

# Littleton's

## CAFÉ

### ESPRESSO

HOT OR ICED

Espresso	3
Cortado	3
Cappuccino	3-5
Americano	3-5
Latte	4-5
<i>vanilla, caramel, mocha,</i>	
<i>white mocha, demerara</i>	+ .50
Espresso Tonic	5
<b>Affogato</b>	
madagascar vanilla ice cream	6
with espresso	

### DRIP AND ICED

Drip Coffee	3
Cold Brew	4

### TEA AND MORE

HOT OR ICED

Green Tea	3-5
Black Tea	3-5
Oolong Tea	3-5
Herbal Teas	3-5
Chai Latte	6
Matcha Latte	6.5
Hot Chocolate	4

*MILK OPTIONS:*  
WHOLE, NON-FAT, OAT, ALMOND

### BREAKFAST

8 TO 11:00 AM

#### LM BREAKFAST SANDWICH

smashed maple sage sausage, eggs, cheddar cheese on croissant brioche or lox bagel, served with side salad (GF bread available) \$14

#### SCALLION PANCAKE WRAP **V**

egg, cheese, avocado, salsa verde \$12  
*add longanisa sausage +\$5*

#### FRENCH TOAST WITH BERRIES **V**

brioche loaf, crème anglaise, fresh berries, house-made strawberry jam \$14

#### YOGURT & BERRIES **V**

greek yogurt, house-made granola, fresh berries, local honey \$12

#### SMOKED SALMON SANDWICH

Catsmo smoked salmon, tomato, red onion, cream cheese, dill, toasted bagel, served with side salad \$18

#### CRISPY FINGERLING POTATOES WITH CHIVES AND SEA SALT **V** \$6

#### SIDE OF BACON **GF** \$5



Matthew F Fisher. *The Seer*, 2020.

**V**vegetarian

**GF**gluten friendly

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## RAW BAR

**SHRIMP COCKTAIL (5)** **GF**  
florida pink spotted shrimp,  
cocktail sauce \$20

**PETITE CHILLED SEAFOOD TOWER** **GF**  
shrimp (3), oysters (6), lobster tail \$40

**GRANDE CHILLED SEAFOOD TOWER** **GF**  
shrimp (6), oysters (12), king crab (1/2 leg) \$80

**FISHMONGER'S CRUDO** **GF**  
chef's daily composition *market price*

**OYSTERS** **GF**  
daily selection, mignonette, cocktail sauce  
half dozen (\$12) or dozen (\$24)

**KING CRAB LEG** \$80 **GF**

**LOBSTER TAIL** \$18 **GF**

### COBB SALAD

baby gem lettuce, tomato, cucumber, avocado,  
runny egg, bacon, blue cheese, cobb dressing \$16

### GREEK SALAD

icicle lettuce, cucumber, tomatoes, red onion, feta, pita  
chips, marinated chickpeas, red wine vinaigrette \$14

### SHAVED KALE & BRUSSEL CAESAR

shaved kale, brussels, parmesan, pine nuts, brioche  
croutons, chili flake, lemon, caesar dressing \$14

#### ADD TO ANY SALAD:

*grilled chicken +\$6, blackened salmon +\$12,  
grilled shrimp (3) +\$12, lobster tail +\$18*

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**WARM FOCACCIA** \$6 **V**

**BLISTERED SHISHITOS** - \$6 **V GF**

**SHOESTRING FRIES & CAVIAR** - \$20 **GF**

**MARKET VEGETABLE - MARKET PRICE** **V GF**

**SIDE SALAD** - \$5 **V GF**

**SIDE FRIES** - \$6 **GF**

### LM BURGER

house-ground prime smash burger, Widmer 1 year  
cheddar, black garlic special sauce, lettuce, tomato,  
onion, brioche bun (GF bun available) \$16  
*add sunny side egg +\$2*  
*add bacon +\$4*

### GRILLED FISH SANDWICH

market fish, lettuce, house-made  
remoulade (GF bun available) \$16

### CHICKEN KATSU SANDWICH

japanese milk bread, panko chicken, slaw,  
pickles, katsu sauce, kewpie mayo \$16

### AVOCADO TOAST

Granville honey wheat, sliced avocado, blood orange  
segments, poached eggs, everything seasoning,  
micro amaranth (GF bread available) \$16

*ALL SANDWICHES SERVED*

*WITH HOUSE SALAD OR FRIES*

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### SPICY SHAKSHUKA

spicy tomato sauce, roasted eggplant, runny eggs,  
grilled country bread (GF bread available) \$16

### DUCK HASH

crispy fingerling potatoes, poached egg, thyme jus \$16

### FRENCH TOAST WITH BERRIES

brioche loaf, crème anglaise, fresh berries,  
home-made strawberry jam \$14

### BAGEL TOWER

toasted bagels (2), cream cheese, tomato, cucumber, caper,  
red onion, baby gem, choice of Catsmo lox, white fish  
salad, pastrami smoked salmon (+\$1), lobster salad (+\$4)  
one fish \$20, two fish \$25, three fish \$30  
*additional bagel +\$3*

### SWEET POTATO AGNOLOTTI

house-made agnolotti, brown butter, sage,  
parmesan, toasted pine nuts \$14

### SPAGHETTI WITH BAY SCALLOPS AND MANILLA CLAMS

house-made spaghetti, bay scallops, manilla  
clams, shallots, white wine, garlic, herbs \$18