

Littleton's

CAFÉ

ESPRESSO

HOT OR ICED

Espresso	3
Cortado	3
Cappuccino	3.5
Americano	3.5
Latte	4.5
<i>vanilla, mocha,</i>	
<i>white mocha, demerera</i>	+ .50
Espresso Tonic	5
Mocha	5
Affogato	
Madagascar vanilla ice cream, espresso	10

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
White Tea	3.5
Botanical 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

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

SCALLION PANCAKE WRAP **V**

Egg, cheese, avocado, salsa verde, served with side salad \$12
add longanisa sausage +\$5

SMOKED SALMON SANDWICH

Catsmo smoked salmon, tomato, red onion, cream cheese, cucumber, everything brioche, served with side salad \$18

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

OATMEAL **V GF**

Cinnamon brown sugar, dried fruits, mixed nuts \$12
add banana +\$2

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

SIDE OF BACON **GF** \$5

SEASONAL FRUIT **V GF** \$5



Matthew F Fisher. *The Seer*, 2020.

V vegetarian

GF gluten friendly

2140 TREMONT CENTER • UPPER ARLINGTON, OHIO • 614 826 1432

COBB SALAD GF

Baby gem lettuce, tomato, cucumber, avocado, jammy egg, bacon, blue cheese, Cobb dressing \$18

GREEK SALAD V

Icicle lettuce, cucumber, tomatoes, red onion, feta, pita chips, marinated chickpeas, red wine vinaigrette \$15

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, crab salad +\$16*

*

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) \$16
*add patty +\$5
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

ALL SANDWICHES SERVED

WITH HOUSE SALAD OR FRIES

AVOCADO TOAST V

Granville honey wheat, sliced avocado, blood orange segments, sunny side up egg, everything seasoning, micro amaranth (GF bread available) \$16

WARM FOCACCIA WITH OLIVE OIL V \$9

House-made focaccia, olive oil, aged balsamic, herbs

CAST IRON CORN ELOTE V GF \$10

Poblano peppers, cotija cheese

BELGIAN FRENCH FRIES V GF \$8

Add Parmesan and truffle oil + \$5

SIDE SALAD V GF \$7

Seasonal greens, lemon vinaigrette

BLISTERED SHISHITO PEPPERS V GF \$9**SEASONAL MARKET VEGETABLE** V GF \$8**RAW BAR****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

CAVIAR SERVICE

Petrossian caviar, white toast, crème fraîche, chives, red onions, cornichon \$60 per oz.

FISHMONGER'S CRUDO GF

Chef's daily selection \$20

OYSTERS GF

Daily selection, mignonette, cocktail sauce, half dozen (\$18) or dozen (\$36)

CRAB SALAD GF

Maryland blue jumbo lump crab, lettuce cup, yuzu, avocado \$18

KING CRAB LEG GF \$80**SPICY SHAKSHUKA** V

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 V

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

BAGEL TOWER

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

BUTTERNUT SQUASH CAPPELLETTI V

House-made cappelletti filled with butternut squash, brown butter, sage, Parmesan, toasted pine nuts \$22

SPAGHETTI, U10 SCALLOP AND MANILA CLAMS

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