

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 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
- 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, 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
- CHOPPED CAESAR** \$18  
Baby Gem Lettuce, Crispy Prosciutto, 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** \$80  
Shrimp (6), Oysters (12), Smoked Whitefish Dip w/Crackers, Sicilian Crudo
- FISHMONGER'S CRUDO** **GF** *MP*  
Citrus/Salt Cured Salmon & Hiramasa, Red Onion, Dill, Capers, Olive Oil, Lemon
- 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 SHISHITO 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-boiled Egg, Microgreens

**MUSHROOM TOAST** **V** \$16  
House-made Sourdough, Local Sautéed  
Mushrooms, Mushroom Pâté, 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 Brioche 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  
Hand-breaded Panko Chicken Tenders  
Served with Seasonal Fruit or Fries

**KIDS BURGER** **GF** **V** \$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.

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