

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 Oil 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
- FRIED BRUSSELS SPROUTS** **GF V** \$12
Crispy Brussels Sprouts, Miso Brown Butter, Pickled Mustard Seed, Pickled Chili
- ROASTED CAULIFLOWER DIP** **GF V** \$14
Roasted Cauliflower, Chickpeas, EVOO, Za'atar, Herbs, Harissa, Grilled Sourdough

SALADS

- COBB SALAD** **GF** \$18
Baby Gem Lettuce, Tomato, Cucumber, Avocado, Soft-boiled Egg, Bacon, Blue Cheese, Cobb Dressing
- CHOPPED CAESAR** \$18
Baby Gem Lettuce, Crispy Prosciutto, Caesar Dressing, Parmesan, Brown butter Lemon Breadcrumbs
Add Anchovy + \$6
- ADD TO ANY SALAD:*
Grilled Chicken + \$9, Grilled Shrimp + \$13, Blackened Salmon + \$14, Crab Cake + \$16

RAW BAR

- SHRIMP COCKTAIL** \$18
Jumbo Pink Spotted Shrimp (5), Cocktail Sauce
- CHILLED SEAFOOD TOWERS**
PETITE \$45
Shrimp (3), Oysters (6), Lobster Tail
GRAND \$80
Shrimp (6), Oysters (12), Smoked Whitefish Dip w/Crackers, Sicilian Crudo
- FISHMONGER'S CRUDO** *MP*
Citrus/Salt Cured Salmon & Hiramasa, Red Onion, Dill, Capers, Olive Oil, Lemon
- OYSTERS ON THE HALF SHELL**
Daily selection. Cocktail Sauce, Lemon, Mignonette
HALF DOZEN \$18
FULL DOZEN \$36

SIDES

- FRENCH FRIES** **V GF** \$8
Add Parmesan and Truffle Oil + \$5
- SIDE SALAD** \$7
Seasonal Greens, Lemon Vinaigrette
- BLISTERED SHISHITO PEPPERS** \$9
- MARKET VEGETABLES** \$8
Seasonal selection

V vegetarian

GF gluten friendly

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SANDWICHES

LM BURGER

\$17

2, 3oz House-ground Prime Smash Burgers, Cheddar, Black Garlic Sauce, Caramelized Onions, Brioche Bun (GF Bun Available)

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

LOBSTER ROLL

\$36

Maine-style, Buttered Brioche Roll

All Sandwiches served with House Salad or Fries

HOUSE-MADE PASTAS

CRAB BUTTER MAFALDINE

\$32

House-made Mafaldine Pasta, Lump Crab Butter, Calabrian Chili Vinaigrette, Wasabi Tobiko, Toasted Sesame Seeds

PESTO RIGATONI **V**

\$18

House-made Rigatoni, Pistachio and Arugula Pesto, Parmesan, Brown Butter, Lemon Breadcrumbs

MARKET PASTA

MP

Daily selection curated by our culinary team

MAINS

CURRIED CAULIFLOWER STEAK **V** \$22

Curried Cauliflower Steak, Saffron Couscous, Spiced Yogurt, Herbs

BBQ HALF CHICKEN

\$28

Smoked & Grilled Half Chicken, Burnt Scallion BBQ Sauce, Sumac Yogurt, Torn Crouton Panzanella

SALMON WITH COCONUT

\$25

BROTH

Seared Salmon, Coconut Broth, Salted New Potatoes, Chili Oil, Fennel

STEAK FRITES **GF**

MP

Daily selection from our butcher, House-made Peppercorn and Brandy Compound Butter, Fries

MARKET FISH

MP

Daily selection from our seafood department



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

V vegetarian

GF gluten friendly