

DINNER

Littleton's CAFÉ

STARTERS

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,
fingerling potatoes, Kalamata olives,
toasted fennel seeds \$20

BURRATA **V**

Blistered cherry tomatoes, house-made pesto,
house-made focaccia chips \$18

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

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

available until 8pm

SHRIMP COCKTAIL

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 crab, lettuce cup, yuzu, avocado \$18

KING CRAB LEG **GF**

 \$80

Matthew F Fisher. *The Seer*, 2020.

V vegetarian

GF gluten friendly

from Executive Culinary Director, Alexia Orsburn

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SALADS

COBB SALAD **GF**

Baby gem lettuce, tomato, cucumber, avocado, jammy egg, 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, crab salad +\$16

ENTREES

LM CHICKEN **GF**

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

ROASTED WHOLE CAULIFLOWER **V**

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 seafood department - market price

HOUSE-MADE PASTA

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

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

GRILLED WHOLE BRANZINO

Warm couscous, lemon Swiss chard \$45

V vegetarian

GF gluten friendly

from Executive Culinary Director, Alexia Orsburn