



Litchfield's

appetizers

arugula | strawberry | blueberry | candied pecan | pecorino | lemon vinaigrette 10

greens | black grape | blue cheese | bacon | cashew | cherry vinaigrette 10

romaine | english pea | asparagus | avocado | pistachio | herb dressing 10

beet | blackberry | fennel | basil breadcrumb | goat quark | balsamic 10

tomato bisque | brie | rosemary crouton | chive 9

spinach dumplings | herbed goat cheese | tomato jam | basil 10

black mussels* | chorizo | fennel | orange | white wine | garlic baguette | chive 15

pork belly | polenta | blueberry | red onion | jalapeno honey | cilantro 11

foie gras* | port onion | strawberry | mint | crostini 16

antipasti* | domestic and international charcuterie and cheese | accompaniments 16

entrees

ricotta gnocchi | asparagus | wild mushroom | guanciale | parmigiano 22

scottish salmon* | celery root | haricot vert | carrot | radish | burré blanc 27

striped bass* | spring pea | pear tomato | cucumber | watercress | lemon oil 32

diver sea scallops* | bunch carrot | black lentils | almond | vanilla brown butter 30

free range chicken | heirloom potato salad | slab bacon | arugula | salsa verdé 24

yorkshire pork chop* | parsnip | pickled pepper | blackberry | scallion pesto 27

wagyu short rib | cheddar grits | apple | jalapeno | onion | parsley 36

colorado lamb rack* | tuscan farro | english pea | balsamic | mint 45

cedar river ribeye* | house fries | parmigiano | parsley | red wine 38

cedar river filet mignon* | green bean | smoked bacon | shallot | balsamic 37

accompaniments

asparagus | béarnaise 8
mushrooms | thyme 7
haricot vert | bacon 7
house fries | parmigiano 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 3
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, import, craft beer

draught 7

stella artois | belgian lager

sam adams | seasonal

wigwam ale | pale ale

lagunitas | ipa

import & craft bottle 7

dos equis | lager especial

heineken | pale lager

anchor steam | american lager

hoegaarden | wheat ale

odell 90 schilling | scottish ale

kiltlifter | scottish ale

sierra nevada | pale ale

la fin du monde | tripel ale

hop knot | ipa

domestic bottle 6

coors light | lager

miller lite | lager

michelob ultra | light lager

o'doul's n/a | lager

Thank you from the Litchfield's family to yours.