

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

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

SHOESTRING FRIES AND CAVIAR **GF**
Hand-cut fries, Vermont crème fraiche, Petrossian caviar, chives \$22

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

SALADS

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 **V**
Hydro lettuce, herbed crème fraiche, avocado, peaches, cucumber, pine nuts, jalapeño \$17

THAI MELON SALAD **V 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

RAW BAR

Available until 8pm

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

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

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

FISHMONGER'S CRUDO
Marinated bluefin tuna, cured egg yolk in soy sauce, mirin, sake, scallions, wasabi, sesame seeds, served with mini toast \$20

OYSTERS
Daily selection, mignonette, cocktail sauce
Half dozen (18) or dozen (36)

CRAB SALAD
Maryland blue crab, lettuce cup, yuzu, avocado \$18



Matthew F. Fisher. *The Seer*, 2020.

V vegetarian

GF gluten friendly

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SANDWICHES & TOASTS

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, cilantro, scallion, baguette \$16

CHICKEN KATSU SANDWICH

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

HARVEST WRAP **V**

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

all sandwiches served with house salad or fries

MAINS

ROASTED WHOLE CAULIFLOWER **V**

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

STEAK FRITES **GF**

Daily selection from our butcher, house-made peppercorn and brandy compound butter, fries MP

MARKET FISH

Daily selection from our seafood department MP

HOUSE-MADE PASTAS

SCALLOP AND SHRIMP SCAMPI

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

CAST IRON CORN ELOTE **V**

Poblano peppers, cotija cheese \$10

BELGIAN FRENCH FRIES **V**

Add Parmesan and truffle oil \$8
+\$5

SIDE SALAD **V GF**

Seasonal greens, lemon vinaigrette \$7

BLISTERED SHISHITO PEPPERS **V GF** \$9

SEASONAL MARKET VEGETABLE **V GF** \$8