

LITCHFIELD

RESTAURANT WEEK

LUNCH

PRIX-FIX - \$35.00 +tax

PLEASE SELECT ONE FROM EACH COURSE

FIRST COURSE

CRISPY THAI CALAMARI

Baby Spinach, Mango, Peanut, Grapefruit,
Thai Hot & Sour Dressing

* HOUSE CUT TRUFFLE PARMESAN FRIES

Hand Cut Fries, Truffle Oil, Parmesan,
Spicy Dipping Sauce

*BLISTERED SHISHITO PEPPERS

Korean Ranch, Sesame Peanut, Scallion

*GENERAL TSO'S BRUSSELS SPROUTS

General Tso's Sauce, Sesame Peanuts

BUFFALO CAULIFLOWER

Buttermilk Fried Cauliflower, Buffalo
Sauce, Blue Cheese Dressing, Celery

*WEDGE SALAD

Iceberg, Tomato, Applewood Bacon, Egg,
Avocado, Blue Cheese Crumble, Blue Cheese
Dressing

SECOND COURSE

*** SMASH BURGER - SINGLE

Smash Patty, American Cheese, Secret Sauce,
Pickles, Lettuce, Tomato, Brioche Roll

SOUTHERN FRIED CHICKEN SANDWICH

Buttermilk Fried Chicken Breast, Honey Hot
Drizzle, Sweet Pickles, Lettuce, Tomato,
Ranch, Brioche Roll

*PORK BELLY RICE BOWL

Crispy Pork Belly, Sweet Soy Glaze, House
Pickles Sushi Rice, Kim Chi, Bean Sprouts,
Spicy Aioli, Scallion

CHICKEN & THAI PEANUT NOODLE SALAD

Marinated & Grilled Chicken, Yellow Noodles,
Scallions, Asian Vegetables, Thai Peanut
Sauce, Bean Sprouts

**TOGARASHI SEARED TUNA TACOS

(3) Flour Tortillas, Yellowfin Tuna, Avocado,
Pickled Red Onion, Spicy Aioli, Soy Syrup,
Cilantro

THIRD COURSE

FLOURLESS CHOCOLATE CAKE

Whipped Cream, Macerated Berries

CANNOLI

Honey, Lemon, Riccotta, Chocolate Shavings

ICE CREAM SANDWICH

Vanilla Ice Cream, Chocolate Chip Cookies

PLEASE NO SUBSTITUTIONS OR MODIFICATIONS

MENU PRICE GOOD FOR RESTAURANT WEEK ONLY MARCH 24TH - MARCH 31ST

ALL ITEMS MARKED WITH* ARE, OR CAN BE MADE GLUTEN FREE{PLEASE NOTIFY YOUR SERVER OF ANY ALLERGIES}

*** FDA NOTICE: CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS

MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.