15

LAMB MEATBALLS | labneh, mint pistou, sumac onions 22

LARGE PLATES

STEAK SANDWICH | sirloin, swiss cheese, spicy kale, salsa verde, chips 26

SPAGHETTI AL LIMONE | golden raisins, ricotta, scallion, chili oil 28

POACHED HALIBUT | green peppercorn cream, cabbage, daikon, parsley 42

BRAISED CHICKEN LEG | navy beans, garlic yogurt, basil, fava shoots 35

STEAK & DANDELION | sirloin, marinated leeks, grana padano, lemon 46

AFTER DINNER

VANILLA PANNA COTTA | lemon honey, toffee 13

CHOCOLATE PUDDING | walnut biscotti, evoo, flake salt 13

BASQUE CHEESECAKE | vermouth roasted apples 13

CHEESE PLATE | 3 cheeses, honey, fruit, baguette 25

an optional 2% kitchen appreciation fee will be added to your total bill
learn more at thelittleclub.bar/appreciation

FARMS | root down, oles, plato dale, sucker brook, thorpes, west side tilth, wild hive

CHEFS | andy dipirro, joe e. standard, natalie naphakdy

kindly advise your server of any dietary needs or restrictions.
consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness

GLOSSARY

AGLIO E OLIO | "garlic and oil" a neapolitan pasta dish

AJO BLANCO | spanish "soup" with almonds, tarragon and garlic

ALEPPO | middle eastern dried pepper

BEURRE BLANC | French wine & butter sauce

BOTTARGA | cured mullet roe

CASTELVETRANO | italian variety of green olive

EMMENTALER | nutty, medium hard swiss cheese

HAMACHI | japanese yellowtail, firm, flaky, sweet flavor

KELP | dried seaweed

LABNEH | strained yogurt

LUCQUES | french variety of green olive

MINT PISTOU | sauce consisting of mint, parsley, olive oil, raisins

SABA | italian sweet grape syrup

SALSA VERDE | bright green sauce consisting of parsley, basil, tarragon, and anchovy

SCHIACCIATE | cracked olive salad consisting of burnt shallots, celery, parsley and lemon

SUMAC | crimson colored arabic spice, fruity, citrusy flavor

TABOULI | levantine salad made of fresh herbs, green lentils and citrus

TARAMASALATA | a mediterranean sauce consisting of bread, garlic, lemon, herbs, and fish roe

TAHINI | condiment made from toasted and ground sesame seeds

TUILE | sweet lacy crisp, made of sugar and spice