

LITTLE DAISY

BREAKFAST & LUNCH

LITTLE DAISY

CAFÉ • BAR • RESTAURANT

BREAKFAST

Mon - Fri: 7 to 11am

LUNCH

Mon - Fri: 11am to 2pm

PASTRIES AND CROISSANTS

ALMOND CROISSANT
BUTTER CROISSANT
HAM AND CHEESE CROISSANT
PAIN AU CHOCOLATE
SEASONAL FRUIT GALLETTE
STICKY BUN
5 EA

«LE GRAND» PANIER
21

BREAKFAST

CLASSICS

STEEL CUT PORRIDGE..... 8
raspberry, raw sugar, almond milk

FRENCH YOGURT PARFAIT..... 9
house-made granola, strawberry rhubarb jam, garden mint

AVOCADO TARTINE..... 13
tomato vierge, chèvre, herbes de Provence, baguette

BANANAS FOSTER PANCAKES*..... 16
banana cream stuffed, rum caramel, candied pecans, Chantilly

PRESSED AND BLENDED

MOULIN ROUGE
red beet, tart cherry,
dragon fruit, carrot
9

LE FEU VERT
celery, green apple,
kale, fennel, cucumber
9

REFRESHER
orange, pineapple,
turmeric, ginger
9

AB&J
blueberry, açai,
banana, almond
butter, yogurt
9

RASPBERRY BERET*
raspberry, banana,
apple, hibiscus,
oat milk
9

OEUFS

CROISSANT BREAKFAST SAMMY*..... 16
folded egg, Parisian ham, Gruyère, Creole mustard
mornay, Brabant potatoes

EXPAT EGGS..... 18
two poached eggs, spicy tomato sauce,
feta crumble, parsley salad, toasted baguette

TWO EGGS ANY STYLE..... 17
Brabant potatoes, choice of bread and protein

FRENCH OMELETTE*..... 19
PARISIAN HAM + 4
caramelized onion, mushroom duxelles,
Swiss cheese, petite salad

CORN BREAD BENEDICT..... 17
PARISIAN HAM + 4
SMOKED SALMON + 4
two poached eggs, creamed spinach,
tomato hollandaise, Brabant potatoes

SIDES 6

SEASONAL FRUIT

PETITE SALAD

PARISIAN HAM

SMOKED SALMON

BRABANT POTATOES*

CHICKEN APPLE SAUSAGE

SLICED AVOCADO

APPLEWOOD BACON

TOAST & HOUSE-MADE JAM



LUNCH

SOUP AND SALADE

ROSEMARY HONEY CHICKEN + 9
CREOLE SPICED SHRIMP + 9
BLACKENED TROUT + 9

FRENCH ONION SOUP..... 11
veal broth, marsala, Gruyère crouton

«LE WEDGE» SALAD 15
baby iceberg, endive, kohlrabi,
Roquefort, poached pear, grapefruit,
walnut vinaigrette

LACINATO KALE AUX
LARDONS..... 16
Nueske's bacon, English peas,
asparagus, pickled onion, soft
poached egg, maple-dijon vinaigrette

BIBB LETTUCE SALAD..... 13
pickled shallot, fine herbs,
honey mustard vinaigrette

NIÇOISE..... 24
heirloom tomato, hard boiled egg,
haricot verts, new potatoes, sliced
avocado, olive oil poached tuna,
black olive dressing

CHEF JERAMIE'S GUMBO*... 14
holy trinity, Jazzmen rice, scallions

MAINS

TRUFFLED «MAC AND CHEESE» GRATIN*..... 14
turmeric cavatelli, perigold truffle cheese sauce,
Comté bread crumbs

PAPPARDELLE BOLOGNESE

CLASSIC..... 27
MUSHROOM..... 22
slow stewed meat, soffritto, pomodoro, black pepper ricotta

HEMINGWAY BURGER..... 24
India relish rouille, Camembert, lettuce, tomato, house frites

CHICKEN CORDON BLEU SANDWICH..... 29
Parisian ham, Creole mustard mornay, Swiss cheese,
pressed roll, house frites

TUNA SALAD SANDWICH*..... 23
olive oil poached tuna, iceberg lettuce, house pickles,
dashi tartare sauce, sourdough, house frites

MUFFALETTA..... 21
focaccia, artisan charcuterie, provolone, mozzarella, olive
salad, dijonnaise, house frites

CLASSIC TARTE FLAMBÉE..... 15
caramelized onion, bacon lardons, fromage blanc, thyme honey

TARTE AUX CHAMPIGNONS..... 17
roasted Texas mushrooms, melted leek chèvre, chives

DESSERT

ROTATION OF
MACARONS AND
PETITE PÂTISSERIES
11 EA

AFFOGATO
9 EA

SEASONAL ICE CREAM
AND SORBET
3 EA



Please alert your server if you have any food allergies. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

* = HOUSE FAVORITE

**LITTLE
DAISY**

DÎNER

BREAKFAST
Mon - Fri: 7 to 11am

BRUNCH
Sat & Sun: 7am to 2pm

LUNCH
Mon - Fri: 11am to 2pm

DÎNER
Sun - Thurs: 5 to 9pm
Fri & Sat: 5 to 10pm

CHEESE AND CRACKERS



CURATED SELECTION
OF ARTISANAL FRENCH
CHEESE AND CRACKERS

SELECTION OF 3, 5, or 7
* Served Tableside *

8 EA

LITTLE DAISY

C A F É • B A R • R E S T A U R A N T

DÎNER

FRUITS DE MER

<<LE PETIT>> PLATEAU • 60 *feeds 3*

<<LE GRAND>> PLATEAU • 105 *feeds 6*

KING CRAB LOUIE • 23
CHILLED EAST COAST OYSTERS ● • 21
COURT BOUILLON POACHED SHRIMP • 18
SALMON CEVICHE ● • 19



PLAT DU JOUR

THURSDAY

Smoked Duck à
l'Orange Duo
37

FRIDAY

Bone-in Rack of Lamb
59

SATURDAY

Wagyu Wellington
102

SUNDAY

Beef Bourguignon
49



HORS D'OEUVRES

FRENCH ONION SOUP.....11
veal broth, marsala, Gruyère crouton

«LE WEDGE» SALAD.....15
baby iceberg, endive, kohlrabi, Roquefort,
poached pear, grapefruit, walnut vinaigrette

LACINATO KALE AUX LARDONS.....16
Nueske's bacon, English peas, asparagus, pickled
onion, soft poached egg, maple-dijon vinaigrette

OYSTERS ROCKEFELLER *.....19
vermouth-monte spinach, smoked bacon,
lemon zest bread crumbs

TEXAS BEEF TARTARE ●.....21
smoked bone marrow aioli, cornichon relish,
horseradish, cured egg yolk, sourdough

SCOTTISH SALMON CARPACCIO ●...24
zucchini mignonette, absinthe-melon consommé,
herbes de Provence

CHEF JERAMIE'S GUMBO *

wild caught shrimp +9
holy trinity, Jazzmen rice,
scallions

14

ENTRÉES

ROASTED VEGGIE RATATOUILLE.....19
sauce Creole, farro, basil pistou

BARBEQUE SHRIMP *.....36
Abita sauce piquant, white cheddar grits, garlic butter toast

TROUT AMANDINE.....38
slivered almonds, haricot verts, lemon emulsion, brown butter
sauce provençale

JIDORI CHICKEN.....32
airline chicken breast, petite pois, roasted wild mushrooms, Parisian gnocchi,
mustard vin blanc

HEMINGWAY BURGER *.....21
India relish rouille, Camembert, lettuce, tomato, house frites

PAPPARDELLE BOLOGNESE
CLASSIC.....27
MUSHROOM.....22
slow stewed meat, soffritto, pomodoro, black pepper ricotta

SNAKE RIVER WAGYU STEAK FRITES
7 OZ FILET.....54
10 OZ NY STRIP.....68
served with a choice of béarnaise sauce or au poivre style

SIDES 12

POMMES FRITES
BAKED POTATO AND CAVIAR *
SAUTÉED OR CREAMED SPINACH
TRUFFLED «MAC AND CHEESE» GRATIN
SAUTÉED OR TEMPURA FRIED HARICOT VERTS



DESSERT

BUMBY
chiffon cake, mulled
cherries, bourbon
pecan ice cream

9

DAISY VACHERON
verbena semifreddo,
meringue petals,
margarita curd,
Cointreau jam

9

**CHOCOLATE
ESPRESSO CRÈME
CARAMEL**
Valrhona dark chocolate,
vanilla Chantilly cream

9

**CHOCOLAT
CHAUD**
lacy tuile,
house-made
marshmallow

9

**GELATO
& SORBET**
curated
assortment

9

AFFOGATO
single origin
espresso, French
vanilla ice cream

9

MATCHAGATO
organic green
tea, white
chocolate ice
cream

11

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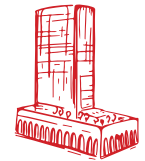
DRINKS



ICEBERG HOUR
Daily: 5 to 6pm

LITTLE DAISY

C A F É • B A R • R E S T A U R A N T



LIVE MUSIC
Weekly

VIN

RED

LIGER-BELAIR 'LES DEUX TERRESTRIAL' PINOT NOIR Burgundy, France.....	18 72
'TWO KINGS' PINOT NOIR Sonoma County, CA 2022.....	18 72
RENATO RATTI 'BATTAGLIONE' BARBERA Piedmont, Italy.....	14 56
LA DEMOISELLE DE SOCIANDO MALLET BORDEAUX Bordeaux, France 2018.....	21 85
ORIN SWIFT 'ABSTRACT RED' RED BLEND California, USA.....	22 88
MARTIN RAY 'SYNTHESIS' CABERNET SAUVIGNON Napa Valley, CA.....	20 80
DOMAINE ARLAUD 'OKA' BOURGOGNE ROUGE Burgundy, France.....	95
DOMAINE FAIVELEY MERCUREY 'VV' Burgundy, France.....	110
REMOISSENET SANTENAY 1ER CRU 'GRAND CLOS ROUSSEAU'	
Burgundy, France.....	225
FAMILLE PERRIN 'LES SINARDS' CHATEAUNEUF-DE-PAPE Rhone Valley, France.....	130
NO. 3 D'ANGÉLUS BORDEAUX Bordeaux, France 2020.....	150
CHÂTEAU TALBOT BORDEAUX Bordeaux, France 2019.....	260
BOOKER 'MY FAVORITE NEIGHBOR' CABERNET SAUVIGNON Paso Robles, CA.....	100
ELEMENTARY Red Blend Oakville, CA.....	170
JORDAN CABERNET SAUVIGNON Alexander Valley, CA.....	180
PAHLMAYER 'JAYSON' CABERNET SAUVIGNON Napa Valley, CA.....	240
PIEDRASASSI 'BIEN NACIDO VINEYARD' SYRAH Santa Maria Valley, CA.....	125
MARQUES DE CACERAS GRAN RESERVA Rioja, Spain.....	85
MASSOLINO SERRALUNGA D' ALBA BAROLO DOCG Piedmont, Italy.....	150
MARCHESI DI BAROLO BARBARESCO DOCG Piedmont, Italy.....	135
ALLEGRIANI AMARONE DELLA VALPOLICELLA CLASSICO DOCG Veneto, Italy.....	215
BRANCAIA 'ILATRAIA' TOSCANA ROSSO Tuscany, Italy.....	175
ANTINORI 'TIGNANELLO' Tuscany, Italy.....	395

WHITE

LA FÊTE DU BLANC	
Cotes de Provence, France.....	16 65
JERMANN	
PINO GRIGIO Venezia Giulia, Italy.....	16 65
J DE VILLEBOIS 'QUINCY'	
SAUVIGNON BLANC Loire Valley, France.....	15 60
LA CHABLISIENNE 'LE FINAGE'	
Chablis, France.....	18 72
MARTINELLI 'BITNER VIGNA'	
CHARDONNAY Russian River, CA.....	21 85
DOMAINE GRENAUDIÈRE	
MUSCADET SUR LIE Loire Valley, France 2020.....	45
MORGADIO	
ALBARIÑO Rias Baixas, Spain 2022.....	65
MICHEL BRIDAY BOUZERON 'CUVEE AXELLE'	
ALIGOTE Burgundy, France 2020.....	60
JAKUES DUMONT	
SANCERRE Loire Valley, France.....	95
DOMAINE DELAPORTE	
SANCERRE Loire Valley, France.....	105
LOUIS JADOT	
PETIT CHABLIS Burgundy, France.....	125
DOMAINE VOCORET 1ER CRU 'LES FORETS'	
CHABLIS Burgundy, France.....	125
EN ROUTE 'BRUMAIRE'	
CHARDONNAY Russian River, CA.....	115
EVENING LAND VINEYARDS 'SEVEN SPRINGS'	
CHARDONNAY Eola-Amity Hills, OR 2022.....	90
EVENING LAND VINEYARDS 'LA SOURCE'	
CHARDONNAY Eola-Amity Hills, OR 2019.....	140
AUGUST KESSELER 'THE DAILY'	
REISLING Rheingau, Germany 2021.....	70
SCHLOSS VOLLRADS 'VOLRATZ' QBA	
REISLING Rheingau, Germany 2018.....	60
CHATEAU DE MONFORT	
VOUVRAY Loire, France 2020.....	60
PIO CESARE	
MOSCATO D'ASTI DOCG Piedmont, Italy.....	75

CHAMPAGNE & SPARKLING WINE

JEIO PROSECCO Valdobbiandene, Italy NV.....	12 50
LALLIER R.018 BRUT Champagne, France NV.....	25 110
LOUIS ROEDERER 'COLLECTION 244' Champagne, France NV.....	140
VEUVE CLICQUOT 'YELLOW LABEL' BRUT Champagne, France NV.....	225
RUINART BRUT ROSÉ Champagne, France NV.....	300
JEAN VESSELLE 'RESERVE' BRUT Champagne, France NV.....	135
HENRIOT SOUVERAIN BRUT Champagne, France NV.....	150
CLETO CHARLI 'FONDATEUR' LAMBRUSCO Emilia-Romagna, Italy.....	55
AMIRAUT CRÉMANT DE LOIRE Loire Valley, France.....	70

ROSÉ

LES GLORIES BRUT ROSÉ	
CRÉMANT DE LOIRE Loire Valley, France.....	15 70
DOMAINE OTT 'BY OTT'	
Cotes de Provence, France.....	17 68
IL POGGIONE ROSATO 'BRANCATO'	
Tuscany, Italy.....	14 56
PEYRASSOL 'LA CROIX'	
IGP Mediterranee, France.....	45
HAMPTON WATER	
Languedoc, France.....	55
TENUTA DI FESSINA 'ERSE'	
ETNA ROSATO Sicily, Italy.....	70

COCKTAILS

BETWEEN THE SHEETS.....17
Brandy Saint Louise, Diplomatico Planas, bauchant, lemon juice

SAZERAC.....16
Hine VSOP, Herbsaint, simple syrup, Peychaud's

GIMLET.....16
Plymouth Gin, lime cordial

CUCUMBER RICKY.....16
Grey Goose, simple syrup, lime juice, Fevertree cucumber soda

PIMM'S CUP.....14
Pimm's No. 1, lemon juice, Fever Tree ginger ale

FRENCH 75.....14
Cognac/Vodka/Gin, simple syrup, lemon juice, Tattinger Brut la Francaise

NEGRONI.....16
Campari, Carpano Antica, Sweet Gwendoline Gin

BOUQUET.....18
Calamity Gin, Aperitivo Rosato, Regan's orange bitters

HENDRICK'S MARTINI.....18
Hendrick's gin, Dolin dry vermouth

HEMINGWAY DAIQUIRI.....17
Oxbow small batch rum, maraschino liqueur, lime juice, grapefruit juice

CATBIRD NITRO ESPRESSO MARTINI....21
Grey Goose vodka, Borghetti, espresso, agave, Catbird 5Farms foam

CLEARLY SKINNY.....17
Tequila Ocho Blanco, lime, Cointreau



Patron Reposado, Grand Marnier, agave, lime