the little door

APPETIZERS

TRADITIONAL FRENCH ONION SOUP 24.

GRILLED ENDIVE SALAD
whipped blended cashew, mandarin, candied pecan, citrus vinaigrette 26. *gf v*

LITTLE GEM SALAD
crème fraîche dressing, citrus, crispy shallot, chilli, parsley, chives 19.

STEAK TARTARE
dijon, capers, shallot, anchovy, parsley, pickled onions, chili, kennebec chips 26.*

PORTUGUESE PIRI-PIRI SHRIMP
black tiger shrimp, garlic, flatbread, sorrel 25.*

NEW ZEALAND SNAPPER CRUDO
leche de tigre, pear, cherry tomato, cilantro 25.*

BLACK MUSSELS
spiced curry broth, crispy chickpeas 28.*

GRILLED OCTOPUS
tamari vinaigrette, avocado mousse, toasted hazenuts, cilantro, roasted fingerling potatoes, chervil & cilantro salad 26.*

ESCARGOTS
garlic, butter, parsley, baguette 26.

HOUSEMADE POTATO GNOCCHI
grilled broccolini, confit garlic, chili flakes, parmesan, lemon thyme bread crumbs 28.



*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness
Corkage Fee $35.00 per bottle, not available for wines listed on our menu
20% gratuity will be applied to tables of 5 or more
$5/person cake cutting fee or other outside desserts
Food Minimum of $45.00 per person

ENTREES

14 OZ. PRIME RIBEYE STEAK
pommes gratin, haricot verts, bordelaise 85.*

CREEKSTONE FILET MIGNON
pomme fondant, creamed chard, roasted mushrooms, parsnip puree, quail egg, bone marrow bordelaise 74.*

HERB CRUSTED RACK OF LAMB
sauce diable, sundried tomato pesto, citrus agrodolce, herb salad 60.*

COUSCOUS "ROYALE"
lamb stew, lamb chop, chicken, merguez sausage, onion confit 54.*

MARY'S ORGANIC CHICKEN
baby turnips, sugar snap peas, baby carrots, baby fennel, fingerling potatoes, pearl onions, shallots, fines herbs sauce 47.*

SEARED OCEAN TROUT
grilled zucchini, roasted fennel, spring onion, pickled mushroom, orange saffron sauce 46.*

LOCAL BLACK COD
grilled celery root, yam purée, braised escarole, hazelnut, anise, fennel beurre blanc 54.*

WHOLE BRANZINO A LA PLANCHA
chimichurri, lemon 60.*

SEVEN VEGETABLE COUSCOUS
kohlrabi, red peppers, carrot, turnip, zucchini, kabocha squash, rutabaga 36.

PORCINI MUSHROOM RISOTTO
bomba rice, parmesan, mascarpone, porcini 40.

FRESH PAPPARDELLE PASTA
crème fraîche, sugar snap peas, porcini, crispy shallots, poached egg 38.*

VEGAN CHOU FARCI (stuffed cabbage)
mushroom, celeriac, carrot, vegetable bordelaise, fine herbs 38.

TO SHARE

BAGUETTE & BARATTE
bread lounge baguette, Rodolphe Le Meunier "beurre de baratte" 13.

HOUSEMADE MALAWACH BREAD
house labneh, smoked tomatoes, herbs 22.

MEZZE PLATE
muhammara, zaalouk, hummus, carrot salad, cauliflower salad, cucumber salad, deviled egg 28.*

GRILLED IBERICO PORK
eggplant, date vinegar, za'atar, chives 28.

CHEESE & CHARCUTERIE PLATE
market selections 38.

CAVIAR SERVICE
buckwheat blini, crème fraîche bavarois, chives, egg white, shallots*
Dorasti Siberian 110. The Little Door Caviar 145.

SIDES

POTATO PUREE
French butter, cream, chives 16.

ROASTED BABE FARMS CARROTS
carrot puree, seared & fried leeks, herbs de Provence, smoked paprika, arugula 19. *gf v*

CHARRED BROCCOLINI
calabrian chili & truffle vinaigrette, hazelnut 16.

ROASTED BRUSSELS SPROUTS
harissa vinaigrette, feta, almonds, mint 18.

EXECUTIVE CHEF
BEN STEPHENS



AUTUMN SIPS

2023 (ORANGE), D.N.D. “Bungalow”, (albarino/chenin) CA. 16.

2024 Etna Bianco (Carricante), Alta Mora, Sicily 17.

2025 Ruche’, (CHILLED RED), St. ‘Eufemia’, Di Castagnole Monferrato, Italy 16.

BUBBLES

Brut Rose’, Cava, Poema, Spain, 16.

Champagne, Taittinger, Brut 28.

WHITE

2025 Rose’, “Love”, Leoube, Provence, France 16.

2023 (ORANGE), D.N.D. “Bungalow”, (albarino/chenin) CA. 16.

2024 Sancerre, Jean Jacques Aucherre, Loire 19.

2025 Chablis, Vincent Wenger, Bourgogne 20.

2023 *(1/2 BTL)* Bourgogne Blanc, Thierry et Pascale Matrot, France 48.

2024 Riesling (semi-sweet), Qualitätswein, Germany 15.

2024 Etna Bianco (Carricante), Alta Mora, Sicily 17.

2024 Pinot Grigio, Borghi Ad Est, Friuli Italy 15.

2023 Chardonnay, Patz & Hall, Sonoma Coast 17.

COCKTAILS & WINE BY MISTER G.

COCKTAILS

MOSCOW MULE
vodka, ginger beer & lime 17.

BLACK MANHATTAN
green river bourbon, brucato ‘woodlands’ amaro & orange bitters 18.

POMEGRANATE MARGARITA
tequila blanco, orange liqueur, pomegranate & lime juice 19.

CADILLAC MARGARITA
wild common blanco, grand marnier, lime juice & agave 24.

4 PEPPER SMOKE
zomoz mezcal, lime, smoked chiles, licor 43 & agave 19.

CUCUMBER MARTINI
vodka or gin, lemon juice, cucumber & mint 18.

SPICED CORAZON
jalapeño-soaked tequila, grapefruit, agave 18.

CASANOVA
vodka, stewed strawberries, lemon juice 19.

TOKI HIGHBALL
toki suntori whiskey, yuzu, agave & vegan foam 19.

SOFT DRINKS-
Mexi - Cola
Diet Coke
Mexi - Sprite
Fanta Orange
Dr Pepper

the little door

RED

2022 Bordeaux, Chateau Tour Chaigneau, Lalande-De-Pomerol, 17.

2022 Margaux, De Brane, Bordeaux 25.

2016 Saint-Julien (1/2 BTL), Esprit de Saint Pierre, Bordeaux 55.

2023 Chateauneuf-du-Pape, Domaine du Vieux Lazaret, Rhone Valley 27.

2025 Ruche’, (CHILLED RED), St. ‘Eufemia’, Di Castagnole Monferrato, Italy 16.

2023 Malbec, Alberti, Mendoza, Argentina 16.

2024 Barbera D’ Alba, Giovanni Rosso, Italy 17.

2023 Pinot Noir, Davis Bynum, Russian River, Sonoma County 17.

2023 Pinot Noir, Gust, Petaluma Gap, Sonoma County CA 20.

2023 Cabernet, JAX Y3, North Coast CA 16.

2022 Cabernet, Band of Vinters, Napa Valley 22.

BEER

Lager, Estrella DAMM, Barcelona 8.
Pilsner, Cellarmaker, (16 oz) California 10.
Hazy IPA, pFriem, Hood River, Oregon 8.
Octoberfest, Paulaner, Germany 9.
Cider, Goat Rock ‘Bone Dry’, Sonoma County 8.

N/A BEER:
N/A Lager–Alcohol Free, Estrella, Galicia Spain 8.
N/A Hazy IPA-0.05%, Bero, USA 8.