

# AJAX TAVERN CLASSICS

## FOR THE TABLE

AJAX TRUFFLE FRIES \$21 *gf, v*  
Grana Padano, Parsley

CAULIFLOWER GRATIN \$21 *gf, v*  
Cashew Cheese, Crispy Cauliflower

## SOUP & SALAD

*\$5 Split Plate Charge*

ONION SOUP GRATINÉE \$19  
Crostiti, Provolone, Gruyère

KALE & QUINOA CAESAR \$21  
Reggiano Crisp, Croutons, Anchovy

*Add To Any Salad: Organic Chicken +\$15 | Salmon +\$22*

## MAINS

*\$5 Split Plate Charge*

AJAX WAGYU DOUBLE CHEESEBURGER\* \$29  
American Cheese, Onion Aioli, Frites  
Truffle Fries +\$9

TOMATO SOUP \$21 *v*  
Grilled Cheese

WAGYU STEAK SANDWICH\* \$37  
Bacon Dijon Spread, Comte Cheese, Apples, Arugula, Pickled Fresnos, Onion  
Truffle Fries +\$9

SALMON "VICHYSOISE" \$37 *gf*  
Potato & Leek Espuma, Pancetta, Swiss Chard

## DESSERT

THE COOKIE \$9  
Chef's Seasonal Selection

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OSCAR IBARRA - Chef De Cuisine  
COLIN LOOMIS - Sous Chef

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