

**STEAK**

321 Rele St.  
Mtn. Brook, AL

# Little Betty

**BAR**

Executive Chef Kyle Bidy  
Chef de Cuisine - Britton Crotta  
General Manager Nic Wyatt

## Small Plates

ROSEMARY FOCACCIA ..... 6  
*nocellara olive oil, maldon salt*

**CORNBREAD & CAVIAR** ..... 12.5  
*28g Kaluga, brown butter skillet cornbread, creme fraiche*

**HOT**

HAND ROLLED MEATBALLS ..... 16  
*heritage pork, san marzano tomato, caperberries, parm snow*

CRAB CAKE ..... 22  
*smoked chili butter sauce, apple mostarda, watercress*

MAGIC CITY MUSHROOMS ..... 17  
*tempura fried, pea and eggplant hummus, red yuzu kosho aioli, herbs*

ROASTED BONE MARROW ..... 21  
*porterhouse marmalade, hearth aioli, crispy shallots, pickled mustard seeds, grilled bread*

**COLD & RAW**

TUNA VEIL ..... 23  
*ponzu, avocado mousse, smoked chili oil, embered cucumber, hearth aioli*

GULF SNAPPER CRUDO ..... 21  
*mango-piquillo agrodolce, crispy potato, miso cashew crema, calabrian-lime vinaigrette*

HAMACHI CRUDO ..... 22  
*alabama strawberry aguachile, mint, serrano, pop rocks*

MARKET OYSTERS (6/12) ..... 24/48  
*mignonette, fermented hot sauce ...add caviar \$5 supplement/oyster*

WAYGU BEEF CARPACCIO ..... 22  
*fresh horseradish, truffle aioli, fingerling potatoes, pickled mustard seeds, arugula, caciotta al tartufo*

PUGLIESE BURRATA ..... 18  
*honey roasted grapes, brown butter amaretto cookie crumble, mint oil, grilled bread*

## Pasta and Salads

CAESAR SALAD ..... 16  
*gem lettuce, garlic dressing, cured lemon, watercress, parm snow ...add white anchovies \$5*

LITTLE BETTY SALAD ..... 16  
*tuscan lettuces, pickled fennel, oven dried tomatoes, marcona almonds, charred scallion + benne seed dressing*

SPAGHETTI & MEATBALLS ..... 26  
*pork meatballs, Little Betty red sauce, basil, garlic bread*

CACIO E PEPE GNUDI ..... 22  
*ricotta, crispy garlic, cured egg yolk, chive*

BEEF WELLINGTON RAVIOLO ..... 24  
*braised porterhouse, duxelle, pecorino fonduta, saba bordelaise*

HAND-CUT PAPPARDELLE ..... 29  
*white bolognese, sausage, wild mushroom, truffle cream, grana*

CASARECCE ..... 24  
*pistachio pesto, oven dried tomato, ricotta*

## Premium Beef

**WAGYU**

A5 JAPANESE WAGYU (2 oz minimum) ..... 120  
*kagoshima prefecture, truffle ponzu, black garlic emulsion*

14 OZ CHATEL FARMS WAGYU RIBEYE ..... 105

8 OZ CHATEL FARMS WAGYU FILET ..... 90

**ENHANCEMENTS**

|                                    |   |
|------------------------------------|---|
| pink peppercorn au poivre ..... 10 | gorgonzola butter ..... 10                      |
| smoked hollandaise ..... 10        | oscar ..... 24                                  |
| charred scallion chimi ..... 8     | jumbo lump crab, asparagus, smoked chili butter |
| foie butter ..... 12               |   |

**DRY AGED & PRIME CUTS**

8 OZ FILET ..... 65

10 OZ NY STRIP ..... 58

10 OZ HANGER STEAK ..... 46

12 OZ DRY AGED BONE IN NY STRIP ..... 65

20 OZ DRY AGED BONE IN RIBEYE ..... 85

### Large Format

36 OZ DRY AGED TOMAHAWK ..... 225

## Entrees

SPRINGER MOUNTAIN HALF CHICKEN ..... 39  
*calabrian chili, cherry, sesame, cilantro, miso cashew*

BONE IN VEAL CHOP PARM ..... 60  
*thin & crispy veal chop, Little Betty red sauce, basil, mozzarella, arugula*

ROASTED BLACK COD ..... 45  
*hearth bok choy, coconut sap soy gastrique, yuzu-ginger butter sauce, cucumber sunomono*

NIMAN RANCH SMASHBURGER ..... 28  
*double patties, new school american, dill pickles, bacon jam, au poivre aioli, arugula, fries ...gouda fries upgrade +3*

## Sides for Two

ASPARAGUS ..... 14  
*simply hearth grilled, lemon oil, crispy shallots*

MUSHROOMS MARSALA ..... 16  
*Marsala glazed wild mushrooms, demi glace, chives*

BROCCOLINI ..... 13  
*calabrian chile crumb, lemon, herbs, arbequina olive oil*

GOUDA FRIES ..... 15  
*garlic aioli, ketchup, herb salt*

WHIPPED POTATOES ..... 15  
*cultured butter, rosemary, black pepper*

BRUSSELS SPROUTS CALABRESE ..... 14  
*white balsamic glaze, spicy crispy garlic, parm snow*

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness.