

THE LITTLE FOOD INN  
DINNER MENU  
973.616.8600

**STARTERS**

GOOD TO START, BETTER TO SHARE

WINGS

bbq chipotle , honey bbq, sweet chili, or buffalo 9

EGGPLANT NAPOLEAN

oven baked breaded eggplant stacked with roasted peppers & fresh mozzarella drizzled with pesto 10

PHILLY CHEESE STEAK EGG ROLLS

served with house ranch dipping sauce 10

ZUCCHINI RIBBONS

panko breaded zucchini ribbons served with garlic aioli and marinara dipping sauce 9

SPINACH ARTICHOKE STUFFED PRETZEL

served with garlic aioli dipping sauce 9

CALAMARI

traditional, buffalo, general, or sweet chili style 9

TATER TOT NACHOS GRANDE

spicy ground chorizo, & melted cheddar served over sweet corn tots topped with house pico de gallo & creamy chipotle aioli 10

**GF** TEX MEX GUACAMOLE

homemade guacamole topped with house pico de gallo served with corn tortilla chips 9

**GF** PARMESAN TRUFFLE CHIPS

garlic aioli dipping sauce 9

**ENTREES**

**GF** SALMON PUTTANESCA

fresh wild salmon sauteed in a light tomato broth with capers, onion, and kalamata olives served over sauteed spinach & cauliflower risotto 26

**GF** COCONUT CURRY SEAFOOD BOWL

fresh scallops, shrimp, and clams sauteed in a coconut curry broth with refreshing cilantro & Asian vegetables served over rice noodles 26

DUBLIN FISH & CHIPS

beer battered cod, homemade chips, house slaw, tartar sauce & malt vinegar 17

LOBSTER PAPPARDELLE E FINO

fresh lobster, scallops, and shrimp sauteed in a sherry cream sauce with sun dried tomatoes & spinach served over fresh pappardelle 28

SHRIMP SCAMPI

shrimp & farfelle pasta sauteed in garlic & oil sauce with bell peppers & sundried tomatoes finished with lime juice & fresh cilantro 21

PENNE ALA VODKA

penne pasta tossed in a light tomato cream sauce with fresh peas, tomato, & onion... add chicken \$2, fresh salmon or shrimp \$8 15

FILET MIGNON TRIO

9 oz center cut filet medallions topped with a merlot reduction & sliced portobello mushrooms served over garlic sauteed spinach & gratin potatoes baked to perfection 29

**HOME COOKIN**

SERVES WITH HOUSE SALAD OR SOUP

HOMEMADE VEGETABLE LASAGNA

creamy ricotta filling & fresh vegetables served over sauteed spinach topped with a light pink sauce 16

COUNTRY FRIED STEAK

all beef country fried steak topped with homemade gravy, garlic mashed potatoes, corn bread, & sauteed spinach 18

MILE HIGH MEATLOAF

homemade gravy, frizzled onions over rye 16

THANKSGIVING DINNER

fresh carved turkey topped with gravy, traditional bread stuffing, mashed potatoes, vegetable medley and cranberry sauce 17

ITALIAN POT ROAST RAGU

slow cooked shredded roast with peas, savory gravy & parmesan reggiano served over egg noodles traditional style also available\* 19

**GF** TEX MEX CHILI

our slow cooked beef chili topped with melted cheddar, avocado, pico de gallo, & sourcream served over cilantro rice with fresh corn bread 19

CHICKEN POT PIE GNOCCHI

fresh pulled chicken sauteed in a white gravy with peas, mushrooms, carrots, celery & onion served over potato gnocchi with puff pastry topping 18

TRUFFLE BURRATA PORK MILANESE

italian style breaded pork topped with house bruschetta with truffle burrata, arugula, & balsamic reduction 21

NANA'S STUFFED PEPPERS

large green pepper cups filled with seasoned ground beef, rice, & bread crumbs topped with light tomato sauce, melted mozzarella & stir fry vegetables served over cauliflower risotto 17

BLACK BEAN CAKE PLATTER

homemade black bean cakes served over roasted sweet potatoes topped with avocado, pico de gallo, and sour cream garnished with homemade corn chips 16

MEDITERRANEAN CHICKEN PLATTER

lemon & herb marinated chicken breasts served over green orzo pilaf with hummus, tzatiki, & toasted pita add salmon or shrimp \$8 16

**KIDS CORNER**

VEGETABLE MEDLEY SUBSTITUTE AVAILABLE

PASTA WITH BUTTER OR SAUCE 7

CHICKEN TENDERS & FRIES 7

HOMEMADE MAC & CHEESE & FRIES 7

BEEF OR CHICKEN SLIDERS & FRIES 7

MAVERICK'S MINI MEATLOAF 7.5

CHEESE OR CHICKEN QUESADILLA 6

ORGANIC PEANUT BUTTER & JELLY 6

gluten free pasta, bread, & wraps available

## SALAD LE ENTRÉE

ADD GRILLED CHICKEN \$4, ADD SHRIMP \$5,  
SALMON OR STEAK \$8

### GF WINTER SALAD

baby greens, feta cheese, mandarin oranges, dried cranberries, and honey roasted walnuts with our balsamic dressing 12

### MEDITERRANEAN EGGPLANT

oven baked hand breaded eggplant stacked over baby greens with fresh mozzarella, roasted peppers, avocado, and red onion lightly drizzled with house made pesto served with balsamic vinaigrette 13

### BUFFALO CHICKEN SALAD

romaine, boneless buffalo chicken, crumbled blue cheese, tomato, and celery served with our homemade ranch dressing 13

### THOMAS TEX MEX

romaine with breaded chicken cutlet, cheddar cheese, black olives, tomato, red onion, and homemade tortilla strips served with our homemade buttermilk ranch dressing 13

### CAJUN CHICKEN SALAD

fresh cajun chicken, cheddar jack cheese, corn, black beans, avocado, red onion, & pico de gallo served over romaine with our chipotle ranch dressing 13

### GF HARVEST KALE SHRIMP SALAD

grilled shrimp served over mixed kale blend with shredded carrots, honey roasted walnuts, raisins, green apples, dried figs, broccoli, cauliflower, & sunflower seeds tossed in our lemon vinaigrette 16

### ROADHOUSE STEAK COBB

petite sirloin cooked to your liking served over romaine with crumbled blue cheese, bacon, fresh hard boiled egg, red onion, tomato, and croutons with a side of buttermilk ranch dressing 17

### DIJON SALMON BRUSSEL CAESER

wild salmon filet with dijon glaze served over shredded brussel sprouts, sundried tomatoes, handcut croutons, parmesan reggiano, & bacon tossed in our creamy caesar dressing 19

## SANDWICH BOARD

SERVED WITH FRENCH FRIES, COLESLAW, AND  
PICKLE

### CAPRESE CIABATTA

fresh mozzarella, thick jersey tomato, capers, red onion, and pesto olive oil served on toasted ciabatta roll 12

### AHI TUNA WRAP

seared ahi tuna, homemade coleslaw, avocado, and creamy chipotle aioli in tomato basil wrap 14

### SHORT RIB QUESADILLA

slow cooked short ribs, melted cheddar, pico de gallo, sliced avocado, and creamy chipotle served in warm flour tortilla with a side of cilantro rice pilaf 12

### CAJUN CHICKEN BURITTO

cajun chicken, cilantro rice, cheddar cheese, fresh avocado, pico de gallo, and sautéed onions served in toasted tortilla wrap with our creamy buttermilk ranch dressing 12

### ATHENS TURKEY BURGER

our homemade lean turkey burger, feta, cucumber, tomato, red onion, lemon vinaigrette greens served in pressed flatbread 12

## SANDWICH BOARD

SERVED WITH FRENCH FRIES, COLESLAW, & PICKLE

### STEAK & BLUE CIABATTA

petite sirloin steak cooked to your liking, crumbled blue cheese, tomato, red onion, avocado, balsamic mixed spinach, and ranch dressing on toasted ciabatta roll 15

### TUSCAN VEGGIE BURGER

our homemade veggie burger with creamy goat cheese, roasted red peppers, avocado, sautéed onions, balsamic greens and garlic aioli on toasted brioche roll 12

### JERSEY BURGER

100 percent black 1/2 lb. angus burger cooked to your liking topped with melted american cheese, fried egg, & taylor ham with spk on toasted brioche roll with a side of home fries 15

### ULTIMATE MEATLOAF SANDWICH

our homemade meatloaf, melted cheddar cheese, and our top secret condiment served on grilled Texas toast 13

### PASTRAMI RUEBEN

lean pastrami, melted swiss cheese, homemade coleslaw, and russian dressing served on grilled rye bread 13

### SHORT RIB BURGER

angus & short rib patty, melted gruyere, sautéed onions, and mushrooms, with garlic aioli mixed greens on toasted brioche roll 15

## SIDES

HOMEMADE ONION RINGS 6

PARMESAN TRUFFLE FRIES 7

REGULAR, SWEET POTATO, OR CURLY FRIES 5

SAUTEED SPINACH 5

JULIANNE VEGETABLES 6

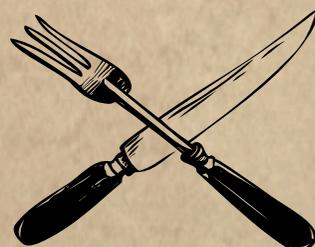
HOMEMADE GARLIC MASHED POTATOES 5

CILANTRO RICE PILAF 5

CAULIFLOWER RISOTTO 6

GRILLED VEGETABLE MEDLEY 6

*culinary destination for foodies  
and wine lovers alike  
daily revised specials with the  
highest quality seasonal  
ingredients available  
bring your best bottle of wine  
or craft beer!*



gluten free bread & wraps available