



CHARCUTERIE

3 FOR \$29 | 5 FOR \$37 | 7 FOR \$45

*served with: sourdough toast,
house pickles & seasonal fruit preserves*

Country Pate	Speck
Fromage De Tête	Duck Prosciutto
Chicken Liver Mousse	Mortadella
Duck Rilleté	Salumi

- Add Cheese +\$25
Soft | Semi Hard | Blue

SEAFOOD BAR

served with traditional accompaniments

Half Dozen Oysters \$36
East or West

Half Dozen Shrimp \$35

SIDES FOR THE TABLE

Frites \$12
Pomme Purée \$12
Haricot Vert \$12
Brussels Sprouts \$15

OSCAR IBARRA
Chef de Cuisine

COLIN LOOMIS
Sous Chef

SOUP & SALAD

\$5 Split Plate Charge

ONION SOUP GRATINÉE
Crostini, Provolone, Gruyère

TOMATO SOUP v
Basil, Grilled Cheese

KALE & QUINOA CAESAR
Reggiano Crisp, Croutons, Anchovy

Add To Any Salad: Organic Chicken +\$15 | Salmon +\$22 | Shrimp +\$23

MAINS

\$5 Split Plate Charge

AJAX WAGYU DOUBLE CHEESEBURGER*
American Cheese, Onion Aioli, Frites
Add Bacon +\$5 | Truffle Fries +\$9

COLORADO LAMB SANDWICH
Rye Roll, Harissa Aioli, Mint Pistou, Bacon, Parmesan
Truffle Fries +\$9

MAITAKE MUSHROOM *gf, v*
Maitake Mushroom, Butternut Squash, Turnip, Leek, Quinoa, Cashew

WAGYU BOLOGNESE*
Wagyu Beef, Pappardelle, Parmesan, Pancetta, Citrus & Herb Breadcrumbs

COQ AU VIN *gf*
Half Chicken, Red Wine Sauce, Pomme Puree, Carrots & Onions, Bacon Lardons

SALMON "VICHYSOISE" *gf*
Potato & Leek Espuma, Pancetta, Swiss Chard

DUCK CONFIT "ORZOTTO"

Orzo Pasta, Leeks, Parmesan, Celery Root

BEEF BOURGUIGNON *gf*
 Braised Short Rib, Fingerling Potatoes, Beef Jus, Pearl Onions, Green Beans, Mushrooms, Bacon Lardons

DESSERT

APPLE TARTE

Brown Sugar Apples, Butter Crust, Vanilla Bean Ice Cream

CHOCOLATE *gf*
Almond Torte, Chocolate Cremeaux

THE COOKIE
Chef's Seasonal Selection

HOUSE-SPUN ICE CREAMS + SORBETS v

TUNA TARTARE *gf* \$33
Black Aguachile, Avocado, Cucumber, Citrus,
Sesame, Taro Chips

SMOKED SALMON DIP
Potato Crunch, Fine Herbs, Crostini

MOULES MARINIÈRE *gf*
PEI Mussels, Wagyu Chorizo*, Fennel,
White Wine Broth

SQUASH & PEAR SALAD *gf* \$23
Spinach, Brown Butter Balsamic Vinaigrette,
Pine Nuts, Goat Cheese

AJAX TAVERN SALAD *gf, v* \$19
 Artisanal Mixed Lettuce, Crudités, Dijon Vinaigrette

*We Proudly Serve
Grand Champion Wagyu Beef
From Cross Creek Ranch



Please Note: consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness v : vegetarian | gf : gluten free

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