

LUNCH

# Littleton's

CAFÉ

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## 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

## 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

**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 & 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