

## LUNCH

# Littleton's CAFÉ

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### 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*
- CAVIAR & CHIPS**  22  
*Caviar, sea salt potato chips, crème fraîche, herb oil*
- CRISPY FRIED BRUSSELS** 12
- SPROUTS**   14  
*Miso brown butter, pickled fresno pepper, mustard seed*

### SOUPS & SALADS


- FRENCH ONION SOUP** 7  
*Gruyère, Parmesan, caramelized onions, sourdough croutons, beef broth*
- SHORT RIB CHILI**  8  
*Black beans, 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.*





### 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*

## MARKET FAVORITES

- |  |    |   |    |
|--|----|---|----|
| <b>MARKET BURGER</b>   | 19 | <b>AVOCADO TOAST</b>   | 16 |
| <i>House-ground beef (7 oz), aged cheddar, caramelized onions, black garlic aioli, milk bread bun, served with fries. GF bun available</i> |    | <i>House-made sourdough, avocado, lemon, everything seasoning, hemp hearts, sunny egg, Served with side salad</i>   |    |
| <b>GRILLED CHICKEN SANDWICH</b>  | 20 | <b>GREEN &amp; GRAIN BOWL</b>   + | 15 |
| <i>Chicken breast, bacon, Havarti, sun-dried tomato, arugula, herbed mayo, house-made sourdough, served with fries</i>                     |    | <i>Brown rice, kale, hummus, avocado mash, pickled red onion, pickled beets, cucumbers, cashew lime vinaigrette</i>   |    |
| <b>FRIED CHICKEN SANDWICH</b>  | 16 | <i>Add: Grilled Chicken +\$9, Grilled Shrimp +\$13, Blackened Salmon +\$14, Crab Cake +\$16</i>   |    |
| <i>Buttermilk-fried chicken breast, pickles, Kewpie mayo, milk bread bun, served with fries. GF bun available.</i>                         |    |   |    |
| <b>GRILLED FISH SANDWICH</b>   | 19 | <b>CRAB CAKES</b>   | 35 |
| <i>Blackened Mahi Mahi, pickled red onion, lettuce, remoulade, milk bread bun, served with fries. GF bun available.</i>                    |    | <i>Jumbo lump crab cakes, yuzu aioli, grilled corn elote, Calabrian vinaigrette</i>   |    |
| <b>LOBSTER ROLL</b>  | 36 | <b>CROQUE MONSIEUR</b>  | 16 |
| <i>Maine-style lobster, buttered roll, served with chips</i>   |    | <i>House-made sourdough, Jambon de Paris, Gruyère, dijon, bechamel, rosemary. Served with side salad. Add egg +\$2.50</i>   |    |
| <b>FRENCH DIP SANDWICH</b>   | 22 | <b>WALNUT PESTO RIGATONI</b>   | 18 |
| <i>House-made roast beef, house made demi baguette, au jus, served with fries</i>  |    | <i>Walnut basil pesto, lemon brown butter bread crumbs, Grana Padano</i>  |    |

## SIDES

- |   |    |
|---|----|
| <b>FRENCH FRIES</b>   | 8  |
| <i>Add Parmesan and truffle oil +\$5</i>  |    |
| <b>SIDE SALAD</b>   + | 7  |
| <i>Littleton's Spring Mix, lemon vinaigrette</i>  |    |
| <b>ASPARAGUS</b>   | 10 |
| <i>Lemon, Parmesan, Maldon</i>  |    |
| <b>VEGETABLE OF THE DAY</b>    | 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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