

BRUNCH

8 a.m. - 2 p.m.

Littleton's
CAFÉ**BRUNCH**

8 a.m. - 2 p.m.

SMALL PLATES**BURRATA & FOCACCIA**  18*Calabrian chili, roasted tomato,
house-made focaccia***CAVIAR & CHIPS**  22*Caviar, sea salt potato chips, crème fraîche,
herb oil***CRISPY FRIED BRUSSELS** 12**SPROUTS**  
*Miso brown butter, pickled peppers, mustard seed***MARKET FRIES**   10*Crispy potatoes, served with confit garlic aioli,
lemon aioli and black garlic aioli***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***GREEN & GRAIN BOWL**   + 15*Brown rice, kale, hummus, avocado mash,
pickled red onion, pickled beets, cucumbers,
cashew lime vinaigrette**Add to any salad: grilled chicken +\$9, grilled shrimp
+\$13, blackened salmon +\$14, crab cake +\$16***RAW BAR****SHRIMP COCKTAIL**  18*Jumbo pink spotted shrimp (5), cocktail
sauce***SMOKED WHITEFISH DIP** 18*House-smoked, served with crackers***TUNA TARTARE** 20*Marinated yellowfin tuna, cured egg yolk,
wonton chips / Add caviar + \$12***FISHMONGER'S CRUDO**  18*Citrus and salt-cured salmon, hamachi,
scallop, red onion, dill, caper, olive oil /
Add caviar + \$12***CHILLED SEAFOOD PLATTER** 60*Shrimp (3), oysters (6), lobster roll salad
Add caviar +\$4/oyster***CHILLED SEAFOOD TOWER** 85*Shrimp (6), Oysters (12), Smoked
Whitefish Dip, Fishmonger's Crudo / Add
Caviar +\$4/oyster***OYSTERS** *Daily selection on the half shell, cocktail
sauce, lemon, mignonette / Add caviar
\$4/oyster***Half Dozen** 18**Full Dozen** 36 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**BREAKFAST SANDWICH** 14

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

BISCUIT SANDWICH 14

Baked egg, cheddar, house-made buttermilk biscuit, served with simple salad.

Add bacon +\$2.50 / Add sausage +\$4.

CROQUE MONSIEUR 16

Jambon de Paris, Gruyère, Dijon, béchamel, rosemary, house-made sourdough, served with simple salad.

Add egg to make a Croque Madame +\$2.50

QUICHE 17

Choice of: Cheddar and chive 🌿; Spinach and feta 🌿; Lorraine—bacon, caramelized onion, Gruyère. Served with simple salad.

OMELETTE 17

Choice of: Gruyère and herbs 🌿; Bacon, caramelized onion, cheddar; Spinach, mushroom, Gruyère 🌿; Smoked salmon, crème fraîche, capers, dill Served with simple salad. Add Caviar +\$8

SMOKED SALMON SANDWICH 18

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

EGGS BENEDICT 22

2 poached eggs, tomato, Canadian bacon, hollandaise, served with simple salad. Sub crab cakes for Canadian bacon +\$5.

MARKET BREAKFAST 16

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

AVOCADO TOAST 16

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

FRENCH TOAST WITH BERRIES 14

Brioche loaf, crème anglaise, fresh berries, house-made strawberry jam and maple syrup

YOGURT & BERRIES 12

Greek yogurt, house-made granola, fresh berries, local honey

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

FRIED CHICKEN SANDWICH 16

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

GRILLED FISH SANDWICH 19

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

LOBSTER ROLL 36

Maine-style lobster, buttered roll, served with chips

FRENCH DIP SANDWICH 22

House-made roast beef, house made demi baguette, au jus, horseradish, served with fries

SIDES**FRENCH FRIES** 8

Add Parmesan and truffle oil +\$5

CRISPY FINGERLING POTATOES 8**SIDE SALAD** 7

Littleton's Spring Mix, lemon vinaigrette

BACON 5**SAUSAGE PATTY** 4**TOAST** 2

Choice of house-made rye or sourdough (2 slices)

SEASONAL FRUIT 8**VEGETABLE OF THE DAY** 8

🌿 Gluten friendly

🌿 Vegetarian

🌿+ Vegan

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