

LUNCH
STARTERS

Littleton's
CAFÉ

LUNCH

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

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 CRUD** **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

LUNCH

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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 \$8



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

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