

LUNCH

# Littleton's

CAFÉ

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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*

**V** vegetarian

**GF** gluten friendly