



starters

- spinach dumplings** | goat cheese | tomato jam | basil breadcrumb 10
- black mussels*** | sausage | black olive | caper | tomato | garlic baguette 15
- pork belly** | polenta | maple | blueberry | candied jalapeno | pickled onion 12
- bruschetta** | coppa | herbed chèvre | tart cherry | arugula | balsamic | crostini 12
- foie gras*** | apple butter | raspberry | almond | port | toast 16
- charcuterie & cheese*** | chef's inspired selection | seasonal accompaniments 18

salads & soups

- arugula** | apple | celery | grape | candied walnut | lemon yogurt dressing 10
- endive** | grapefruit | orange | pomegranate | fennel | hazelnut | citrus vinaigrette 10
- romaine** | black olive | tomato | parmigiano | crouton | anchovy dressing 10
- beet** | blue cheese | horseradish | bacon | pistachio | basil | orange vinaigrette 10
- cauliflower soup** | spiced garbanzo | brie | chile oil | thyme 9
- sausage & kale soup** | white bean | parsnip | tomato | parmigiano 9

entrees

- spaghetti*** | beef tenderloin | mushroom | tuscan kale | tomato | goat cheese 22
- faroe island salmon*** | black lentils | endive | green apple | salsa verdé | parsley 27
- branzino*** | butternut squash | pomegranate | black kale | fennel | molasses 32
- diver sea scallops*** | risotto | cauliflower | spinach | golden raisin | pine nut | basil 32
- free range chicken** | fingerling potato | pearl onion | parmigiano | rosemary velouté 24
- yorkshire pork chop*** | sweet potato | apple | bacon | mustard | jalapeno honey 27
- veal osso bucco** | cheddar grits | wild mushroom | red wine shallot | parsley 36
- cedar river ribeye*** | brussels sprout | smoked bacon | shallot | balsamic 38
- arizona filet mignon*** | baby carrot | bourbon honey | parsley | vanilla butter 37

accompaniments

asparagus | béarnaise 8
mushrooms | thyme 8
brussels | bacon 8
fingerlings | parmigiano 8
mac & cheese | gouda 8
cheddar grits | chive 8
yukon mash | sour cream 8

additions

foie gras 13
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 10

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 | ketel one | blue curacao | lemon juice

cucumber martini | hendrick's | dry vermouth | fresh cucumber

domestic, import, craft beer

draught 7

stella artois | belgian lager

sam adams | seasonal

wigwam ale | pale ale

lagunitas | ipa

import & craft bottle 7

amstel light | light lager

dos equis | lager especial

bass | pale ale

heineken | pale lager

corona | pale lager

anchor steam | american lager

hoegaarden | wheat ale

odell 90 schilling | scottish ale

four peaks kiltlifter | scottish ale

sierra nevada | pale ale

la fin du monde | tripel ale

four peaks hop knot | ipa

domestic bottle 6

bud light | light lager

coors light | lager

miller lite | lager

Michelob ultra | light lager

budweiser | lager

o'doul's n/a | lager

Thank you from the Litchfield's family to yours.