

STEAK

321 Rele St.
Mtn. Brook, AL

Little Betty

BAR

Executive Chef Kyle Biddy
General Manager Nic Wyatt

Small Plates

ROSEMARY FOCACCIA 6
arbequina olive oil

CORNBREAD & CAVIAR 12.5
28g Kaluga, brown butter skillet cornbread, cultured butter

HOT

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

CRAB CAKE 22
smoked chipotle butter sauce, apple mostarda, watercress

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

ROASTED BONE MARROW 21
red onion marmalade, hearth aioli, crispy shallots, pickled mustard seeds, grilled bread

COLD & RAW

TUNA VEIL 25
ponzu, avocado mousse, smoked chili oil, embered cucumber, hearth aioli

HAMACHI CRUDO 22
fall squash & apple relish, crispy potato, miso cashew crema, calabrian-lime vinaigrette

SCALLOP CRUDO 24
cucumber, chili crunch, radish, gochugaru, white shoyu

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

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

WHIPPED RICOTTA 18
local apple & pear butter, walnuts, sage, hearth bread

Pasta and Salads

CAESAR SALAD 16
gem lettuce, garlic dressing, cured lemon, watercress, parm snow

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

SWEET POTATO CAPPELLETTI 23
calabrian chile butter, apple, arugula, goat cheese, walnuts

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

12 OZ CHATEL FARMS WAGYU RIBEYE 85

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, lemon butter
foie butter 12	u-10 diver scallop 18/ea

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

KVAROY ISLAND SALMON 40
warm farro + tomato salad, broccoli rabe pesto, parsnip puree

NIMAN RANCH SMASHBURGER 28
double patties, double american, dill pickles, bacon jam, au poivre aioli, arugula, fries

Sides for Two

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

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

ASPARAGUS 14
charred, agrumato, crispy shallots

GOUDA FRIES 15
garlic aioli, ketchup, herb salt

WHIPPED POTATOES 15
cultured butter, rosemary, black pepper

POLENTA 14
fontina, mascarpone

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