

LUNCH

# Littleton's

## CAFÉ

LUNCH

### STARTERS

#### **BURRATA & GARLIC BREAD** **V** \$18

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

#### **CRAB CAKES** \$25

Jumbo lump crab, green tomato jam, chili, microgreens

#### **KALBI BONE-IN SHORT RIB** **GF** \$16

Kalbi marinated short rib, pickled peppers, toasted sesame seeds, cilantro

#### **CAVIAR FRITES** **GF** \$22

Crispy fries, Vermont crème fraiche, Petrossian caviar, chives

### SALADS

#### **COBB SALAD** **GF** \$18

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

#### **HARVEST SALAD** **V** \$18

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

#### **GRILLED CAESAR** \$18

Prosciutto-wrapped baby gem lettuce, Caesar dressing, shaved parmesan, brown butter lemon breadcrumbs

#### *ADD TO ANY SALAD:*

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

### RAW BAR

#### **SHRIMP COCKTAIL** **GF** \$18

Jumbo pink spotted shrimp, (5), cocktail sauce

#### **CHILLED SEAFOOD TOWERS** **GF**

**PETITE** \$45

Shrimp (3), oysters (6), lobster tail

**GRAND** \$100

Shrimp (6), oysters (12), king crab (1/2 leg)

#### **FISHMONGER'S CRUDO** **GF** *MP*

Seasonal selection from our seafood department

#### **OYSTERS ON THE HALF SHELL** **GF**

Daily selection. Cocktail sauce, lemon, mignonette

**HALF DOZEN** \$18

**FULL DOZEN** \$36

### SIDES

**V** **GF**

#### **FRENCH FRIES** \$8

*Add parmesan and truffle oil* +\$5

#### **SIDE SALAD** \$7

Seasonal greens, lemon vinaigrette

#### **BLISTERED SHISITO PEPPERS** \$9

#### **MARKET VEGETABLES** \$8

Seasonal selection

**V** vegetarian

**GF** gluten friendly

LUNCH

# Littleton's

## CAFÉ

LUNCH

### SANDWICHES & TOASTS

- AVOCADO TOAST** **V** \$16  
House-made sourdough, smashed avocado, Maldon sea salt, everything seasoning, hemp hearts, soft egg, microgreens
- MUSHROOM TOAST** **V** \$16  
House-made sourdough, local sauteed mushrooms, mushroom pate, herbs, *add egg +\$2*
- CHOPPED CHEESE** \$22  
House-made seeded demi-baguette, house-ground chuck, caramelized onions, NY cheddar sauce
- LM BURGER** \$17  
Two, 3-oz. house-ground prime smash burger patties, cheddar, black garlic sauce, caramelized onions, brioche bun (GF bun available), *add patty +\$5, add egg +\$2, add bacon +\$4*
- GRILLED FISH SANDWICH** \$16  
Market fish, lettuce, house-made remoulade (GF bun available)
- LOBSTER ROLL** \$36  
Maine-style, buttered roll
- CHICKEN KATSU SANDWICH** \$16  
Japanese milk bread, panko chicken, slaw, pickles, katsu sauce, Kewpie mayo  
*All sandwiches served with house salad or fries*

### KIDS MENU

- FRESH, HOUSE MADE PASTA WITH BUTTER** **V** \$10  
*Add: Grilled chicken, grilled shrimp, or grilled salmon +\$9 each*
- CHICKEN TENDERS** \$10  
House-made panko chicken, sliced. Served with seasonal fruit or fries
- KIDS BURGER** \$10  
One house-ground prime smash patty, with or without cheese. Served with seasonal fruit or fries
- SEASONAL FRUIT** **GF** **V** \$6
- CRISPY FRIES** **GF** **V** \$8
- MARKET VEGETABLES** **GF** **V** \$8



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

**V** vegetarian

**GF** gluten friendly