# THE LITTLE GRAND ANALLEY BAR

## **PLATES**

#### ever greens

lettuces, creamy herb dressing, pecorino, bread crumbs 13

#### bitter greens

chicories, herbs, red onion, red wine vinaigrette, roasted hazelnuts (vegan) 13

#### fresh ricotta

caputo brothers ricotta, cucumber, fennel, red onion, green peppers, cherry tomatoes, kalamata olives, lemon zest, greek olive oil 12

#### heirlooms

tomatoes, red onion, miso lime vinaigrette, herbs, sesame seeds (vegan) 13

#### eggplant hummus

eggplants, chickpeas, tahini, confit garlic, evoo, chili flakes, pitzza bread (vegan) 13

#### bar meatballs

grass fed beef, tomato sauce, parsley, pecorino, toothpicks 12

### A LITTLE SOMETHING SWEET

#### bean to bar chocolate

organic heirloom cacao from cusco peru and sun-dried maple sap from vermont, made by secret cacao garden in small batches just for us (vegan) II

+ pairs beautifully with a nip of averna amaro 5

#### AFTER DINNER DRINKS

capitoline cynar amaro 9
white vermouth 9 averna amaro 9
rosé vermouth 9 fernet branca amaro 9
don ciccio & figli finocchietto lustau brandy 10
anise liqueur II hennessey vsop 17



We add a 22% service charge that goes toward livable wages, paid time off, and benefits for our team. <u>Tipping is NOT expected</u> but for our guests who insist, gratuity is evenly shared amongst the kitchen, bar, and dining room, everyone who inspired the extra gratitude in the first place. Thank you!

## PIZZAS

ROUNDS • • •

12" pies feed 1-2

SQUARES\* ■ ■

I2" pies feed 2-3 \*squares are limited availability

**tomato** ● 16 ■ 25

passata, tomato sauce, garlic, pecorino (vegan w/o pec)

**cheese** ● 18 ■ 27

whole milk mozz, fior di pizza, tomato sauce, grana padano, basil, pecorino (swap for vegan mozz)

pepperoni ●21 ■30

ezzo pepperoni, tomato sauce, whole milk mozz, fior di pizza, grana padano, basil, pecorino

smothered onion ● 23 ■ 32

lots of all kinds of onions, tomato sauce, fior di pizza, pecorino, chilis, fresh oregano

potato pie ● 20 ■ 29

crushed potato, rosemary, ricotta, whole milk mozz, fior di pizza, oregano

special white ● 21 ■ 30

sweet corn, cherry tomatoes, cabbage, pesto, whole milk mozz, provolone, fior di pizza, garlic, chili oil, lemon, vecchio (ricotta salata)

seasonal supreme ● 23 ■ 32

summer squash, cipollinis, peppers, pepperoncini, garlic, tomato sauce, whole milk mozz, fior di pizza

#### additions

- + meatballs pepperoni 4
- + vegan italian sausage anchovy fior di pizza ricotta roasted mushroroms 3
- + peppers onions pepperoncini kalamata olives 2
- + pickled fresno chiles garlic calabrian chili oil 1
- + crust dippers: evoo creamy herb dressing calabrian chili oil meatball sauce 1.50

Please understand that we may ask you to limit your time with us if there are other guests waiting to dine. It's not you, it's us—we're small.



#### COCKTAILS

manhattan makers mark, dolin sweet vermouth,	13
angostura bitters, rocks with a cherry	
daquiri bayou rum, fresh lime juice, up with a twist	13
st. germaine spritz 1+1 cava, st. germaine, soda,	12
rocks with a twist	
negroni tanqueray gin, dolin sweet vermouth,	13
capitoline tiber, rocks with a twist	
martini plymouth gin, dolin dry vermouth,	15
up with a twist	
capitoline tiber, rocks with a twist  martini plymouth gin, dolin dry vermouth,	

#### COCKTAIL SNACKS

martini pickles kohlrabi, beets 4
olives spanish olives, citrus, rosemary 4
bar nuts marcona almonds, sumac 4

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GLS / BTL

# 10 OZ / 16 OZ

#### DRAFTS

5/7
5/8
5/8
5/8

#### **BOTTLES/CANS**

two roads persian lime gose, 16 oz, ct, 4.5 abv	8
crooked run raspberry empress sour ale, 16 oz,	10
va, 6.0 abv	
crooked run coast pilsner, 16 oz, va, 5.0 abv	8
stillwater extra dry sake style saison ale, 16 oz,	9
ct, 4.2 abv	
maine lunch ipa, 16.9 oz, me, 7.0 abv	13
anxo cidre blanc, dc, 6.9 abv	8
athletic run wild n/a ipa, ct, 0.5 abv	7

#### THANK YOU

The Little Grand has been a project long in the making and we're honored to share our journey with you. Kick back, have a slice or two and a drink or three.

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Our sourdough-based pies are made with local flours milled by Migrash Farms and blended with Le Stagioni 00. Caputo Brothers Creamery makes beautiful cheeses (the ricotta is truly a special thing). Seasonal options are made possible by the hardworking people at Fireside Farms, Karma Farms, and Moon Valley Farms. SPARKLING

I+I=3 brut cava, macabeo blend, sp, nv	13 / 48
folicello rosato lambrusco, it, 2020	56
federiciane gragnano, it, nv	13 / 52

#### ROSÉ

caprera '	'le vasche'	cerasuo	lo d'a	bruzzo	),	16 /	64
monte	pulciano,	it, 2020					

#### WHITE

domaine des cognettes muscadet, fr 2018	15 / 60
jonc blanc fleur bordeaux blend, fr 2019	14/56
sella <b>&amp; mosca</b> torbato, it 2018	13 / 49

#### RED

jean pierre large morgon gamay,	15 / 60
beaujolais, fr 2020	
luli 'umberta' barbera, piedmont, it, 2020	14/56
<b>jorio</b> montepulciano, abruzzo, it, 2018	14 / 56

#### SPIRIT-FREE

#### mocktail

fresh citrus juices, ginger beer float, up with a twist	8
athletic brewing co. run wild non-alcoholic ipa, ct, 0.5 abv	7
sodas coke • diet coke • ginger ale • sprite ginger beer	3 4

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