

BRUNCH

8 a.m. - 2 p.m.

Littleton's
CAFÉ**BRUNCH**

8 a.m. - 2 p.m.

SMALL PLATES

BISCUITS & BUTTER 	10
<i>House-made buttermilk biscuits served with maple sage butter</i>	
BURRATA & FOCACCIA 	18
<i>Calabrian chili, roasted tomato, house-made focaccia</i>	
CAVIAR & CHIPS 	22
<i>Caviar, sea salt potato chips, crème fraîche, herb oil</i>	
CHEESE CURDS 	12
<i>Lightly-breaded Wisconsin cheddar curds with Milligan's Maple Syrup</i>	
CRISPY FRIED BRUSSELS	12
SPROUTS  	
<i>Miso brown butter, pickled peppers, mustard seed</i>	
MARKET FRIES  	10
<i>Crispy potatoes, served with confit garlic aioli, lemon aioli and black garlic aioli</i>	

SOUPS & SALADS

SOUP OF THE DAY	5
SHORT RIB CHILI 	8
<i>Black beans, kidney beans, jalapeño, poblano</i>	
LM SEASONAL SALAD 	19
<i>Arugula, shaved butternut squash, whipped goat cheese, lardons, dried cranberries, pepita quinoa crunch, maple vinaigrette</i>	
LM CAESAR SALAD	10 / 18
<i>Romaine hearts, prosciutto crisp, Pecorino, house-made croutons, Caesar dust</i>	
LM CHOP SALAD	10 / 18
<i>Chopped romaine, bacon, hard-boiled egg, red onion, chive, tomato, bleu cheese crumble, black pepper, house-made ranch</i>	
<i>Add to any salad: grilled chicken +\$9, grilled shrimp +\$13, blackened salmon +\$14, crab cake +\$16</i>	

RAW BAR

SHRIMP COCKTAIL 	18
<i>Jumbo pink spotted shrimp (5), cocktail sauce</i>	
SMOKED WHITEFISH DIP	18
<i>House-smoked, served with crackers</i>	
CHILLED SEAFOOD PLATTER	60
<i>Shrimp (3), oysters (6), lobster roll salad/ Add caviar +\$4/oyster</i>	
CHILLED SEAFOOD TOWER	85
<i>Shrimp (6), oysters (12), smoked whitefish dip, Fishmonger's Crudo / Add caviar +\$4/oyster</i>	
FISHMONGER'S CRUDO 	18
<i>Citrus and salt-cured salmon, hamachi, scallop, red onion, dill, caper, olive oil / Add caviar + \$12</i>	
LM CRUDO 	21
<i>Chef-curated raw fish featuring seasonal ingredients / Add Caviar + \$12</i>	
TUNA TARTARE 	20
<i>Marinated yellowfin tuna, cured egg yolk, wonton chips / Add caviar + \$12</i>	
OYSTERS 	
<i>Daily selection on the half shell, cocktail sauce, lemon, mignonette / Add caviar +\$4/oyster</i>	
Half Dozen	18
Full Dozen	36

SIDES

FRENCH FRIES  	8
<i>Add Parmesan and truffle oil +\$5</i>	
CRISPY FINGERLING POTATOES 	8
SIDE SALAD  	7
<i>Littleton's Spring Mix, lemon vinaigrette</i>	
BACON 	5
SAUSAGE PATTY 	4
TOAST 	2
<i>Choice of house-made rye or sourdough (2 slices)</i>	
SEASONAL FRUIT   +	8
VEGETABLE OF THE DAY  +	8

 Gluten friendly Vegetarian + Vegan

Consuming raw or undercooked meat, fish and eggs may increase your risk of foodborne illness.

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BREAKFAST FAVORITES**LM BREAKFAST SANDWICH***House-made smashed maple sage sausage, egg, cheddar cheese, chipotle crème on croissant brioche or bagel, served with side salad. GF bun available*

14

SMOKED SALMON SANDWICH*Catsmo smoked salmon, tomato, red onion, cream cheese, cucumber, everything brioche, served with side salad. GF bun available*

18

CROQUE MADAME*House-made sourdough, Jambon de Paris, Gruyère, dijon, bechamel, rosemary, sunny egg. Served with side salad*

18

CRAB CAKE EGGS BENEDICT*Lump crab cake, English muffin, arugula, tomato, poached eggs, hollandaise. Served with side salad*

22

MARKET BREAKFAST*Two eggs your way, choice of sausage or bacon, fingerling potatoes and rye or sourdough toast*

16

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

16

FRENCH TOAST WITH BERRIES *Brioche loaf, crème anglaise, fresh berries, house-made strawberry jam and maple syrup*

14

YOGURT & BERRIES *Greek yogurt, house-made granola, fresh berries, local honey*

12

SANDWICHES**LM MARKET BURGER***House-ground beef (7 oz), aged cheddar, caramelized onions, black garlic aioli, milk bread bun, served with fries. Add Parmesan and truffle oil +\$5. GF bun available.*

19

GRILLED CHICKEN SANDWICH*Chicken breast, Saddleberk bacon, Havarti, sun-dried tomato, arugula, herbed mayo, house-made sourdough, served with fries. Add Parmesan and truffle oil +\$5*

20

LMC FRIED CHICKEN SANDWICH*Buttermilk-fried chicken breast, pickles, Kewpie mayo, milk bread bun, served with fries. Add Parmesan and truffle oil +\$5. GF bun available*

16

GRILLED FISH SANDWICH*Mahi Mahi, pickled red onion, lettuce, remoulade, milk bread bun, served with fries. Add Parmesan and truffle oil +\$5. GF bread available*

19

LOBSTER ROLL*Maine-style lobster, buttered roll, served with chips*

36

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

10

CHICKEN TENDERS

10

HOUSE MADE PASTA *Butter or marinara. Add grilled chicken, grilled shrimp or grilled salmon +\$9*

10

HOT DOG

10

GRILLED CHEESE

10



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