

CAVIAR*

REGGIS OVA OSSETRA

Available in 30g/\$170 or 100g/\$540
Caramelized Onion Dip, Dill Potato Chips

SEAFOOD BAR*

served with traditional accompaniments

Half Dozen Oysters
East or West

\$36

1/2 Maine Lobster

\$39

Half Dozen Shrimp

\$32

King Crab

\$135

Grand Plateau
+ 30g Caviar

\$250
\$165

SIDES FOR THE TABLE

Frites

\$15

Pomme Purée

\$15

Haricot Vert

\$15

Asparagus & Bernaise

\$18

CHARCUTERIE

3 FOR \$29 | 5 FOR \$37

Served with: Sourdough Toast,
House Pickles & Seasonal Fruit Preserves

Country Pate

Speck

Cured Chorizo

Duck Prosciutto

Salumi

Mortadella ⁿ

Add Cheese +\$25
Soft | Semi Hard | Bleu

OSCAR IBARRA
Chef de Cuisine

MAR CARDENAS
Sous Chef

JON LOWE
General Manager

We Proudly Serve
Grand Champion Wagyu Beef
From Cross Creek Ranch

FOR THE TABLE

AJAX TRUFFLE FRIES ^{gf} Grana Padano, Parsley	\$24	KAMPACHI TARTARE* ^{gf} Coconut Sauce, Cucumber Pico, Avocado, Lime	\$35
CAULIFLOWER GRATIN ^{gf, n} Cashew Cheese, Crispy Cauliflower	\$22	WAGYU CARPACCIO* ^{gf} Artichoke, Arugula, Parmesan, Caper Espuma	\$31
CHARRED SHISHITO PEPPERS ^{gf} Green Onion, Citrus Zest, Tamari, Sesame Seeds	\$23		

SOUP & SALAD

ONION SOUP GRATINÉE Crostini, Provolone, Comte, Wagyu Beef	\$21	KALE & QUINOA CAESAR Anchovy, Reggiano Crisp, Croutons	\$21
CUCUMBER GAZPACHO* ^{gf, n} Chilled Shrimp, Cherry Tomatoes, Spicy Almonds, Feta	\$27	AJAX TAVERN SALAD ^{gf} Dijon Vinaigrette, Artisanal Mixed Lettuce, Crudités	\$19
MANGO SALAD ^{gf, n} Herb Vinaigrette, Green Cabbage, Avocado Fries, Coffee Cashews	\$25		

Add To Any Salad: Pulled Chicken +\$15 | Chicken Breast* +\$19 | Shrimp* +\$23 | Salmon* +\$22 | 5oz Wagyu Steak* +\$49

MAINS

AJAX WAGYU DOUBLE CHEESEBURGER* American Cheese, Ajax Dub Sauce, Romaine, Tomato Add Bacon Spread +\$3 Truffle Fries +\$9	\$30
STUFFED MORELS ^{gf, n} Summer Squash, Eggplant Cannelloni, Charred Pesto, Piquillo Puree	\$31
WAGYU BOLOGNESE Wagyu Beef, Pancetta, Rigatoni, Parmesan, Citrus & Herb Breadcrumbs	\$39
POULET RÔTI ^{gf} Roasted Chicken, Duck Skin Crust, Ragout, Asparagus, Parmesan	\$43
MEDITERRANEAN SALMON* ^{gf} Quinoa Tabbouleh, Eggplant, Tomato Confit Crust, Caper Vinaigrette	\$42
WAGYU STEAK SANDWICH* Shawarma Marinated, Goat Cheese, Tahini, Tomatoes, Red Onion, Pickles	\$39
MAINE LOBSTER ROLL* Brioche Bun, Pickled Sweet Peppers, Fries	\$48
STEAK FRITES* ^{gf} 12 oz Colorado NY Strip, Au Poivre, Béarnaise Truffle Fries +\$9	\$72
CRAB CAKES Pineapple Relish, Coconut Cream, Avocado, Frisée	\$48

DESSERT

CHEESECAKE BRÛLÉE ^{gf} Strawberry Gel	\$18
AJAX ICE CREAM SANDWICH Vanilla Ice Cream, Chocolate Cookie	\$15
CHOCOLATE CHIP COOKIE	\$11
HOUSE-SPUN ICE CREAMS + SORBETS	\$13

A 22% service charge will be added to parties of six or more.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
Please be advised that our kitchen regularly uses ingredients including soy, milk, eggs, fish, wheat, tree nuts, peanuts, and sesame.
^{gf}: gluten-free | ⁿ: contains nuts

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