

LUNCH

Littleton's

CAFÉ

LUNCH

STARTERS

BURRATA & GARLIC BREAD **V**

House-made focaccia garlic bread, fig vinegar, olive oil, Maldon, herbs \$18

BREAD & BUTTER **V**

Variety of house-made breads, Minerva butter, olive oil, smoked Maldon \$12

CURED MEATS **GF**

Speck, Parmesan, fresh grated horseradish, olive oil, herbs \$22

CRAB CAKES

Jumbo lump crab, green tomato jam, chili, microgreens \$25

KALBI BONE-IN SHORT RIB

Kalbi marinated short rib, pickled peppers, toasted sesame seeds, cilantro \$16

CAVIAR FRITES **GF**

Crispy fries, Vermont crème fraiche, Petrossian caviar, chives \$22

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

Daily selection from our seafood department *MP*

OYSTERS

Daily selection, mignonette, cocktail sauce

Half dozen (18) or dozen (36)



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

V vegetarian

GF gluten friendly

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SALADS

COBB SALAD **GF**

Baby gem lettuce, tomato, cucumber, avocado, red onion, soft boiled egg, bacon, blue cheese, Cobb dressing \$18

HARVEST SALAD

Spring mix, butternut squash, fennel, wine-soaked cherries, smoked walnuts, goat cheese, spiced honey mustard \$18

GRILLED CAESAR

Prosciutto wrapped baby gem lettuce, caesar dressing, shaved parmesan, brown butter lemon breadcrumbs \$18

ADD TO ANY SALAD:

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

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

SANDWICHES & TOASTS

AVOCADO TOAST **V**

House-made sourdough, smashed avocado, maldon, everything seasoning, hemp hearts, soft egg, microgreens \$16

MUSHROOM TOAST **V**

House-made sourdough, local sauteed mushrooms, mushroom pate, herbs, *add egg \$2* \$16

CHOPPED CHEESE

House-made seeded demi baguette, house-ground chuck, caramelized onions, NY cheddar sauce \$22

LM BURGER

House-ground prime smash burger, cheddar, black garlic sauce, LTO, house-made pickles, brioche bun (GF bun available) \$16
Add patty \$5, bacon \$4, egg \$2

GRILLED FISH SANDWICH

Market fish, lettuce, house-made remoulade (GF bun available) \$16

LOBSTER ROLL

Maine style, buttered roll, hydro lettuce \$36

CHICKEN KATSU SANDWICH

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

all sandwiches served with house salad or fries

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