

STEAK

321 Rele St.
Mtn. Brook, AL

Little Betty

BAR

Executive Chef Kyle Biddy
Chef de Cuisine - Britton Crotta

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 puree, 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

HAMACHI CRUDO 22
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 & PEACHES 18
8 year old balsamic, july prince peaches, pistachio, brown butter crumble, basil

TUNA CANNOLI 24
order of 2, spicy tuna in a savory shell, avocado mousse, black garlic,
cured egg yolk, citrus **add caviar...\$10/ea

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

PASTA ALL'AMATRICIANA 30
smoking goose guanciale, maccheroni rigati, spicy red sauce,
braised pork, pecorino

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	
foie butter	12	chili butter	

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

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

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-garlic crumbs, lemon, herbs, nocellara 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