

# Littleton's

## CAFÉ

### 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

#### **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*

### RAW BAR

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*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

#### **CAST IRON CORN ELOTE** **V** \$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



Matthew F Fisher. *The Seer*, 2020.

**V** vegetarian

**GF** gluten friendly

# Littleton's

## CAFÉ

### SALADS

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#### COBB SALAD **GF**

Baby gem lettuce, tomato, cucumber, avocado, soft boiled 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

#### PEACH AND AVOCADO SALAD

Hydro lettuce, herbed crème fraîche avocado, peaches, cucumber, pine nuts, jalapeno \$17

#### THAI MELON SALAD **GF**

Mint, basil, melons, cucumber, crispy topping \$16

ADD TO ANY SALAD:

*grilled chicken +\$9, grilled shrimp +\$13, blackened salmon +\$14, lobster +\$18, crab salad +\$16*

### HOUSE-MADE PASTA

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#### BLUE CHEESE AND MUSHROOM RAVIOLI **V**

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

#### SCALLOP AND SHRIMP SCAMPI

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

### MAINS

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#### ROASTED WHOLE CAULIFLOWER **V**

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

#### STEAK FRITES

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

### SANDWICHES & TOASTS

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#### AVOCADO TOAST **V**

Granville sourdough, sliced avocado, blood orange segments, soft boiled egg, everything seasoning, micro amaranth (GF bread available) \$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

#### LOBSTER ROLL

Maine style, buttered roll, hydro lettuce \$36

#### CHICKEN THIGH BAHN MI

Hoisin BBQ sauce, pickled vegetables, chicken liver pate, cilantro, scallion, baguette \$16

#### CHICKEN KATSU SANDWICH

Japanese milk bread, panko chicken, slaw, pickles, katsu sauce, Kewpie mayo \$16

#### HARVEST WRAP

White bean hummus, icicle lettuce, marinated chick peas, red bell pepper, olives, cherry tomatoes, mint \$14

ALL SANDWICHES SERVED WITH HOUSE SALAD OR FRIES

**V** vegetarian

**GF** gluten friendly