

small plates

- FARMER'S MARKET SALAD, fennel, apple + pomegranate – 8
ROASTED DUNCAN FARMS BEET SALAD, arugula + honey walnuts – 9
QUEEN CREEK OLIVES, blood orange + crushed chiles – 8
CHEESE TRIO, goat, sheep + cow – 14
LA QUERCIA ORGANIC PROSCIUTTO, local dates – 14
HOUSE MADE SPINACH PASTA, butter + parmesan cheese – 8 / 15
CAVATELLI, homemade pork sausage, garlic + crushed chiles – 10 / 17

big plates

- CITRUS WOOD FIRED FREE RANGE CHICKEN – 18
fork mashed gold potatoes + buttered spinach
ARIZONA GRILLED TROUT – 19
spinach + pecan sage brown butter
WILD SALMON – 21
brown rice + local mesquite honey + citrus
TALUS WIND RANCH LAMB RACK – 26
farmer's arugula + wood charred green onions
TALUS WIND RANCH LAMB STEW – 19
carrots + potatoes
DOUBLE CHECK RANCH CHOPPED STEAK – 18
sweet potato spaetzle + trumpet mushroom gravy
WOOD FIRED PORK CHOPS – 23
braised cabbage, wilcox apple sauce + dates
DOUBLE CHECK RANCH TENDERLOIN – 29
garlic roasted potatoes + arugula
BROWN RICE RISOTTO – 16
roasted mushrooms + peas

side plates

- trumpet mushrooms – 8
garlic roasted potatoes – 5
wood charred green onions – 6
warm red cabbage, caraway + humboldt fog bleu – 7
fork mashed gold potatoes – 5
wood grilled asparagus – 8
baked sweet potatoes – 6

Litchfield's is committed to seasonal cooking and procuring ingredients that are grown, harvested and produced from sustainable and local Arizona farms and artisans. We are committed to reducing our environmental impact and increasing our use of sustainable resources. Chef de Cuisine, Brian Cooper takes great pride in his menu that is free of processed and chemically preserved foods, and a kitchen that delivers the finest food delivered fresh from the farm to your table.