

AMERICAN CHARCUTERIE

{ Served With Traditional Accompaniments }
\$10 Each, 3 for \$29

LOCAL MEATS

Heywood's Provision, Atlanta

Bresaola

dry-cured eye of round beef

Artisan Salami

berkshire pork salami

Coppa

dry-cured pork shoulder

CHEESES

Truffle Tremor

soft, goat's milk (Cypress Grove)

Appalachian

semi-hard, cow's milk (Meadow Creek Dairy)

Triple Cream Brie

soft, cow's milk (Sweet Grass Dairy)

APPETIZERS

Ahi Tuna Tartare (Sashimi Grade) yuzu-serrano foam, avocado, cucumber salad, sesame oil powder, scallion pancake	16.95
Duck Confit Spring Rolls Asian slaw, Bing cherry gastrique	15.95
LAS Beef Meatballs (Meats By Linz, Chicago) veal demi-glace, garlic-chili vinaigrette	17.95
Roasted Bone Marrow Canoes smoked salt, parsley salad, rustic bread	15.95
Moroccan-Style Shrimp garlic tomato, harissa, saffron flat bread	15.95
American Kobe Carpaccio* (Meats By Linz, Chicago) horseradish crema, arugula, crispy capers, Parmigiano Reggiano	16.95
Mussels Mariniere (Bang Island, Maine) white wine, garlic, shallots, cream	14.95
Oyster Rockefeller spinach, applewood smoked bacon, pernod, gruyere, parmigiano reggiano	15.95
Filet Mignon Tartare* (4oz. Meats By Linz, Chicago) black garlic dijon, farm egg, gaufrette potato	24.95
Crispy Maine Lobster Tail (6oz., Maine) yuzu-herb beurre blanc	24.95

SOUP AND SALAD

Maine Lobster Bisque	10.95
Classic Caesar Salad romaine, Parmigiano Reggiano, rustic croutons, white anchovy vinaigrette	10.95
Baby Iceberg Wedge Point Reyes Blue, candied smoked bacon, tomato, croutons	11.95
Chop Chop Salad hearts of palm, roasted tomatoes, Point Reyes Bleu, peppadew peppers, boiled egg, shallots, Pine Street Bacon, creamy herb vinaigrette	11.95

CHILLED SHELLFISH

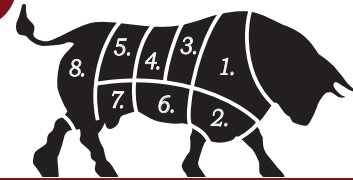
RAW OYSTERS*

{ horseradish cocktail sauce, mignonette sauce }

James River - VA	2.85
Blue Point - LI	2.95
Johns River - Maine	3.95
Shigoku - WA	3.95
Oyster Of The Day	mkt

SHELLFISH COCKTAILS

Jumbo Shrimp Cocktail (4pcs.)	24.95
King Crab Cocktail (4 oz.)	24.95
Maine Lobster Tail Cocktail (5 oz.)	24.95
Chilled Shellfish Bouquet* (For Two)	99.95



BUTCHER CUTS

We have chosen Meats By Linz, one of Chicago's oldest and most respected butchers, to hand select, cut and age our 100% black angus beef. These cuts are provided exclusively for Little Alley Steak.

WET-AGED STEAKS

USDA 100% Black Angus Beef*

Center Cut Filet - aged 28 days	8 oz./12 oz.	47.95/64.95
New York Strip - aged 37 days	12 oz.	46.95
Ribeye - aged 35 days	16 oz.	53.95
Porterhouse - aged 28 days	24 oz.	69.95

DRY-AGED STEAKS

USDA 100% Black Angus Beef*

Bone-in New York Strip - aged 45 days	18 oz.	65.95
Bone-in Ribeye - Lollipop Cut - aged 38 days	18 oz.	79.95
Bone-in Ribeye - Tomahawk - aged 60 days	30 oz.	127.95

USDA PRIME CUTS

Abundant Marbling, USDA 100% Black Angus Beef*

New York Strip - aged 35 days	12 oz.	59.95
Ribeye - aged 35 days	16 oz.	69.95
Bone-in Ribeye - Cowboy Cut - aged 28 days	18 oz.	73.95

PROGRESSION OF NEW YORK STRIP

4 oz. of Each, Medium Rare Sous Vide Style:	65.95
Wet-aged USDA 100% Black Angus Beef*, USDA Prime 100% Black Angus Beef* Dry-aged USDA 100% Black Angus Beef*	

ENTICING STEAK ENHANCEMENTS

Roasted Bone Marrow Canoes - smoked salt, parsley salad	14.95
Wild Shrimp - garlic herb Vermont butter	15.95
Maine Lobster Tail - flash-fried or broiled, drawn Vermont butter	24.95
King Crab Oscar - asparagus, yuzu béarnaise	24.95

SAUCES

Green Peppercorn	3.95
Yuzu Béarnaise	3.95
Horseradish Cream	3.95
Mushrooms, Shallots & Brandy	3.95

BUTTERS (Vermont Butter)

Bone Marrow Butter	5.95
Foie Gras Butter	5.95
Black Truffle Butter	4.95
Point Reyes Blue Cheese Butter	3.95

MARKET FRESH SEA FARE

MEUNIERE - French green beans, potato puree, capers, brown butter

FIRE GRILLED - garlic spinach, fingerling potatoes, yuzu-herb beurre blanc

PAN CRISPED - bok choy, shiitakes, forbidden black rice, miso-sake broth

Faroe Island Salmon*	36.95	CRAB & LOBSTER
Wild Shrimp	33.95	{ Served with Belgian fries, coleslaw, drawn Vermont butter }
Branzino	36.95	Two Maine Lobster Tails (6 oz. each)
Ahi Tuna* (Sashimi Grade)	39.95	59.95
Fish Du Jour	mkt	Alaskan King Crab Legs (1Lb.)
		69.95

LOCAL FAVORITES

Shellfish Pappardelle shrimp, mussels, saffron-lemon butter, parmesan Reggiano	32.95
Springer Mountain Chicken French green beans, potato puree, roasted chicken reduction	33.95
Broiled Pork Chop* field peas, roasted tomatoes, cipollinis, bacon, grain mustard beurre blanc	33.95
Sichuan Spiced Tofu Steak cauliflower puree, crispy brussel sprouts, hoizin glaze	22.95

SIDE DISHES

NEW CLASSICS \$12 each.	POTATO \$11 each.
Mushroom Risotto mascarpone cheese, black truffle oil	Fingerling Potatoes farm herbs
Crispy Brussel Sprouts Yuzu Béarnaise	Belgian Fries Sir Kensington Ketchup, chili aioli
Creamed Spinach Brulee Gruyere cheese	Sweet Potato Casserole pecans, housemade marshmallow
Mushroom Confit roasted shallots, farm herbs	Potato Au Gratin Goat Cheese, Roasted Shallots
Creamed Corn shallots, Parmigiano Reggiano	Truffled Fries Parmigiano Reggiano, farm herbs
Garlic Spinach extra virgin olive oil	Twice-Baked Potato "Loaded" bacon, Vermont cheddar, creme fraiche
Triple Cream Mac & Cheese Mascarpone, black truffle oil	Potato Puree Vermont butter
French Greens Beans toasted almonds, brown butter	

Advisory: *Consuming raw or under cooked foods such as meats, poultry, fish, shellfish, and eggs may increase your risk of foodborn illness.

Corporate Chef: Joe Brown
Executive Chef: Reuben Rodriguez

**A 20% Gratuity Will Be Added To Any Party Of 6 Or More