

SMALL PLATES

KARAAGE

Japanese-style fried chicken marinated with 5 spice, ginger and garlic. Served with spicy mayo

18

CHEESE CURDS

Lightly-breaded Wisconsin Cheddar Curds with Milligan's Maple Syrup

12

MARKET FRIES

Crispy potatoes, served with confit garlic aioli, lemon aioli and black garlic aioli

10

BISCUITS & BUTTER

House-made buttermilk biscuits served with maple sage butter

10

BURRATA & FOCACCIA

Calabrian chili, roasted tomato, house-made focaccia

18

CAULIFLOWER DIP

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

14

CAVIAR & CHIPS

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

22

CRISPY FRIED BRUSSELS

12

SPROUTS

Miso brown butter, pickled peppers, mustard seed

CARNITAS TACOS (3)

Smoked and slow cooked carnitas, Koki's corn tortilla, onion, cilantro, radish, salsa roja. Sub chicken or shrimp +\$3

16

CRAB CAKES

Jumbo lump crab cakes, yuzu aioli, Calabrian vinaigrette

35

RAW BAR

SHRIMP COCKTAIL

Jumbo pink spotted shrimp (5), cocktail sauce

18

SMOKED WHITEFISH DIP

House-smoked, served with crackers

18

TUNA TARTARE

Marinated yellowfin tuna, cured egg yolk, wonton chips / Add caviar + \$12

20

CHILLED SEAFOOD PLATTER

Shrimp (3), oysters (6), lobster roll salad
Add caviar +\$4/oyster

60

CHILLED SEAFOOD TOWER

Shrimp (6), Oysters (12), Smoked Whitefish Dip, Fishmonger's Crudo / Add Caviar +\$4/oyster

85

FISHMONGER'S CRUDO

Citrus and salt-cured salmon, hamachi, scallop, red onion, dill, caper, olive oil / Add caviar + \$12

18

LM CRUDO

Chef-curated crudo featuring Hamachi, tuna and seasonal ingredients / Add caviar + \$12

21

OYSTERS

Daily selection on the half shell, cocktail sauce, lemon, mignonette / Add caviar \$4/oyster

Half Dozen

18

Full Dozen

36

LUNCH

Littleton's CAFÉ

LUNCH

MARKET FAVORITES

LM MARKET BURGER 19

House-ground beef (7 oz), aged cheddar, caramelized onions, black garlic aioli, milk bread bun, served with fries. GF bun available

GRILLED CHICKEN SANDWICH 20

Chicken breast, bacon, Havarti, sun-dried tomato, arugula, herbed mayo, house-made sourdough, served with fries

GRILLED FISH SANDWICH 19

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

AVOCADO TOAST 16

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

WALNUT PESTO RIGATONI 18

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

SIDES

FRENCH FRIES 8

Add Parmesan and truffle oil +\$5

SIDE SALAD + 7

Littleton's Spring Mix, lemon vinaigrette

VEGETABLE OF THE DAY 8

SOUPS & SALADS

SOUP OF THE DAY 5

SHORT RIB CHILI 8

Black beans, kidney beans, jalapeño, poblano

LM CHOP SALAD 10 / 18

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

LM CAESAR SALAD 10 / 18

Romaine hearts, prosciutto crisp, Pecorino, house-made croutons, Caesar dust

LM SEASONAL SALAD 19

Arugula, shaved butternut squash, whipped goat cheese, lardons, dried cranberries, pepita quinoa crunch, maple vinaigrette

Add to any salad:

Grilled Chicken +\$9, Grilled Shrimp +\$13,

Blackened Salmon +\$14, Crab Cake +\$16

KIDS

Served with seasonal fruit or fries

KIDS BURGER 10

One house-ground prime smash patty, with or without cheese.

CHICKEN TENDERS 10

HOUSE MADE PASTA 10

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

HOT DOG 10

GRILLED CHEESE 10

 Gluten friendly

 Vegetarian

 + Vegan

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