

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

Littleton's

CAFÉ

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**

SEASONAL MARKET VEGETABLE **V GF** \$9 \$8

THE PAVILION

DRINKS

SPARKLING

LA VITE PROSECCO <i>Veneto, Italy</i>	10
GUYOT-CHOPPIN BRUT CHAMPAGNE <i>Champagne, France</i>	17 / 48
VEUVE CLICQUOT BRUT ROSÉ <i>Champagne, France</i>	25 / 90

WHITE

ROTTENSTEINER PINOT GRIGIO <i>Alto Adige, Italy</i>	10 / 22
FORGE CELLARS DRY RIESLING <i>CLASSIQUE</i> <i>Seneca Lake, New York</i>	12 / 27
REVERDY SANCERRE <i>Loire Valley, France</i>	15 / 42
HANZELL VINEYARDS CHARDONNAY <i>SEBELLA</i> <i>Moon Mountain District, California</i>	15 / 42

RED

ELK COVE PINOT NOIR ESTATE <i>Willamette Valley, Oregon</i>	15 / 42
TRIONE ZINFANDEL <i>Russian River Valley, California</i>	15 / 42
MENDEL ESTATE MALBEC <i>Mendoza Argentina</i>	13 / 33
MARIETTA CELLARS CABERNET SAUVIGNON ARMÉ <i>North Coast, California</i>	14 / 36

ROSÉ

ROSEBLOOD D'ESTOUBLON CÔTEAUX VAROIS ROSÉ <i>Provence, France</i>	12 / 30
---	---------

DRAFT BEER

NOCTERRA BREWING LAGER TRAILBREAKER	7
DEVIL'S KETTLE DARK LAGER GALATEA	7
RHINEGEIST JUICY TRUTH IPA	8
DEVIL'S KETTLE SPIDER SILK GOLD ALE	7
WOLF'S RIDGE HEFEWEIZEN HEFE	7

CANNED & BOTTLED

APEROL SPRITZ	9
BRAVAZZI GRAPEFRUIT HARD SODA	7
BRAVAZZI BLOOD ORANGE HARD SODA	7
7TH SON KITTY PAW PINEAPPLE	7
HIYO WATERMELON LIME (NA)	4
HIYO STRAWBERRY RHUBARB (NA)	4
AQUA PANNA 16 OZ.	4
SAN PELLEGRINO 16 OZ.	4

COCKTAILS

WATERMELON COOLER <i>Middle West Bourbon, watermelon juice, lime juice, agave, rhubarb bitters</i>	13
SPICED MULE <i>OYO stone fruit vodka, Ancho Reyes liqueur, lime juice, Fevertree ginger beer</i>	13

FROZEN

LITTLETON'S FROSÉ	10
HOUSE MARGARITA	10
LEMONADE (NON-ALCOHOLIC)	7