



Litchfield's

*Restaurant Week 2017**

starter

choice of

arugula | peach | blueberry | candied pecan | goat cheese | lemon vinaigrette

tomato bisque | brie | rosemary baguette | chive

duck confit | herbed goat cheese | dried cherry | arugula | balsamic | crostini

entree

choice of

pappardelle | veal bolognese | parmigiano | chili flake | basil

shrimp* | cheddar grits | sweet corn | applewood bacon | buttermilk biscuit | chive

chicken | marble potato | smoke bacon | grain mustard | arugula | salsa verde

dessert

choice of

berry crisp | snicker doodle | cream cheese ice cream

chocolate cheesecake | strawberry | pistachio

\$44 per person

Jason Paterno | Chef de Cuisine

Evon Profitt | Sous Chef

*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 is closed on Sunday's & Monday's

Thank you from the Litchfield's family to yours.