

LITTLE FROG

BRUNCH MENU

WINTER 2017-2018

COCKTAILS 12.

PROSECCO ZARDETTO*
 MOSCATO D'ASTI SPUMANTE Villa Jolanda 187ml
 BLOODY FROGGY* our Bloody Mary with pickled pepper
 APEROL SPRITZER* Prosecco, club soda, lemon twist
 MONA-LISA* Prosecco, Saint Germain
 MIMOSA* Prosecco, orange juice,
 BELLINI * Prosecco, peach nectar, peach schnapps

LITTLE FROG IS AVAILABLE
 FOR PRIVATE PARTIES &
 BUY-OUTS FOR BRUNCH

BRUNCH W WINES PICKS

Riesling Catherine Auther 2015 29/ bottle
 E Prove Vermentino Maestracchi 29/ bottle

PLATES 19.

ONION SOUP GRATINÉE
 Small Green Salad, Lemon Vinaigrette

BOUDIN BLANC MAISON
 Homemade White Sausage, Hash Browns,
 2 Fried Farm Eggs

LOBSTER MAC & CHEESE: 5.extra
 Mild Cheddar, Folded Saffron Bisque

SALMON BURGER
 Pretzel Bun, Dill Hollandaise, Veggies Chips

FROGGER BURGER or BURGER "A CHEVAL*
 Aged Cheddar, Charred Red Onions, Mapple
 Bacon, Smoked Pimenton LF Sauce Choron,
 Home Pickled Baby Sweet Pepper, French Fries
 (*with an egg on top, 2. extra charge)

CROQUE-MONSIEUR or CROQUE MADAME*
 Baked Ham & Cheese Sandwich, Gratiné
 with Bechamel and Swiss Cheese
 (*with an egg on top, 2. extra charge)

HOMEMADE PANCAKES
 Vermont Maple syrup, Whipped Cream

FRENCH TOAST
 Vermont Maple Syrup, Fruit Medley

SIDES

Hand Cut French Fries, Rouille aioli	8.
Pork Sausage	6.
Rösti Potato cake	5.
Thick Cut Vermont Bacon, Parsley Chimichurri	6.
Papas Bravas sautéed Potatoes, Pimenton Mayo	6.
Toasts, butter & jam	3.
Croissant, butter & jam	5.

One main course (plates) or \$25.00 minimum per person, thank you

DESSERTS

THE CLASSICS

Chocolate Tart, Sweet Popcorn	12.
Crème Caramel Classique	10.
Floating Island, Crème Anglaise	12.
Café Liegeois, Coffee & Vanilla Ice Cream, shot of espresso, Chantilly whipped Cream	11.

*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



CAST IRON STEAK & EGGS : 7.extra
 Papas Bravas or Hand Cut French Fries

EGGS FLORENTINE on TOASTED CROISSANT
 Spinach, Béchamel, Pimenton Hollandaise

AVOCADO TOAST, 2 SUNNY SIDE UP EGGS
 Cherry Tomato Salsa, Kale

EGGS BENEDICT
 English Muffins, Vermont Bacon Hollandaise

FRITTATA PRIMAVERA
 Tomato, Onion, Kale, mushrooms, Comté Cheese

SCRAMBLED EGGS
 Chives, Chopped fresh Tomato, Mix Greens

FARM EGG OMELETTE
 Ham, Gruyère, Mushrooms, Papas Bravas

LITTLE FROG HANGOVER PLATTER

Rösti Egg Benedict, Boudin Sausage,
 Grilled Steak, Breakfast Sausage,
 Vermont Bacon, Egg en Cocotte,
 Jalapeño Grilled Cheese Sandwich,
 Side of Papas Bravas!
 6.extra



Frogger Burger & Fries	14.
Macaroni & Cheese	12.
Fried Chicken Strips & Fries	10.
Grilled Cheese Sandwich	10.

Xavier Monge, Chef de Cuisine

TO SHARE & CELEBRATE

FROGGER SUNDAE \$19. for 2 - For 4 or more: \$30.
 Topped with mini gumshoes, brownies, cherries,
 roasted almonds, butterscotch & chocolate sauce, Chan-
 tilly whipped cream, sparkler on demand ask

RESERVATIONS



RESY

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