

STEAK

321 Rele St.  
Mtn. Brook, AL

BAR

Executive Chef - Kyle Biddy  
Chef de Cuisine - Britton Crotta

Little Betty

Small Plates

|                                                                                                                                                                                      |                                                                                                                                                                                            |
|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| ROSEMARY FOCACCIA.....6<br><i>nocellara olive oil, maldon salt<br/>add truffle butter....\$10</i>                                                                                    | HAMACHI CRUDO*.....23<br><i>calabrian chile-lime vinaigrette, miso cashew cream, fall squash relish,<br/>crispy potato, cilantro</i>                                                       |
| CORNBREAD & CAVIAR*.....98<br><i>28g Kaluga, brown butter skillet cornbread, creme fraiche</i>                                                                                       | WAGYU CROQUETTES  .....15<br><i>braised beef, mozzarella, caramelized onion aioli</i>                   |
| HAND ROLLED MEATBALLS  .....16<br><i>heritage pork, san marzano tomato, caperberries, parm snow</i> | ROASTED BONE MARROW.....24<br><i>porterhouse marmalade, crispy shallots, hearth aioli, pickled mustard seeds,<br/>grilled hinkle's ciabatta</i>                                            |
| CRAB CAKE.....22<br><i>smoked chili butter sauce, apple mostarda, petite green salad</i>                                                                                             | MARKET OYSTERS*(6/12).....24/40<br><i>mignonette, fermented hot sauce ...add caviar \$5 supplement/oyster</i>                                                                              |
| WAGYU BEEF CARPACCIO*.....22<br><i>fresh horseradish, truffle aioli, fingerling potatoes, pickled mustard seeds,<br/>arugula, caciotta al tartufo</i>                                | PUGLIESE BURRATA  .....21<br><i>pistachio pesto, truffle honey, slow roasted tomatoes, hearth bread</i> |

Pasta and Salads

|                                                                                                                                                                                                        |                                                                                                                                                                                            |
|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| CAESAR SALAD  .....16<br><i>gem lettuce, garlic dressing, cured lemon, parm snow<br/>...add white anchovies \$5</i> | BRAISED PORK AMATRICIANA.....26<br><i>penne, guanciale, spicy red sauce, pecorino</i>                                                                                                      |
| LITTLE BETTY SALAD.....16<br><i>tuscan lettuces, pickled fennel, oven dried tomatoes, marcona almonds,<br/>charred scallion + benne seed dressing</i>                                                  | HAND-CUT PAPPARDELLE  .....29<br><i>white bolognese, sausage, wild mushroom, truffle cream, grana</i> |
| SPICY LOBSTER RIGATONI ALLA VODKA.....40<br><i>cold water lobster, spicy breadcrumbs, lobster vodka sauce</i>                                                                                          | CACIO E PEPE GNUDI.....22<br><i>ricotta, crispy garlic, cured egg yolk, chive</i>                                                                                                          |

Premium Beef

|                                                                                                                              |                                                                                                                                                                                             |
|------------------------------------------------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <b>WAGYU</b> 100% Akaushi Wagyu - Harwood, Texas                                                                             | <b>PRIME &amp; DRY AGED CUTS</b>                                                                                                                                                            |
| 8 oz AKAUSHI WAGYU FLAT IRON.....65                                                                                          | LITTLE BETTY SIGNATURE FILET  .....85<br><i>12 oz bone in filet, pecorino fonduta, saba bordelaise</i> |
| 10 oz HAND CUT AKAUSHI WAGYU NY STRIP.....85                                                                                 | 8 oz FILET.....65                                                                                                                                                                           |
| 8 oz HAND CUT AKAUSHI WAGYU FILET.....90                                                                                     | 10 oz PRIME NY STRIP.....62                                                                                                                                                                 |
| A5 JAPANESE SNOW BEEF (2 oz minimum +45 per oz addition)<br>Hokkaido prefecture, black garlic emulsion, truffle ponzu.....98 | 12 oz DRY AGED BONE IN NY STRIP.....70                                                                                                                                                      |
|                                                                                                                              | 20 oz BONE IN RIBEYE.....90                                                                                                                                                                 |
|                                                                                                                              | 8 oz RIBEYE SPINALIS AL LIMONE.....80<br><i>hearth grilled, cured lemon relish</i>                                                                                                          |
|                                                                                                                              | 36 oz TOMAHAWK  .....185<br><i>garlic butter, petite herbs</i>                                         |

Entrees

|                                                                                                                                                                                                      |
|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| SPAGHETTI & MEATBALLS.....30<br><i>pork meatballs, little betty red sauce, basil, garlic bread</i>                                                                                                   |
| SWORDFISH SALTIMBOCCA  .....40<br><i>marsala sauce, prosciutto, sage, frisee, 8 year balsamic, creamy polenta</i> |
| BONE IN VEAL CHOP PARM (limited availability).....60<br><i>thin &amp; crispy veal chop, little betty red sauce, basil, mozzarella, arugula</i>                                                       |
| CRISPY CHICKEN MILANESE.....32<br><i>panko giardiniera crust, whipped crescenza cheese, crispy prosciutto,<br/>arugula, pepperoncini, horseradish</i>                                                |
| NIMAN RANCH SMASHBURGER.....28<br><i>double patties, new school american, dill pickles, bacon jam,<br/>au poivre aioli, arugula, fries ...gouda fries upgrade +3</i>                                 |

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness. Auto gratuity will be added for parties of 6 or more.

 Denotes Little Betty Favorites

Sides to Share

|                                                                                                                                                        |
|--------------------------------------------------------------------------------------------------------------------------------------------------------|
| EMBER ROASTED ACORN SQUASH <i>pumpkin seed</i> .....15<br><i>chili crisp, goat cheese, young cilantro, roasted red pepper creme fraiche</i>            |
| SPAGHETTI <i>little betty red sauce, shaved parmesan</i>  .....12 |
| CACIO E PEPE <i>toasted pepper, pecorino</i> .....14                                                                                                   |
| GOUDA FRIES <i>garlic aioli, ketchup, fresh herbs</i>  .....15    |
| WHIPPED POTATOES <i>cultured butter, rosemary, black pepper</i> .....15                                                                                |
| BRUSSELS SPROUTS CALABRESE <i>white balsamic glaze,</i> ..14<br><i>spicy crispy garlic, parm snow</i>                                                  |
| MUSHROOMS MARSALA <i>marsala glazed wild mushrooms,</i> .....16<br><i>demi glaze, chives</i>                                                           |
| CRISPY POLENTA <i>red pepper agrodolce, whipped burrata,</i> .....15<br><i>fried rosemary</i>                                                          |