

DINNER

Littleton's

CAFÉ

5 TO 9 PM

STARTERS

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KALBI, BLISTERED SHISHITO PEPPERS AND HOUSE-MADE PICKLES
kalbi beef short rib, ginger, honey-pear marinade, shishito peppers, pickled daikon \$20

CHARRED OCTOPUS, FENNEL AND CALABRIAN CHILIS GF
octopus, shaved fennel, Calabrian chilis, toasted fennel seeds \$20

FRIED CHICKEN, TROUT ROE AND CAVIAR GF
gochugaru-spiced chicken drums, Vermont crème fraîche, smoked trout roe, Petrossian caviar, chives \$30

SHOESTRING FRIES AND CAVIAR GF
hand-cut fries, Vermont crème fraîche, Petrossian caviar, chives \$22

WHITEFISH AND HUMMUS DIPS WITH GARLIC NAAN
whitefish salad, white bean hummus, garlic naan, house-made Za'atar spice \$18

CHEESE PLATE
cheesemonger's choice with accoutrements for 2 \$20 / for 4 \$40
available until 8pm

RAW BAR

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available until 8pm

SHRIMP COCKTAIL GF
jumbo Florida pink spotted shrimp (5), cocktail sauce \$20

PETITE CHILLED SEAFOOD TOWER GF
shrimp (3), oysters (6), lobster tail \$45

GRAND CHILLED SEAFOOD TOWER GF
shrimp (6), oysters (12), king crab (1/2 leg) \$100

FISHMONGER'S CRUDO GF
Chef's daily selection \$20

OYSTERS GF
daily selection, mignonette, cocktail sauce, half dozen (\$18) or dozen (\$36)

KING CRAB LEG GF \$80

WHOLE LIVE LOBSTER GF \$65

SIDES

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SIDE SALAD \$7 V GF
seasonal greens, lemon vinaigrette

BLISTERED SHISHITO PEPPERS \$9 V GF

SEASONAL MARKET VEGETABLE \$8 V GF

WARM FOCACCIA WITH OLIVE OIL V
house-made focaccia, olive oil, aged balsamic, herbs \$9

BELGIAN FRENCH FRIES \$8 V GF

V vegetarian

GF gluten friendly

from Executive Culinary Director, Alexia Orsburn

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SALADS

COBB SALAD

baby gem lettuce, tomato, cucumber, avocado, jammy egg, Nueske's bacon, blue cheese, Cobb dressing \$18

SHAVED KALE & BRUSSELS CAESAR

shaved kale, Brussels sprouts, Parmesan, brioche croutons, chili flakes, Caesar dressing, pine nuts \$18

ADD TO ANY SALAD:

grilled chicken +\$9, blackened salmon +\$14, grilled shrimp +\$13, lobster +\$18

ENTREES

LM CHICKEN **GF**

sous vide chicken stuffed with herb chicken sausage, parsnip purée, carrots, thyme jus \$25

ROASTED WHOLE CAULIFLOWER **V GF**

couscous, vadouvan spice mix, herb tahini, pomegranate seeds, pistachios \$22

LM BURGER

house-ground prime smash burger, Widmer 1 year cheddar, black garlic special sauce, lettuce, tomato, onion, house-made pickles, brioche bun (GF bun available) served with fries or side salad \$16
*add patty +\$5
add bacon +\$4*

STEAK FRITES **GF**

daily selection from our butcher, house-made peppercorn and brandy compound butter, fries - market price

MARKET FISH

daily selection from our fish department - market price

HOUSE-MADE PASTA

BUTTERNUT SQUASH AGNOLOTTI **V**

hand-cut agnolotti filled with butternut squash, brown butter, sage, Parmesan, toasted pine nuts \$22

SPAGHETTI, BAY SCALLOPS AND MANILA CLAMS

house-made spaghetti, shallots, white wine, garlic, herbs \$28

LAMB RAGU SORPRESINE

hand-cut sorpresine pasta, braised lamb shoulder, pancetta, chili oil, garlic chili crunch \$24

BONE MARROW WITH RISOTTO

mushrooms, roasted bone marrow, Parmesan, garlic, lemon, thyme \$24

LARGE FORMAT

PEKING STYLE DUCK

half duck, scallion pancakes, cucumber, pineapple hoisin sauce \$50
please allow 25 mins for preparation

DOVER SOLE **GF**

whole Dover sole, Meyer lemon, capers, asparagus \$65

V vegetarian

GF gluten friendly

from Executive Culinary Director, Alexia Orsburn