AJAX TAVERN®

seafood bar
served with traditional accompaniments

half dozen oysters $28
east or west

half dozen shrimp $28

half pound king crab $39

1/2 maine lobster $24

grande plateaux $128
dozen oysters, six shrimp, half lb. alaskan king crab, 1/2 maine lobster

sides for the table
frites
haricots verts
roasted mushrooms
bacon roasted brussel sprouts
cauliflower gratiné
duck fat potatoes
$9

weekly plat du jours
-while supplies last-

monday $24
fried chicken
collards, pomme purée

tuesday $27
pork osso bucco
polenta, piperade

wednesday $20
wagyu chili
corn bread, crème fraîche

thursday $28
beef stroganoff
mushrooms, pearl onions

friday $30
cioppino
mussels, crab, shrimp

saturday $28
braised short rib
winter vegetables, pomme purée

sunday $18
"dlt"
duck bacon, confit

côte de boeuf for two
bone-in ribeye
side of choice
roasted bone marrow
$95
add seared foie gras +$26
- starts at 6 pm -

j.d. baldridge
restaurant chef
ingrid stern
sous chef
chris "gerber" mathie
sous chef

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

FOR THE TABLE

ajax mac & cheese **$12**
herb toasted bread crumbs

chicken liver pâté **$15**
grain mustard, preserves, toasted filone

colorado camembert **$16**
corn bread, blackberry, jalapeño jam

ajax truffle fries **$17**
grana padano, parsley

smoked wagyu tartare **$18**
coffee cured egg yolk, mushroom, parmesan

artisan charcuterie **$19**
country pâté, finocchiona smoked duck, house pickles

fondue **$25**
chorizo, apple, roasted mushrooms, cauliflower, fingerling potatoes

SOUP & SALAD

onion soup gratinée **$12**
crostini, provolone, gruyère

ajax tavern salad **$13**
bibb, crudités, dijon vinaigrette

iceberg wedge salad **$15**
duck ham, fried shallots ranch aioli, aged gouda

frisée aux lardon salad **$15**
truffle vinaigrette, farm fresh egg

tomato soup **$12**
basil, grilled cheese

kale & quinoa caesar **$14**
manchego crisp, anchovy

warm pear & spinach salad **$15**
bacon pecan granola, bleu cheese, pickled pearl onion

add to any salad:
chicken +$8 salmon +$14 shrimp +$18

MAINS

ajax double cheeseburger **$20**
american cheese, onion aioli, frites

salmon niçoise salad **$26**
fingerling potatoes, anchovy, tomato confit

jambon & brie croissant **$18**
sweet apple ham, arugula, grape mustard, purple potato chips

steak frites **$34**
10 oz flat iron steak, au poivre, béarnaise

ajax colorado lamb bolognese **$23**
pappardelle, parmesan, mascarpone, mint

poulet roti **$25**
roast chicken breast, winter vegetable hash, apple, chicken jus

moules marinière **$26**
prince edward island mussels, white wine, garlic, chili, filone

choucroute garnie **$28**
house-made sauerkraut, boudin blanc, kielbasa, pork belly

roast cod **$27**
creamed leeks, clam, potato, crispy prosciutto

curried lentil & sweet potato **$24**
roasted heirloom cauliflower, cashew cream, chermoula

veal schnitzel **$32**
braised red cabbage, house-made spätzle, sauce robert

#ajaxtavern @thelittlenell facebook.com/thelittlenellaspen thelittlenell.com/dining