



## *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 LEISURE - SERVING YOU FROM OUR KITCHEN TO YOURS.

### *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)

#### **PEACHES + CREAM FRENCH TOAST \$24**

BRIOCHE, CARAMELIZED WHITE CHOCOLATE, ALMONDS

### *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](mailto: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

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](mailto:ORDERS@THELITTLENELL.COM)



## 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, CRUMBLIED  
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

#### **ROASTED CORN FIESTA \$18**

HOMINY, SHISHITO, RADISH, COTIJA,  
CHIPOTLE LIME VINAIGRETTE

#### **POTATO PURÉE \$12**

#### **CAULIFLOWER GRATIN \$16**

CASHEW CREAM, CAULIFLOWER CRUMBLE

### *Desserts*

---

#### **GLUTEN FREE BROWNIES \$28**

(sold by the half dozen)

#### **LEMON MERENGUE TART \$5**

(sold by the each)

#### **CHOCOLATE CHIP COOKIES \$28**

(sold by the half dozen)

#### **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