

DINNER

Littleton's

CAFÉ

DINNER

STARTERS

- BURRATA & GARLIC BREAD** **V** \$18
LM focaccia, burrata, Calabrian chili and roasted tomato spread, basil oil, Maldon sea salt, 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
- SEARED SCALLOPS** \$22
3 U-10 scallops, ravigote, Maldon sea salt, cracked black peppers

SALADS

- COBB SALAD** **GF** \$18
Baby gem lettuce, tomato, cucumber, avocado, soft boiled egg, bacon, blue cheese, Cobb dressing
- LM CAESAR SALAD** \$18
Baby gem, LM Caesar dressing, shaved Pecorino, brown butter breadcrumbs, prosciutto crisp

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** \$80
Shrimp (6), oysters (12), smoked whitefish dip, seasonal crudo
- FISHMONGER'S CRUDO** **GF** \$20
Beet and citrus-cured scallops, yuzu tobiko, cilantro oil, micro greens
- OYSTERS ON THE HALF SHELL** **GF**
Daily selection. Cocktail sauce, lemon, mignonette
- HALF DOZEN** \$18
FULL DOZEN \$36

SIDES

- 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

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SANDWICHES

LM BURGER

2, 3oz House-ground prime smash burgers, cheddar, black garlic sauce, caramelized onions, brioche bun (GF bun available) \$17

Add Patty \$5, Add Bacon \$4, Add Egg \$2

LOBSTER ROLL

Maine style, buttered roll, hydro lettuce \$36

all sandwiches served with house salad or fries

HOUSE-MADE PASTAS

CRAB BUTTER MAFALDINE

House-made mafaldine pasta, lump crab butter, Calabrian chili vinaigrette, wasabi tobiko, toasted sesame seeds \$32



PESTO RIGATONI

House-made rigatoni, pistachio and arugula pesto, Parmesan, brown butter, lemon breadcrumbs \$18

MARKET PASTA

Daily selection curated by our culinary team \$MP

MAINS

CURRIED CAULIFLOWER STEAK

Curried cauliflower steak, saffron couscous, spiced yogurt, herbs \$22

BBQ HALF CHICKEN

Smoked & grilled half chicken, burnt scallion bbq sauce, sumac yogurt, torn crouton panzanella \$28

SALMON WITH COCONUT BROTH

Seared salmon, coconut broth, salted new potatoes, chili oil, fennel \$25

STEAK FRITES

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

MARKET FISH

Daily selection from our seafood department MP



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

vegetarian

gluten friendly