

# Littleton's

## CAFÉ

### ESPRESSO

HOT OR ICED

Espresso	3
Cortado	3.5
Americano	4
Cappuccino	4.5
Latte	5
<i>vanilla, mocha,</i>	
<i>white mocha, demerera</i>	+ .50
Espresso Tonic	6

### Affogato

Madagascar vanilla ice cream, 10  
espresso

### DRIP AND ICED

Drip Coffee	3
Cold Brew	5

### TEA AND MORE

HOT OR ICED

Green Tea	5
Black Tea	5
Oolong Tea	5
White Tea	5
Botanical Teas	5
Chai Latte	5
Matcha Latte	7
Hot Chocolate	5

MILK OPTIONS:

WHOLE, NON-FAT, OAT +\$1,

ALMOND +\$1

### 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

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**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*

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**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*

**BLUE CHEESE AND MUSHROOM RAVIOLI** V

House-made ravioli filled with mushroom duxelle and gorgonzola cheese, mushroom Parmesan broth, toasted pine nuts, pecorino \$22

**SPAGHETTI, U10 SCALLOP AND MANILA CLAMS**

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

GF gluten friendly

V vegetarian