

Littleton's

CAFÉ

SMALL PLATES

MARINATED OLIVES   10

Mixed olives, rosemary, garlic, orange peel, EVOO, Littleton's Market Bakery sourdough. GF bread available

SARDINES ON TOAST 12

House-made sourdough, lemon aioli, red onion jam, pickled mustard seed, Matiz Sardines in olive oil

PRAWNS A LA PLANCHA  18

Head-on red Argentine prawns, spices, garlic, EVOO

BURRATA & FOCACCIA  18

Calabrian chili, roasted tomato, house-made focaccia

CAULIFLOWER DIP  + 14

Roasted cauliflower, Za'atar, chickpeas, EVOO, herbs, grilled house-made sourdough

CAVIAR & CHIPS  22

Petrossian Caviar, sea salt potato chips, crème fraîche, herb oil

CRISPY FRIED BRUSSELS 12

SPROUTS  

Miso brown butter, pickled peppers, mustard seed

GRILLED LAMB SKEWERS  14

Ground lamb, ras el hanout, spiced yogurt, mint chimichurri, pita. Request no bread for GF

SKIRT STEAK TACOS (3)  16

Grilled skirt steak, Koki's corn tortilla, onion, cilantro, radish, salsa roja; can sub chicken or shrimp

CRAB CAKES 35

Jumbo lump crab cakes, yuzu aioli, Calabrian vinaigrette

RAW BAR

SHRIMP COCKTAIL  18

Jumbo pink spotted shrimp (5), cocktail sauce

SMOKED WHITEFISH DIP 15

House-smoked, served with saltines

CHILLED SEAFOOD TOWER

Petite \$45

Shrimp (3), Oysters (6), Lobster Tail

Grande \$80

Shrimp (6), Oysters (12), Smoked Whitefish Dip with crackers, Sicilian crudo

FISHMONGER'S CRUDO  MP

Citrus and salt-cured salmon, hiramasa, red onion, dill, capers, olive oil, lemon

OYSTERS 

Daily selection on the half shell, cocktail sauce, lemon, mignonette

Half Dozen 18

Full Dozen 36

SOUPS & SALADS

SOUP OF THE DAY 5

SHORT RIB CHILI  8

Black beans, kidney beans, jalapeño, poblano

HOUSE SALAD   7 / 13

Littleton's Spring Mix, radish, chive, carrot, lemon vinaigrette

LM CHOP SALAD 10 / 18

Baby gem, bacon, hard-boiled egg, red onion, chive, tomato, bleu cheese crumble, black pepper, house-made ranch

LM CAESAR SALAD 10 / 18

Baby gem, prosciutto crisp, Pecorino, house-made croutons, Caesar dust

LM SPRING SALAD   19

Arugula, snap peas, asparagus, radish, cucumber, red onion, whipped goat cheese, EVOO, lemon vinaigrette

Add to any salad:

Grilled Chicken +\$9, Grilled Shrimp +\$13, Blackened Salmon +\$14, Crab Cake +\$16

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CAFÉ

MARKET FAVORITES

LM MARKET BURGER 17

House-ground beef (7.5 oz), aged cheddar, caramelized onions, black garlic aioli, milk bread bun. GF bun available

GRILLED CHICKEN SANDWICH 20

Chicken breast, Nueske's bacon, Havarti, sun-dried tomato, arugula, herbed mayo, house-made sourdough

GRILLED FISH SANDWICH 18

Mahi Mahi, pickled red onion, lettuce, remoulade, milk bread bun. GF bread available.

LOBSTER ROLL 36

Maine-style lobster, buttered roll, served with chips

LMC FRIED CHICKEN SANDWICH 16

Buttermilk-fried chicken breast, pickles, Kewpie mayo, milk bread bun. GF bun available

AVOCADO TOAST 16

House-made sourdough, avocado, lemon, everything seasoning, hemp hearts, sunny egg, side salad

ENTREES

STEAK FRITES 40

Hanger (10 oz.), peppercorn cream sauce, fries

FILET MIGNON 40

Center-cut (6 oz.), peppercorn sauce, asparagus

MARKET FISH MP

Chef's selection

BRANZINO 39

Butterflied branzino, EVOO, capers, lemon, roasted tomato

CURRIED CAULIFLOWER STEAK 25

Couscous, saffron, spiced yogurt, herbs

PASTAS

CASARECCE ALL' AMATRICIANA 18

Guanciale, San Marzano tomato, white wine, Grana Padano

WALNUT PESTO RIGATONI 18

Walnut basil pesto, lemon brown butter bread crumbs, Grana Padano

SAUSAGE & SWISS CHARD ORECCHIETTE 19

LM Italian sausage, braised Swiss chard, onion, garlic, chili flake, Grana Padano

KIDS

KIDS BURGER 10

One house-ground prime smash patty, with or without cheese. Served with seasonal fruit or fries

CHICKEN TENDERS 10

Hand-breaded tenders. Served with seasonal fruit or fries

HOUSE-MADE PASTA 10

Butter or marinara. Add Grilled chicken, grilled shrimp or grilled salmon +\$9

GRILLED CHEESE 10

Served with seasonal fruit or fries

HOT DOG 10

Served with seasonal fruit or fries

SIDES

FRENCH FRIES 8

Add Parmesan and truffle oil +\$5

SIDE SALAD + 7

Littleton's Spring Mix, lemon vinaigrette

VEGETABLE OF THE DAY 8