



DINNER MENU

TUESDAY TO SATURDAY
4PM - 9PM

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HAPPY HOUR 4PM TO 6PM ALL NOSH \$6

Grandma's Latkes Homemade Applesauce / Horseradish Crema / Fresh Chives	3 for \$7
Homemade Chicken Fat Biscuit Hot Honey / Schmaltz Butter	\$3
Beer Battered Onion Rings Russian Dressing / Pastrami Marmalade / Pickled Cabbage	\$9
Batter Fried Iowa Cheese Curds Hot Honey / Buttermilk Ranch	\$8
Spinach Artichoke Dip Five Cheese Blend / Chives / Everything Crackers	\$8
House Made Lox Platter Citrus Cured Salmon / Matzo Meal Crackers / Shaved Onion / Capers / Hard Boiled Eggs	\$11
Disco Fries Black Pepper Gravy / Slow Roasted Turkey / Milton Cheese Curds / House Candied Bacon	\$9
Dill Pickle-Brined Chicken Wings RC's Hot Honey / Buttermilk Ranch	\$9

SOUP & SALAD

Soup of the Day	cup \$4 bowl \$8
Mom's Matzah Ball Soup Slow Cooked Chicken / Carrot / Celery / Dill / Double Soup	cup \$5 bowl \$7
Beet Salad Arugula / Apple Vinaigrette / Spiced Walnuts / Crispy Beets / Goat Cheese	\$8
RC's House Salad (v) Butter Lettuce / Herbed Croutons / Roasted Garlic Dressing / Prairie Breeze Cheddar	\$6
Roasted Brussel Sprout Caesar Salad Romaine Hearts / Pickled Onion / Parmesan / Biscuit Croutons	\$8
RC's Cobb Salad House Roasted Turkey / Avocado / Bacon / Hard Boiled Eggs / Avocado Goddess Dressing	\$9

DINNER PLATES

Z's Mac & Cheeze Five Cheese Blend / Roasted Tomato + Basil Marmalade / House Candied Bacon	half \$11 full \$16
Short Rib "Pot Roast" Buttermilk Mashed Potatoes / Honey Glazed Carrots / Buttered Mushrooms	\$28
Chicken Pot Pie Slow Roasted Chicken / House Puff Pastry / Seasonal Vegetables	\$15
Herb Rubbed Hanger Steak* Manischewitz Onions / RC's Schmaltz Butter / Hand Cut Fries	\$24
RC's Classic Meatloaf Grape Jelly Glaze / Buttermilk Mashed / Roasted Brussel Sprouts	\$17

ALL DAY

SERVED WITH CHOICE OF POTATO

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

Little Brother's Classic* Iowa Beef Smash Patty / House Sauce / LTPO / Griddled Onions / Cheddar / House Milk Bun	\$12
The NY Chopped Iowa Beef Patty / Griddled Onion / Pickled Sport Pepper / Swiss / Toasted Hoagie Bun / Tobasco Aioli	\$14
The Benny Burger Griddled Ham / Triple Berry Jam / Citrus Hollandaise / Pickled Peppers / Arugula / Milk Bun	\$15
Patty Melt* Swiss / Buttered Mushrooms / Onions / House Sauce / Toasted Rye	\$13
The Mitzvah Reuben Sandwich House Corned Beef / Russian Dressing / Swiss / Celery Seed Coleslaw <i>Big Apple Heights (double the beef) \$5</i>	\$14
Batter-Fried Chicken Sandwich Hot Honey / Celery Seed Coleslaw / LTOP / Buttermilk Ranch	\$15
Egg Salad Sandwich Toasted Texas Toast / Honey Mustard / Fresh Herbs / Crunchy Iceberg / Everything Seasoning	\$10
House Roasted Turkey Griddled Onion / Avocado / Cheddar Cheese / Lou Sauce / Candied Bacon	\$14
Not your Dad's Tuna Melt Confit Albacore Tuna / Oregano / Capers / Swiss on Toasted Rye	\$16
Cheese Crusted Grilled Cheese Cheddar Cheese / Kalona Cheese Curds / Manischewitz Onions / Texas Toast	\$11
Soon-to-be-Famous Breakfast Sandwich Your choice of Griddled Sausage, Peppered Bacon or Ham / Fluffy Steamed Egg / Maple Dijon / Tobasco Aioli / Fresh Arugula / American Cheese served on choice of English Muffin, House Milk Roll or our Schmaltz biscuit	\$11

SIDES

1 FOR \$4 / 3 FOR \$10

- Hand-cut French Fries
- Spiced Applesauce
- Honey Glazed Carrots
- Buttermilk Mashed Potatoes
- Egg Salad
- House Pickles
- Potato Salad
- Celery Seed Cole Slaw

KITCHEN LOVE

BUY YOUR CHEFS A ROUND

A Round of Drinks for the Kitchen Send a little love to the hard-working folks in the back of house.	\$7
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DINNER DRINKS

TUESDAY TO SATURDAY
4PM - 9PM

DINNER COCKTAILS

Boozy Root Beer Float	\$8
Captain Morgan / Vanilla Cream / Cherry Juice / Root Beer	
The Height's Fizz	\$9
Gin / Manischewitz / Egg White / Fresh Lemon / Club Soda	
Vintage Fashion	\$10
Bourbon / Dry Curacao / Cardamaro	
Moscow Mensch	\$8
House Celery Seed Syrup / Vodka / Club Soda	
Sidcar	\$9
Courvoisier / Dry Curacao / Local Honey / Fresh Lemon	
Perfect City	\$9
Rye / Vermouth Blend / Avera	

DRAFT BEER

HAPPY HOUR 4 TO 6 PINTS - \$3

Get a Little Hazy	\$7
IPA / Peace Tree / Des Moines, IA	
Brick Red Ale	\$7
Irish Red Ale / Keg Creek / Glenwood, IA	
Acova Black Walnut Ale	\$7
American Brown Ale / Firetrucker / Ankeny, IA	
Orange Gose	\$7
Tart Ale / Peace Tree / Des Moines, IA	
Pseudo Sue	\$8
Pale Ale / Toppling Goliath / Decorah, IA	

BOTTLES & CANS

Stella Artois	\$4
Busch Light	\$4
Michelob ULTRA	\$4
Truly Wild Berry	\$4
St Pauli Girl N/A	\$4

WHITE WINE

HAPPY HOUR GLASSES OF WINE & BUBBLES - \$4

Sauvignon Blanc	\$8/gls	\$28/btl
False Bay, South Africa		
Chenin Blanc	\$8/gls	\$32/btl
False Bay, South Africa		
Pino Grigio	\$8/gls	\$28/btl
Giulano Rosati, Friuli		
Riesling	\$10/gls	\$32/btl
A to Z, Oregon		
Chardonnay	\$10/gls	\$40/btl
Antech, Languedoc		

RED WINE

Pinot Noir	\$9/gls	\$36/btl
Art of the Andes, Argentina		
Tempranillo	\$9/gls	\$36/btl
De Andres Sisters, Spain		
Tinto	\$9/gls	\$36/btl
Reunion, Mendoza		
Cabernet Sauvignon	\$10/gls	\$40/btl
Chop Shop, California		

ROSE & BUBBLES

Prosecco	\$7/gls	
Rose	\$8/gls	\$42/btl
JBC Cremant de Bourgogne		\$48/btl

N.A. BEVERAGES

Celery Seed Soda	\$3
Fresh Orange Juice	\$5
Fresh Grapefruit	\$4
Fresh Lemonade	\$4
Pineapple Juice	\$4
Cranberry Juice	\$2
Milk	\$3
Chocolate Milk	\$3
Maine Root Ginger Brew	\$4
Coca-Cola / Diet Coke / Sprite / Root Beer / Mellow Yellow	\$2
Coffee Regular or Decaf	\$3



BREAKFAST MENU

FRIDAY TO SUNDAY
8AM - 2PM

BREAKFAST PLATES

ALL SERVED WITH CHOICE OF POTATO AND TOAST

The Classic \$12
Your choice of two eggs your way, potatoes, fresh fruit, and your choice of protein and toast

Biscuits + Gravy* \$12
Little Brother Biscuits / Sausage Gravy / Chives

Corned Beef Hash* \$14
House Made Corned Beef / Crushed Potatoes / Onions / Poached Eggs

Yogurt Parfait (v) \$8
Local vanilla yogurt served with fresh fruit and house maple granola

Classic Benny \$13
Thick Sliced Ham / Poached Eggs / Lemon Hollandaise

Candied Bacon Benny \$15
Candied Sliced Bacon / Sauteed Spinach / Hollandaise / Poached Eggs / Chives

Salmon Lox Benny \$14
House Cured Lox / Herbed Latkes / Crispy Capers / Dill Hollandaise / Poached Eggs

Chicken Fried Portobello Mushroom \$12
Sun Dried Tomato Gravy / Poached Eggs / Pickled Slaw

Little Brother Omelet \$11
Prairie Breeze Cheddar / Manischewitz Onions / Fresh Chives

BYO Omelet \$9
Three egg omelet with your choice of mix-ins

Steel Cut Oatmeal \$7
Brown Sugar / Maple Granola / Fresh Fruit

Knish of the Week \$10
A rotating seasonal specialty of the house served with a small side salad

\$.50 Veggies: Onions, Tomatoes, Mushrooms, Roasted Red Peppers, Pickled Jalapenos, Spinach, Arugula, Scallion

\$.100 Proteins: Sausage, Bacon, House Candied Bacon, Roasted Turkey, Corned Beef, Ham

\$.100 Cheese: Feta, Cheddar, Swiss, Gouda, Queso Fresco

\$.100 Fruit: Bananas, Blueberries, Strawberries, Raspberries

SIDES

Local Farm Egg \$1.50

Fruit Salad \$3

Schmaltz Biscuit \$3

Potatoes \$4

Hashbrowns, Breakfast Potatoes, French Fries or Latkes

Pancake \$4

Breakfast Meats \$4

Peppered Bacon, House Sausage Patty, or Griddle Ham

ALL DAY

SERVED WITH CHOICE OF POTATO

Little Brother's Classic* \$12
Iowa Beef Smash Patty / House Sauce / LTPO / Griddled Onions / Cheddar / House Milk Bun

The NY Chopped \$14
Iowa Beef Patty / Griddled Onion / Pickled Sport Pepper / Swiss / Toasted Hoagie Bun / Tabasco Aioli

The Benny Burger \$15
Griddled Ham / Triple Berry Jam / Citrus Hollandaise / Pickled Peppers / Arugula / Milk Bun

Patty Melt* \$13
Swiss / Buttered Mushrooms / Onions / House Sauce / Toasted Rye

The Mitzvah Reuben Sandwich \$14
House Corned Beef / Russian Dressing / Swiss / Celery Seed Coleslaw
Big Apple Heights (double the beef) \$5

Batter-Fried Chicken Sandwich \$15
Hot Honey / Celery Seed Coleslaw / LTOP / Buttermilk Ranch

Egg Salad Sandwich \$10
Toasted Texas Toast / Honey Mustard / Fresh Herbs / Crunchy Iceberg / Everything Seasoning

House Roasted Turkey \$14
Griddled Onion / Avocado / Cheddar Cheese / Lou Sauce / Candied Bacon

Not your Dad's Tuna Melt \$16
Confit Albacore Tuna / Oregano / Capers / Swiss on Toasted Rye

Cheese Crusted Grilled Cheese \$11
Cheddar Cheese / Kalona Cheese Curds / Manischewitz Onions / Texas Toast

Soon-to-be-Famous Breakfast Sandwich \$11
Your choice of Griddled Sausage, Peppered Bacon or Ham / Fluffy Steamed Egg / Maple Dijon / Tabasco Aioli / Fresh Arugula / American Cheese served on choice of English Muffin, House Milk Roll or our Schmaltz biscuit

SWEET THINGS

Yeasted Waffles \$11
Citrus Chantilly / Warm Maple / Dusted with Powdered Sugar
Add Little Brother's Batter Fried Chicken - \$7

Caramelized French Toast \$9
Thick Cut Texas Toast / Pearl Sugar / Warm Maple

Pancakes \$8
Two Large Buttermilk Pancakes served with warm maple syrup Add your fruit or chocolate chips - \$.50 each

Cheese Blintz (2pc) \$13
Choice of Fried Apple Pie, Lemon Blueberry or Plain

Layla's Giant Fricken Cinnamon Roll \$7
Burnt Butter / Vietnamese Cinnamon / Cream Cheese Glaze

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BREAKFAST DRINKS

FRIDAY TO SUNDAY
8AM - 2PM

A.M. COCKTAILS

BOTTOMLESS MIMOSAS AND BLOODY SUNDAYS
8AM-2PM \$18

- Traditional Irish Coffee** \$9
Irish Whiskey / Brown sugar / Heavy Cream / House Made Crème de Menthe
- Bloody Mary** \$9
Vodka / House Bloody Mix / Peppered Bacon / Pepperoncini / Stuffed Olive
Add a beer back \$1.50
- Little Brother's Breakfast Shot** \$5
Bourbon / Buttershots / Orange Juice

FRESH JUICE BAR

FRESH SQUEEZED; NO FUSS; JUST GREAT DRINKS

- Mimosa** \$8
Prosecco with choice of Fresh Orange, Pineapple Juice or Triple Berry
- Tequila Sunrise** \$7
Tequila / Fresh Orange Juice / Cherry Juice
- Sea Breeze** \$7
Vodka / Fresh Grapefruit Juice / Cranberry Juice / Lime
- Greyhound / Salty Dog** \$8
Vodka / Fresh Grapefruit Juice / Salted Rim
- A Morning Painkiller** \$9
Pineapple Juice / Fresh Orange Juice / Coconut / Rum / Nutmeg

ROSE & BUBBLES

- Prosecco** \$7/gls
- Rose** \$8/gls \$42/btl
- JBC Cremant de Bourgogne** \$48/btl

DRAFT BEER

- Get a Little Hazy** \$7
IPA / Peace Tree / Des Moines, IA
- Brick Red Ale** \$7
Irish Red Ale / Keg Creek / Glenwood, IA
- Acova Black Walnut Ale** \$7
American Brown Ale / Firetrucker / Ankeny, IA
- Orange Gose** \$7
Tart Ale / Peace Tree / Des Moines, IA
- Pseudo Sue** \$8
Pale Ale / Toppling Goliath / Decorah, IA

BOTTLES & CANS

- Stella Artois** \$4
- Busch Light** \$4
- Michelob ULTRA** \$4
- Truly Wild Berry 5%** \$4
- St Pauli Girl N/A** \$4

N.A. BEVERAGES

- Celery Seed Soda** \$4
- Fresh Orange Juice** \$5
- Fresh Grapefruit Juice** \$4
- Fresh**
- Lemonade** \$4
- Pineapple Juice** \$2
- Cranberry Juice** \$2
- Milk** \$3
- Chocolate Milk** \$3
- Maine Root Ginger Brew** \$4
- Coca-Cola / Diet Coke / Sprite /** \$2
- Root Beer / Mellow Yellow**
- Coffee Regular or Decaf** \$3