

Little Fish

EASTER BRUNCH MENU

APPETIZERS

Spicy Tuna Tartare Taquitos* (2)

Avocado, Local Micro Greens, Siracha, Toasted Sesame Seeds, Fresh Lime 18

Fresh Baked Pastry Basket V

Served Hot From Our Ovens, D'arbo Raspberry Preserves, Honey Butter 16

Mermaid Makeout Oysters* (4) GF

Herb Oil, Charred Pineapple Relish, Cracked Pink Peppercorn, Classic Mignonette 16

Charred Lemon Caesar Salad*

House-made Dressing, Prima Donna Cheese, Fresh Dill, Crispy Croissant Croutons 20
+ Local Fish, Grilled Shrimp, or Organic Chicken MP

MAINS

Gravlax & Latkes Eggs Benedict*

House-cured Hudson Valley Steelhead Gravlax, Yukon Gold Latka, Organic Eggs, Tarragon Hollandaise
Deep Roots Farm Side Salad 36

Challah Bread French Toast V

Thick-cut Challah, Pure Vermont Maple Syrup, D'arbo Raspberry Preserves, Honey Butter 24

Avocado Toast Grand Bazaar V

Pistachios, Za'atar, Local Honey, Treiber Farms Arugula, 1610 Grilled Sourdough 23
+ 2 Poached Local Organic Free-Range Eggs* 6

Blackened Fish Tacos (2) GF | D

Creamy Coleslaw, Mango Salsa, Homemade Crunchy Corn Tortillas, Side Trieber Farms Greens 26

LF Lobster Croissantwich

Piled up on a Fresh-Baked Croissant with Coleslaw, Local Greens, and Old Bay Potato Chips 48

West Indian Shakshuka* V | GF | D

Tomato, Bell Pepper, & Gigante Beans in Mild Caribbean Coconut Curry, Deep Roots Farm Eggs, Plantain Chips 28

The LF Custom Burger*

Golden Beef Butcher's Blend 8oz Patty, Choice of Queso, L+T, Battered Fries 25
Add Bacon/Deep Roots Farm Fresh Fried Egg*/Avocado +2 Each

Big Eye Tuna Poke Bowl* GF

#1 Big Eye Tuna, Seaweed Salad, Mango, Siracha, Sesame, Edamame, Cucumber, Crispy Onion, Kombu Rice 36

Please inform your server about any food allergies before ordering.
*CONSUMING raw & undercooked seafood or meats increases your risk for food-borne illnesses