

DINNER

Littleton's
CAFÉ

DINNER

SMALL PLATES

MARKET FRIES   10

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

MACARONI AND CHEESE 16

House-made casarecce pasta, Gruyere, béchamel, Jambon de Paris, toasted breadcrumbs

BURRATA & FOCACCIA  18

Calabrian chili, roasted tomato, house-made focaccia

SHISHITO PEPPERS   + 15

Blistered shishito peppers, lemon, Maldon sea salt

CAULIFLOWER DIP  14

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

MARINATED OLIVES   10

Mixed olives, rosemary, garlic, orange peel, EVOO, grilled house-made sourdough. GF bread available

CRISPY FRIED BRUSSELS 12

SPROUTS  

Miso brown butter, pickled fresno peppers, mustard seed

CAVIAR & CHIPS  22

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

RAW BAR

SHRIMP COCKTAIL  18

Jumbo pink spotted shrimp (5), cocktail sauce

SMOKED WHITEFISH DIP 18

House-smoked, served with crackers

CHILLED SEAFOOD PLATTER 60

Shrimp (3), oysters (6), lobster roll salad/ Add caviar to oysters +\$24

CHILLED SEAFOOD TOWER 85

Shrimp (6), oysters (12), smoked whitefish dip, Fishmonger's Crudo Add caviar to oysters +\$48

FISHMONGER'S CRUDO  18

Citrus and salt-cured salmon, hamachi, Yellowfin tuna, red onion, dill, caper, olive oil Add caviar + \$15

TUNA TARTARE  20

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

OYSTERS  18

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

Half Dozen 18

Add caviar to oysters +\$24

Full Dozen 36

Add caviar to oysters +\$48

SOUPS & SALADS

FRENCH ONION SOUP 7

Gruyère, Parmesan, caramelized onions, sourdough croutons, beefbroth

SHORT RIB CHILI  8

Black and kidney beans, jalapeño, poblano

KALE CAESAR SALAD 10 / 18

Lacinato kale, green cabbage, prosciutto crisp, Pecorino, house-made croutons, Caesar dust

ENDIVE SALAD  8/16

Endive, frisée, hard-boiled egg, bacon, radish, chive, black garlic vinaigrette

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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MARKET FAVORITES

FLOUNDER  32

Flounder, parsnip puree, carrots, chicory, apple cider gastrique

SALMON AND FRENCH LENTILS 28

Faroe Island salmon, French green lentils, lardons, mirepoix

CRAB CAKES 36

Jumbo lump crab cakes, yuzu aioli, grilled corn elote, Calabrian vinaigrette

HALF FARMER'S CHICKEN  28

Carrot, spring onion, celery, fingerling potatoes, pan drippings

STEAK FRITES 40/55

NY strip (10 oz.) or Ribeye (14 oz.) peppercorn cream sauce, fries

CASARECCE RAGU 25

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

WALNUT PESTO RIGATONI  18

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

GREEN & GRAIN BOWL   + 14

Brown rice, kale, hummus, avocado mash, pickled red onion, pickled beets, cucumbers, cashew lime sauce
Add: Grilled Chicken +\$9, Grilled Shrimp +\$13, Blackened Salmon +\$14, Crab Cake +\$16

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

Blackened 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

ASPARAGUS  10

Lemon, Parmesan, Maldon


VEGETABLE OF THE DAY  8

**FOR PEOPLE WHO LOVE
FOOD AND WINE**

At Littleton's Market, we source our food locally when feasible and organically when possible. You will find the same sustainably-sourced seafoods and local meats and produce throughout our market as you find on our menu.

 *Gluten friendly*

 *Vegetarian*

 + *Vegan*

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