

# LITTLE DAISY

BREAKFAST & LUNCH

**BREAKFAST**

Mon - Fri: 7 to 11am

**LUNCH**

Mon - Fri: 11am to 2pm

**LITTLE DAISY**

CAFÉ • BAR • RESTAURANT

**BREAKFAST****PASTRIES  
AND  
CROISSANTS**

ALMOND CROISSANT  
BUTTER CROISSANT  
HAM AND CHEESE CROISSANT  
PAIN AU CHOCOLATE  
SEASONAL FRUIT GALLETTE  
STICKY BUN

5 EA

&lt;&lt;LE GRAND&gt;&gt; PANIER

21

**CLASSICS**

STEEL CUT PORRIDGE..... 8  
raspberry, raw sugar, almond milk

FRENCH YOGURT PARFAIT..... 9  
house-made granola, strawberry rhubarb jam, garden mint

AVOCADO TARTINE..... 13  
tomato vierge, chèvre, herbes de Provence, baguette

BANANAS FOSTER PANCAKES\*..... 16  
banana cream stuffed, rum caramel, candied pecans, Chantilly

**PRESSED  
AND  
BLENDED**

**MOULIN ROUGE**  
red beet, tart cherry,  
dragon fruit, carrot  
9

**LE FEU VERT**  
celery, green apple,  
kale, fennel, cucumber  
9

**REFRESHER**  
orange, pineapple,  
turmeric, ginger  
9

**AB&J**  
blueberry, açai,  
banana, almond  
butter, yogurt  
9

**RASPBERRY BERET\***  
raspberry, banana,  
apple, hibiscus,  
oat milk  
9

**OEUFS**

**CROISSANT BREAKFAST SAMMY\***..... 16  
folded egg, Parisian ham, Gruyère, Creole mustard  
mornay, Brabant potatoes

**EXPAT EGGS**..... 18  
two poached eggs, spicy tomato sauce,  
feta crumble, parsley salad, toasted baguette

**TWO EGGS ANY STYLE**..... 17  
Brabant potatoes, choice of bread and protein

**FRENCH OMELETTE\***..... 19  
PARISIAN HAM + 4  
caramelized onion, mushroom duxelles,  
Swiss cheese, petite salad

**CORN BREAD BENEDICT**..... 17  
PARISIAN HAM + 4  
SMOKED SALMON + 4  
two poached eggs, creamed spinach,  
tomato hollandaise, Brabant potatoes

**SIDES 6**

SEASONAL FRUIT

PETITE SALAD

PARISIAN HAM

SMOKED SALMON

BRABANT POTATOES\*

CHICKEN APPLE SAUSAGE

SLICED AVOCADO

APPLEWOOD BACON

TOAST &amp; HOUSE-MADE JAM

**LUNCH****SOUP AND SALADE**

JIDORI CHICKEN BREAST + 9  
CREOLE SPICED SHRIMP + 9  
POISSON RÔTI + 9

**FRENCH ONION SOUP**..... 11  
veal broth, marsala, Gruyère crouton

**«LE WEDGE» SALAD\***..... 15  
baby iceberg, endive, kohlrabi,  
Roquefort, poached pear, grapefruit,  
walnut vinaigrette

**LACINATO KALE AUX  
LARDONS**..... 16  
Nueske's bacon, English peas,  
asparagus, pickled onion, soft  
poached egg, maple-dijon vinaigrette

**BIBB LETTUCE SALAD**..... 13  
pickled shallot, fine herbs,  
honey mustard vinaigrette

**NIÇOISE**..... 24  
heirloom tomato, hard boiled egg,  
haricot verts, new potatoes, sliced  
avocado, olive oil poached tuna,  
black olive dressing

**CHEF JERAMIE'S GUMBO\***  
CUP..... 9  
BOWL..... 14  
holy trinity, Jazzmen rice, scallions

**MAINS**

**TRUFFLED «MAC AND CHEESE» GRATIN\***..... 14  
turmeric cavatelli, perigold truffle cheese sauce,  
Comté bread crumbs

**PAPPARDELLE BOLOGNESE**..... 27  
house-made pasta, soffritto, black pepper ricotta

**HEMINGWAY BURGER**..... 24  
India relish rouille, Camembert, lettuce, tomato, house frites

**CHICKEN CORDON BLEU SANDWICH**..... 29  
Parisian ham, Creole mustard mornay, Swiss cheese,  
pressed roll, house frites

**TUNA SALAD SANDWICH\***..... 23  
olive oil poached tuna, iceberg lettuce, house pickles,  
dashi tartare sauce, sourdough, house frites

**MUFFALETTA**..... 21  
focaccia, artisan charcuterie, provolone, mozzarella, olive  
salad, dijonnaise, house frites

**CLASSIC TARTE FLAMBÉE**..... 15  
SUNNY EGG + 3  
caramelized onion, bacon lardons, fromage blanc, thyme honey

**TARTE AUX CHAMPIGNONS**..... 17  
roasted Texas mushrooms, melted leek chèvre, chives

**DESSERT**

**ROTATION OF  
MACARONS AND  
PETITE PÂTISSERIES**  
11 EA

**AFFOGATO**  
9 EA

**SEASONAL ICE CREAM  
AND SORBET**  
3 EA



Please alert your server if you have any food allergies. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

\* = HOUSE FAVORITE

**LITTLE  
DAISY**

**BRUNCH**

**BRUNCH**  
Sat & Sun: 7am to 2pm

**DÎNER**  
Sun - Thurs: 5 to 9pm  
Fri & Sat: 5 to 10pm

# LITTLE DAISY

C A F É • B A R • R E S T A U R A N T

## BRUNCH

### PASTRIES AND CROISSANTS

ALMOND CROISSANT  
BUTTER CROISSANT  
HAM AND CHEESE CROISSANT  
PAIN AU CHOCOLATE  
SEASONAL FRUIT GALLETTE  
STICKY BUN

5 EA

<<LE GRAND>> PANIER

21

### STARTERS

SLICED MELONS AND BERRIES.....9  
TOAST, HOUSE-MADE JAM, & HONEY BUTTER...6  
choice of empire hippie wheat or sourdough  
AVOCADO TARTINE.....13  
SUNNY EGG +3  
tomato vierge, chèvre, herbes de Provence, baguette  
BANANAS FOSTER PANCAKES\*.....16  
banana cream stuffed, rum caramel, candied pecans, Chantilly

### PRESSED AND BLENDED

**MOULIN ROUGE**  
red beet, tart  
cherry, dragon  
fruit, carrot  
9

**LE FEU VERT**  
celery, green  
apple, kale, fennel,  
cucumber  
9

**REFRESHER**  
orange,  
pineapple,  
turmeric, ginger  
9

**AB&J**  
blueberry, açai,  
banana,  
almond butter,  
yogurt  
9

**RASPBERRY BERET\***  
raspberry,  
banana, apple,  
hibiscus,  
oat milk  
9

### OEUFS

CROISSANT BREAKFAST SAMMY\*.....16  
folded egg, Parisian ham, Gruyère, Creole mustard  
mornay, Brabant potatoes  
EXPAT EGGS.....18  
two poached eggs, spicy tomato sauce, feta  
crumble, parsley salad, toasted baguette  
TWO EGGS ANY STYLE.....17  
Brabant potatoes, choice of bread and protein  
FRENCH OMELETTE\*.....19  
PARISIAN HAM +4  
caramelized onion, mushroom duxelles, Swiss  
cheese, petite salad  
CORN BREAD BENEDICT.....17  
PARISIAN HAM +4  
SMOKED SALMON +4  
two poached eggs, creamed spinach, tomato  
hollandaise, Brabant potatoes

### SIDES 6

PETITE SALAD  
PARISIAN HAM  
SMOKED SALMON  
BRABANT POTATOES\*  
CHICKEN APPLE SAUSAGE  
SLICED AVOCADO  
APPLEWOOD BACON



### SALADE

JIDORI CHICKEN BREAST +9  
CREOLE SPICED SHRIMP +9  
POISSON RÔTI +9

LACINATO KALE AUX  
LARDONS\*.....16  
Nueske's bacon, English peas,  
asparagus, pickled onion, soft  
poached egg, maple-dijon vinaigrette

BIBB LETTUCE SALAD.....13  
pickled shallot, fine herbs,  
honey mustard vinaigrette

BRUNCH GRAIN BOWL.....24  
POACHED EGG +3  
lentil, brown rice, quinoa, heirloom  
tomato, hard boiled egg, haricot verts,  
sliced avocado, black olive dressing



### HANDHELDS

HEMINGWAY BRUNCH BURGER\*.....24  
easy egg, alpine cheese, sauce au poivre, bibb lettuce, frites  
CHICKEN CORDON BLEU SANDWICH.....29  
Parisian ham, Creole mustard mornay, Swiss cheese, pressed roll, house frites  
CLASSIC TARTE FLAMBÉE.....15  
SUNNY EGG +3  
caramelized onion, bacon lardons, fromage blanc, thyme honey

### SPECIALTY BRUNCH DRINKS

LA MATINÉE MIMOSA.....12  
champagne, orange juice  
BLOODY DAISY.....14  
vodka, tomato juice, Tabasco, worcestershire, celery, olives  
THREE POPS AND A DASH.....95  
Lallier R.018 bottle, St. Germain, accoutrements



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# LITTLE DAISY

DÎNER

**BREAKFAST**  
Mon - Fri: 7 to 11am

**BRUNCH**  
Sat & Sun: 7am to 2pm

**LUNCH**  
Mon - Fri: 11am to 2pm

**DÎNER**  
Sun - Thurs: 5 to 9pm  
Fri & Sat: 5 to 10pm

**CHEESE  
AND  
CRACKERS**



CURATED SELECTION  
OF ARTISANAL FRENCH  
CHEESE AND CRACKERS

SELECTION OF 3, 5, or 7  
\* Served Tableside \*

8 EA

**LITTLE DAISY**

CAFÉ • BAR • RESTAURANT

**DÎNER**

**FRUITS  
DE  
MER**

<<LE PETIT>> PLATEAU • 60 \*feeds 3\*  
<<LE GRAND>> PLATEAU • 105 \*feeds 6\*

KING CRAB LOUIE • 23  
CHILLED EAST COAST OYSTERS ● • 21  
COURT BOUILLON POACHED SHRIMP • 18  
SALMON CEVICHE ● • 19



**PLAT  
DU  
JOUR**

**THURSDAY**  
Smoked Duck à  
l'Orange Duo  
37

**FRIDAY**  
Bone-in Rack of Lamb  
59

**SATURDAY**  
Wagyu Wellington  
102

**SUNDAY**  
Beef Bourguignon  
49



**HORS D'OEUVRES**

FRENCH ONION SOUP.....11  
veal broth, marsala, Gruyère crouton

«LE WEDGE» SALAD.....15  
baby iceberg, endive, kohlrabi, Roquefort,  
poached pear, grapefruit, walnut vinaigrette

BIBB LETTUCE SALAD.....13  
pickled shallot, honey mustard vinaigrette,  
fine herbs

OYSTERS ROCKEFELLER \*.....19  
vermouth-monte spinach, smoked bacon,  
lemon zest bread crumbs

TEXAS BEEF TARTARE ●.....21  
smoked bone marrow aioli, cornichon relish,  
horseradish, cured egg yolk, sourdough

WILD SALMON CRUDO ●.....24  
zucchini mignonette, absinthe-melon consommé,  
herbes de Provence

BAKED POTATO & CAVIAR.....12

**ENTRÉES**

HAND ROLLED CAVATELLI.....23  
grilled zucchini, Swiss chard, sun dried tomato pistou, saffron velouté

PAPPARDELLE BOLOGNESE.....27  
house-made pasta, soffritto, black pepper ricotta

BARBEQUE SHRIMP \*.....36  
Abita sauce piquant, white cheddar grits, garlic butter toast

POISSON RÔTI.....38  
melted leeks, pimento relish, bell pepper nage

JIDORI CHICKEN.....32  
petits pois, wild mushrooms, Parisian gnocchi, mustard vin blanc

HEMINGWAY BURGER \*.....21  
India relish rouille, Camembert, lettuce, tomato, house frites

SNAKE RIVER WAGYU STEAK FRITES  
7 OZ FILET.....54  
10 OZ NY STRIP.....68  
served with a choice of béarnaise sauce or au poivre style

**SIDES 12**

POMMES FRITES

SAUTÉED OR CREAMED SPINACH

ROASTED VEGGIE RATATOUILLE \*

TRUFFLED «MAC AND CHEESE» GRATIN

SAUTÉED OR TEMPURA FRIED HARICOT VERTS



**CHEF JERAMIE'S GUMBO \***

wild caught shrimp +9  
holy trinity, Jazzmen rice, scallions

cup.....9  
bowl.....14

**DESSERT**

**BUMBY**  
laminated pastry,  
fruit marmalade,  
sabayon

9

**DAISY VACHERIN**  
verbena semifreddo,  
meringue petals,  
margarita curd,  
Cointreau jam

9

**CHOCOLATE  
ESPRESSO CRÈME  
CAMEL**  
Valrhona dark chocolate,  
vanilla Chantilly cream

9

**CHOCOLAT  
CHAUD**  
lacy tuile,  
house-made  
marshmallow

9

**GELATO  
& SORBET**  
curated  
assortment

9

**AFFOGATO**  
single origin  
espresso, French  
vanilla ice cream

9

**MATCHAGATO**  
organic green  
tea, white  
chocolate ice  
cream

11

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\* = HOUSE FAVORITE ● = RAW ITEM

# LITTLE DAISY

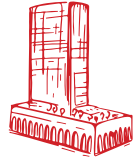
DRINKS



**ICEBERG HOUR**  
Daily: 5 to 6pm

# LITTLE DAISY

C A F É • B A R • R E S T A U R A N T



**LIVE MUSIC**  
Weekly

## VIN

### RED

LIGER-BELAIR 'LES DEUX TERRESTRIAL'   PINOT NOIR   Burgundy, France.....	18   27   72
'TWO KINGS'   PINOT NOIR   Sonoma County, CA.....	18   27   72
RENATO RATTI 'BATTAGLIONE'   BARBERA   Piedmont, Italy.....	14   21   56
LA DEMOISELLE DE SOCIANDO MALLET   BORDEAUX   Bordeaux, France.....	21   32   85
ORIN SWIFT 'ABSTRACT RED'   RED BLEND   California, USA.....	22   33   88
MARTIN RAY 'SYNTHESIS'   CABERNET SAUVIGNON   Napa Valley, CA.....	20   30   80
DOMAINE ARLAUD 'OKA'   BOURGOGNE ROUGE   Burgundy, France.....	95
DOMAINE FAIVELEY MERCUREY 'V.V.'   PINOT NOIR   Burgundy, France.....	110
REMOISSENET SANTENAY 1ER CRU 'GRAND CLOS ROUSSEAU'	
PINOT NOIR   Burgundy, France.....	225
FAMILLE PERRIN 'LES SINARDS'   CHATEAUNEUF-DE-PAPE   Rhone Valley, France.....	130
NO.3 D'ANGÉLUS   BORDEAUX   Bordeaux, France.....	150
CHÂTEAU TALBOT   BORDEAUX   Bordeaux, France.....	260
BOOKER 'MY FAVORITE NEIGHBOR'   CABERNET SAUVIGNON   Paso Robles, CA.....	100
ELEMENTARY   RED BLEND   Oakville, CA.....	170
JORDAN   CABERNET SAUVIGNON   Alexander Valley, CA.....	180
PAHLMAYER 'JAYSON'   CABERNET SAUVIGNON   Napa Valley, CA.....	240
PIEDRASASSI 'BIEN NACIDO VINEYARD'   SYRAH   Santa Maria Valley, CA.....	125
MARQUES DE CACERAS GRAN RESERVA   RIOJA   Rioja, Spain.....	85
MASSOLINO SERRALUNGA D' ALBA   BAROLO DOCG   Piedmont, Italy.....	150
MARCHESI DI BAROLO   BARBARESCO DOCG   Piedmont, Italy.....	135
ALLEGRI   AMARONE DELLA VALPOLICELLA CLASSICO DOCG   Veneto, Italy.....	215
BRANCAIA 'IL ATRAIA'   TOSCANA ROSSO   Tuscany, Italy.....	175
ANTINORI 'TIGNANELLO'   RED BLEND   Tuscany, Italy.....	395

### WHITE

LA FÊTE DU BLANC	
DRY WHITE BLEND   Cotes de Provence, France.....	16   24   65
JERMANN	
PINOT GRIGIO   Venezia Giulia, Italy.....	16   24   65
J DE VILLEBOIS 'QUINCY'	
SAUVIGNON BLANC   Loire Valley, France.....	15   23   60
LA CHABLISIENNE 'LE FINAGE'	
CHARDONNAY   Chablis, France.....	18   27   72
MARTINELLI 'BITNER VIGNA'	
CHARDONNAY   Russian River, CA.....	21   32   85
DOMAINE GRENAUDIÈRE	
MUSCADET SUR LIE   Loire Valley, France.....	45
MORGADIO	
ALBARIÑO   Rias Baixas, Spain.....	65
MICHEL BRIDAY BOUZERON 'CUVEE AXELLE'	
ALIGOTE   Burgundy, France.....	60
JAKUES DUMONT	
SANCERRE   Loire Valley, France.....	95
DOMAINE DELAPORTE	
SANCERRE   Loire Valley, France.....	105
LOUIS JADOT	
PETIT CHABLIS   Burgundy, France.....	125
DOMAINE VOCORET 1ER CRU 'LES FORETS'	
CHABLIS   Burgundy, France.....	125
EN ROUTE 'BRUMAIRE'	
CHARDONNAY   Russian River, CA.....	115
EVENING LAND VINEYARDS 'SEVEN SPRINGS'	
CHARDONNAY   Eola-Amity Hills, OR.....	90
EVENING LAND VINEYARDS 'LA SOURCE'	
CHARDONNAY   Eola-Amity Hills, OR.....	140
AUGUST KESSELER 'THE DAILY'	
REISLING   Rheingau, Germany.....	70
SCHLOSS VOLLRADS 'VOLRATZ' QBA	
REISLING   Rheingau, Germany.....	60
CHATEAU DE MONFORT	
VOUVRAY   Loire, France.....	60
PIO CESARE	
MOSCATO D'ASTI DOCG   Piedmont, Italy.....	75

### CHAMPAGNE & SPARKLING WINE

JEIO PROSECCO   BRUT   Valdobbiandene, Italy NV.....	12   50
LES GLORIES BRUT ROSÉ   CRÉMANT DE LOIRE   Loire Valley, France NV.....	15   70
LALLIER R.018   BRUT   Champagne, France NV.....	25   110
LOUIS ROEDERER 'COLLECTION 244'   BRUT   Champagne, France NV.....	140
VEUVE CLICQUOT 'YELLOW LABEL'   BRUT   Champagne, France NV.....	225
RUINART   BRUT ROSÉ   Champagne, France NV.....	300
JEAN VESSELLE 'RESERVE'   BRUT   Champagne, France NV.....	135
HENRIOT   SOUVERAIN BRUT   Champagne, France NV.....	150
CLETO CHARLI 'FONDATEUR'   LAMBRUSCO   Emilia-Romagna, Italy.....	55
AMIRAUT   CRÉMANT DE LOIRE   Loire Valley, France.....	70

### ROSÉ

DOMAINE OTT 'BY OTT'	
PROVENÇAL   Cotes de Provence, France.....	17   26   68
IL POGGIONE ROSATO 'BRANCATO'	
SANGIOVESE   Tuscany, Italy.....	14   21   56
PEYRASSOL 'LA CROIX'	
PROVENÇAL   IGP Mediterranee, France.....	45
HAMPTON WATER	
ROSÉ   Languedoc, France.....	55
TENUTA DI FESSINA 'ERSE'	
ETNA ROSATO   Sicily, Italy.....	70

## COCKTAILS

**BETWEEN THE SHEETS.....17**  
Brandy Saint Louise, Diplomatico Planas, bauchant, lemon juice

**SAZERAC.....16**  
Hine VSOP, Herbsaint, simple syrup, Peychaud's

**CUCUMBER RICKY.....16**  
Grey Goose, simple syrup, lime juice, Fevertree cucumber soda

**PIMM'S CUP.....14**  
Pimm's No. 1, lemon juice, Fever Tree ginger ale

**FRENCH 75.....14**  
Cognac/Vodka/Gin, simple syrup, lemon juice, Tattinger Brut la Française

**NEGRONI.....16**  
Campari, Carpano Antica, Sweet Gwendoline Gin

**BOUQUET.....18**  
Calamity Gin, Aperitivo Rosato, Regan's orange bitters

**HENDRICK'S MARTINI.....18**  
Hendrick's gin, Dolin dry vermouth

**HEMINGWAY DAIQUIRI.....17**  
Oxbow small batch rum, maraschino liqueur, lime juice, grapefruit juice

**CATBIRD NITRO ESPRESSO MARTINI....21**  
Grey Goose vodka, Borghetti, espresso, agave, Catbird 5Farms foam

**GIMLET.....16**  
Plymouth Gin, lime cordial



**MARGUERITE PARFAITE**  
Patron Reposado, Grand Marnier, agave, lime  
23

**CLEARLY SKINNY**  
Tequila Ocho Blanco, lime, Cointreau  
17

