



At Home Meal Kits

WHO NEEDS A RECIPE WHEN YOU HAVE THE LITTLE NELL?
ENJOY A 'HOME MADE' MEAL – READY TO HEAT AND EAT AT
YOUR HOME.

Breakfast Kits For Two

SLICED SMOKED SALMON \$34

CHIVES, HARD BOILED EGG, FARM TOMATOES,
SHAVED ONION, CRÈME FRAICHE (8 ozs. serves 2-3 people)
Choice of plain or everything bagel

HUEVOS RANCHEROS \$28

6 FARM FRESH EGGS, BLACK BEANS, SALSA ROJO,
SALSA VERDE, QUESO COTIJA, CORN TORTILLAS

WAGYU ENCHILADAS \$34

6 FARM FRESH EGGS, SALSA ROJO, QUESO OAXACA,
QUESO COTIJA, SCALLIONS

LEMON SOUFFLÉ PANCAKE KIT \$24

EGG WHITES, DRY MIX, WET MIX, RASPBERRY
SYRUP, SUGARMAN MAPLE SYRUP
(makes 6 large fluffy pancakes)

RHUBARB STUFFED FRENCH TOAST \$24

SUGARMANS MAPLE SYRUP, FRESH STRAWBERRIES

Bakery Fresh Items

LITTLE NELL POP TARTS \$18

PLEASE INQUIRE FOR OUR WEEKLY FLAVOR
(sold by the half dozen)

CINNAMON ROLLS \$18

CREAM CHEESE GLAZE
(sold in packs of 4)

GLUTEN FREE MINI MUFFINS \$12

MADE WITH ALMOND FLOUR, PLEASE
INQUIRE FOR OUR DAILY FLAVOR
(sold by the dozen)

PLACE ORDER BEFORE 10AM FOR A 6PM PICK-UP

WE WILL CALL TO CONFIRM PICKUP TIMING. TO ORDER PLEASE CALL 970-544-6280

OR EMAIL ORDERS@THELITTLENELL.COM



Lunch Kits

EACH KIT SERVES TWO PEOPLE.

Salads

COBB SALAD \$24

ROMAINE, TOMATOES, GRILLED CHICKEN,
AVOCADO, BLUE CHEESE, POBLANO RANCH

SALMON NIÇOISE SALAD \$28

BABY KALE, ROASTED TOMATOES, OLIVES, FENNEL,
FINGERLING POTATOES, WHITE ANCHOVIES, CAPER
VINAIGRETTE, QUAIL EGG

KALE CAESAR \$22

BABY KALE, PARMESAN CRISP, CROUTONS,
WHITE ANCHOVIES, CAESAR DRESSING
roasted loch duart salmon +\$15
pulled heritage chicken +\$12

QUINOA BOWL \$20

AVOCADO, ROASTED CASHEWS, CAULIFLOWER,
CARROTS, SAFFRON CURRY SAUCE
roasted loch duart salmon +\$15
pulled heritage chicken +\$12

Soups

TORTILLA \$18

DICED AVOCADO, PULLED CHICKEN, PEPPER
JACK CHEESE, CRISPY TORTILLA STRIPS

FRENCH ONION \$18

GRUYERE CHEESE CROUTONS

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Dinner Kits

EACH KIT SERVES TWO PEOPLE.

Salads

BABY SPINACH SALAD \$20

SUNDRIED TOMATOES, SUNFLOWER SEEDS,
SMOKED ONION VINAIGRETTE

STEAKHOUSE SALAD \$20

ROMAINE, ROASTED TOMATOES, CRUMBLLED
BACON, BLUE CHEESE DRESSING

Pasta

WAGYU BOLOGNESE \$38

CAVATELLI, PARMESAN, HERB CRUMB, PANCETTA

GLUTEN FREE GNOCCHI \$38

RAMP PESTO, DUCK CONFIT, SNAP PEAS,
PECORINO CHEESE

LOBSTER CANNELLONI \$44

LOBSTER, NDIJA CREAM SAUCE, PARMESAN, CHANTERELLES

Meat + Seafood

BRAISED WAGYU SHORT RIBS \$72

(2 ea - 4 oz. portions), au jus

GLUTEN FREE FRIED CHICKEN \$43

(thigh, leg, breast)

CONFIT DUCK LEGS \$48

(2 ea - 4-5 oz. cooked leg)

CRAB CAKES \$36

(2 ea - 4 oz. cakes), mustard cream sauce

EPIC WAGYU & VEAL MEATBALLS \$24

(32 oz)



Dinner Kits

EACH KIT SERVES TWO PEOPLE.

Vegetables

RATATOUILLE \$16

ZUCCHINI, YELLOW SQUASH, ROMA TOMATO,
BASIL, PARMESAN, EGGPLANT

ASPARAGUS \$28

SMOKED CRAB AND LARDON VINAIGRETTE

POTATO PURÉE \$12

ROASTED CORN FIESTA \$18

HOMINY, SHISHITO, RADISH, COTIJA,
CHIPOTLE LIME VINAIGRETTE

CAULIFLOWER GRATIN \$16

CASHEW CREAM, CAULIFLOWER CRUMBLE

Desserts

GLUTEN FREE BROWNIES \$28

(sold by the half dozen)

CHOCOLATE CHIP COOKIES \$28

(sold by the half dozen)

LEMON MERENGUE TART \$5

(sold by the each)

FRESH BERRY TART \$5

(sold by the each)



The Little Nell Kitchen

LET US STOCK YOUR PANTRY WITH SOME OF OUR FAVORITE PANTRY ITEMS

Fresh Pastas

GLUTEN FREE CARROT GNOCCHI (1lb)	\$18
GLUTEN FREE POTATO GNOCCHI (1lb)	
PEA CAVATELLI (1lb)	
STROZAPRETTI (1lb)	

Farms

RHUBARB (1 pint)	\$12
PEACH (1 pint)	
CHERRY (1 pint)	

Sauces & Dressings

POBLANO RANCH (1 pint)	\$12
LEMON VINAIGRETTE (1 pint)	\$10
CAESAR DRESSING (1 pint)	\$12
NELL STEAK SAUCE (1 pint)	\$16
DUCK JUS (1 pint)	\$21

Emma Farms Wagyu

FLANK (1lb)	\$60
FLAT IRON (1lb)	\$60
NEW YORK STRIPS (1lb)	\$100
RIBEYE (1lb)	\$100
TENDERLOIN (1lb)	\$120

THE CHEFS

MATT ZUBROD | KEITH THEODORE | MATT DOYLE | AMY ANDREWS | LUCAS ROCCA | OSCAR CARRASCO | IAN SINCICK