

DINNER

Littleton's
CAFÉ

DINNER

SMALL PLATES

KARAAGE 	18
<i>Japanese-style fried chicken marinated with 5 spice, ginger and garlic, served with spicy mayo</i>	
CHEESE CURDS	12
<i>Lightly-breaded Wisconsin cheddar curds with Milligan's Maple Syrup</i>	
MARKET FRIES  	10
<i>Crispy potatoes, served with confit garlic aioli, lemon aioli and black garlic aioli</i>	
BISCUITS & BUTTER 	10
<i>House-made buttermilk biscuits, maple sage butter</i>	
BURRATA & FOCACCIA 	18
<i>Calabrian chili, roasted tomato, house-made focaccia</i>	
CAULIFLOWER DIP 	14
<i>Roasted cauliflower, Za'atar, chickpeas, EVOO, herbs, grilled house-made sourdough</i>	
MARINATED OLIVES  	10
<i>Mixed olives, rosemary, garlic, orange peel, EVOO, grilled house-made sourdough. GF bread available</i>	
CRISPY FRIED BRUSSELS SPROUTS  	12
<i>Miso brown butter, pickled peppers, mustard seed</i>	
CAVIAR & CHIPS 	22
<i>Petrossian Caviar, sea salt potato chips, crème fraîche, herb oil</i>	
CARNITAS TACOS (3) 	16
<i>Smoked and slow-cooked carnitas, Koki's corn tortilla, onion, cilantro, radish, salsa roja. Sub chicken or shrimp +\$3</i>	
CRAB CAKES	35
<i>Jumbo lump crab cakes, yuzu aioli, Calabrian vinaigrette</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 hamachi, tuna and 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

SOUPS & SALADS

SOUP OF THE DAY	5
SHORT RIB CHILI 	8
<i>Black beans, kidney beans, jalapeño, poblano</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>	
LM CAESAR SALAD	10 / 18
<i>Romaine hearts, prosciutto crisp, Pecorino, house-made croutons, Caesar dust</i>	
LM SEASONAL SALAD	19
<i>Arugula, shaved butternut squash, whipped goat cheese, dried cranberries, pepita quinoa crunch, lardons, maple vinaigrette</i>	

Add to any salad:
Grilled Chicken +\$9, Grilled Shrimp +\$13,
Blackened Salmon +\$14, Crab Cake +\$16



Gluten friendly



Vegetarian



+ Vegan

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

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ENTREES

HALIBUT WITH FALL MOLE 36

Mole made with butternut squash, carrot, spices, seeds and nuts, and chilies, pepita quinoa crunch

SALMON AND FRENCH LENTILS 25

Faroe Island salmon, French green lentils, lardons, mirepoix

HALF CHICKEN AU VINAIGRE 28

Ohio natural chicken, tarragon, red wine vinegar, mashed potatoes, fennel

STEAK FRITES 40

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

MARKET FAVORITES

LM MARKET BURGER 19

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

GRILLED CHICKEN SANDWICH 20

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

GRILLED FISH SANDWICH 19

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

LOBSTER ROLL 36

Maine-style lobster, buttered roll, served with chips

SIDES

FRENCH FRIES 8

Add Parmesan and truffle oil +\$5

SIDE SALAD + 7

Littleton's Spring Mix, lemon vinaigrette

VEGETABLE OF THE DAY 8

GARLIC BREAD 5

HOUSE-MADE PASTAS

CASARECCE RAGU 25

House-made pasta, slow-braised prime chuck roast, San Marzano tomatoes, red wine, herbs, mirepoix

SPAGHETTI & MEATBALLS 22

House-ground prime beef and pork meatballs with marinara (contains anchovies)

PACCHERI ALL' SAUCE 18

VIERGE  +
Kale, confit garlic, EVOO, lemon, fresh cracked pepper

WALNUT PESTO RIGATONI 18

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

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

DESSERTS

FILLED TO ORDER CANNOLI 6

Sicilian-style, traditional ricotta filling, hand-dipped in pistachio or chocolate

HOUSE-MADE BROWNIE 8

Ask your server for rotating flavors, served with vanilla bean ice cream

LEMON SORBET + 8

Saffron and honey

GELATO 5 / 8

Ask your server for rotating flavors

AFFOGATO 6

Vanilla ice cream, shot of espresso poured over the top

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