

lunch

served from 11:30 - 2:30 pm

snacks

Sn

- truffle fries** parmesan, sherry aioli 19 *gf, v*
- sliders** wagyu short rib, pickles, nori aioli 23
- grilled confit wings** sesame, yuzu kosho, lime 20
- cheese or charcuterie** chef's choice of 3 cheeses or 3 meats, accoutrements, grilled sourdough 25
- spring artichoke dip** smoked red pepper, asiago, sesame bagel chip 20 *v*
- ramp hummus** vegetable crudité, focaccia 21 *v*

soup + salad

So

- element 47 tortilla soup** chicken, avocado, pepper jack 14
- caesar salad** parmesan, anchovy, parker house croutons 19
- the little nell cobb** chicken, bacon, avocado, blue cheese, poblano ranch 27 *gf*
- kale salad** shaved asparagus, spring peas, avocado, mustard vinaigrette, sesame crumble 21 *gf, v*
- strawberry & tomato** arugula, whipped feta, sumac, za'atar crumble, sicilian oregano vinaigrette 21 *gf, v*
- ōra king salmon poke** avocado, watermelon radish, umami crunch, spring peas 26 *gf*

add to any salad: chicken + 9 shrimp + 18 ōra king salmon + 21 4oz wagyu steak +49

mains

Ma

- element 47 burger** heirloom tomato bacon jam, smoked cheddar, lettuce, tomato, pickles, fries 27
- roasted vegetable sandwich** heirloom tomato, whipped tofu, arugula, peach mostarda 19 *v*
- wagyu "ramen"** crispy beef tendon, bok choy, soy, egg 23
- ōra king salmon** olive oil poached, artichoke barigoule, english peas, preserved lemon 34 *gf*
- summer vegan bowl** broccoli rabe, quinoa, sorghum, roasted pepper, miso herb pistou 24 *gf, v*

tln brigade hot sauce 5

proceed with caution

brunch

Br

- chef's omelette** whipped ricotta, confit tomato, spinach 27 *gf*
- emma farms wagyu enchiladas** eggs, salsa roja, cotija cheese 29 *gf*
- huevos rancheros** farm eggs, black beans, pepper jack, tomatillo salsa 23 *gf, v*

sweets

Sw

- roasted strawberry crème brûlée** olive oil cake, roasted strawberry, pistachio truffle 16* *gf*
- chocolate & blackberry verrine** chocolate pudding, blackberry jam, milk crumb 17
- sweet bites** assortment of cookie + candies + chocolates 16*
- house-spun ice creams + sorbets** 9
- first snow cheese** truffle, honeycomb, cherry mostarda 27

*contains nuts | v : vegetarian | gf : gluten free | please inform your server for severe allergies

we proudly serve locally produced by emmafarms cmc wagyu

consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

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