



Litchfield's

appetizers

arugula 10

green apple | candied walnut | blue cheese | cider vinaigrette

endive 10

red grapefruit | navel orange | pomegranate | pecorino | parsley

caesar* 10

white anchovy | pecorino | baguette crouton | anchovy vinaigrette

beet panzanella 10

goat cheese | pistachio | olive | rosemary crouton | citrus vinaigrette

butternut soup 9

curry | spiced peanut | cilantro oil | lime crema

pumpkin dumplings 9

honey carrot | pickled cabbage | soy caramel

black mussels* 15

chorizo | fennel | orange | white wine | garlic baguette | chive

pork belly 11

polenta | pickled apple | red onion | jalapeno honey | cilantro

antipasti* 16

domestic and international charcuterie and cheese
giardiniera | grain mustard | house made pickles | bread

entrees

ricotta gnocchi 22

veal bolognese | fresh mozzarella | chile | basil

scottish salmon* 27

celery root | snow pea | carrot | fennel | garlic butter

striped bass* 32

forbidden rice | pickled chile | lime oil | spiced coconut milk

diver sea scallops* 30

parsnip | black lentils | baby carrot | vanilla brown butter

free range chicken 24

heirloom potato salad | slab bacon | arugula | salsa verdé

yorkshire pork chop* 27

sweet potato | jalapeno | cranberry | scallion pesto

wagyu short rib 36

cheddar grits | wild mushroom | crispy onion | parsley

cedar river ribeye* 38

brussels sprouts | smoked bacon | port reduction

cedar river filet mignon* 37

butternut caponata | basil breadcrumb | balsamic jus

accompaniments

asparagus | béarnaise 8
mushrooms | thyme 7
brussels sprouts | bacon 7
house fries | parsley 6
mac & cheese | gouda 8
cheddar grits | chive 8
yukon mash | sour cream 8

additions

foie gras 13
grilled shrimp 8
roasted chiles 3
sautéed onions 2
blue cheese 2
béarnaise 2
port reduction 2

Jason Paterno | Chef de Cuisine
Evon Profitt | Sous Chef

We proudly use the following local farms, dairies, mills and artisans:
Hayden Mills | Crow's Dairy | Hickman Family Farms | Cedar River Farms
Crockett's Desert Honey | Queen Creek Olive Mill | Stern Produce | Litchfield's Garden
*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.





Litchfield's

cocktails 9

litchfield cooler

jack daniel's | cucumber | club soda | sprite

peach cosmo

ciroc peach | cointreau | lime juice | cranberry juice

mojito

rum | garden mint | citrus infused simple syrup

belvedere bloody mary

belvedere | house made mary mix | spicy salted rim

prickly pear margarita

herradura blanco | triple sec | prickly pear syrup

berry margarita

don julio blanco | triple sec | lime juice | fresh berries

sangria

fresh fruit | korbel | brandy | red or white wine

grey goose fizz

grey goose | st. germain | lime juice | soda water

woodford old fashioned

woodford reserve | bitters | orange | cherry

strawberry caipirinha

bacardi rum | fresh strawberry | lime

arizona sky

kettle one | blue curacao | lemon juice

domestic & imported beer 6

draught

stella artois | pilsner
sam adams | seasonal
lagunitas | ipa
wigwam ale | pale ale

bottle

coors light | lager
budwieser | lager
bud light | lager
miller lite | lager
michelob ultra | light lager
amstel light | light lager
bass | pale ale
heineken | pale lager
kiltlifter | scottish ale
sierra nevada | pale ale
dos equis | lager especial
corona | pale lager
o'doul's n/a | lager

Thank you from the Litchfield's family to yours.