



**LITCHFIELD  
RESTAURANT  
WEEK 2023**

## AVAILABLE MARCH 24-31ST LUNCH MENU

*Please Choose One For Each Course!*

3 COURSES \$35

### STARTERS

THREE ONION & ALE SOUP  
toasted cheese crostini

CHOPPED SPRING SALAD  
english peas, asparagus, cucumber, red onions,  
burrata, lemon-mint vinaigrette

### MAINS

BACON JAM PRIME GRIND BURGER  
provolone cheese, baby arugula,  
garlic aioli, brioche bun, fries

BEEF SHORT RIB FRIED RICE  
bok choy, edamame, egg,  
gochujang glaze, sesame

ENGLISH PEA & SHRIMP FETTUCCINE  
asparagus, mushrooms,  
meyer lemon cream sauce, toasted crumbs

ROASTED CAULIFLOWER "STEAK"  
peanut romesco, lemon oil,  
shaved grana padano

BUTTERMILK FRIED CHICKEN  
red bliss whipped potatoes,  
pickled celery, chili butter

### DESSERT

CHOCOLATE GANACHE CAKE  
vanilla ice cream, fudge sauce

GF OLIVE OIL CAKE  
lemon curd, strawberries,  
whipped cream

**MARKET PLACE  
TAVERN**



**LITCHFIELD  
RESTAURANT  
WEEK 2023**

## AVAILABLE MARCH 24-31ST DINNER MENU

*Please Choose One For Each Course!*

3 COURSES \$45

### STARTERS

THREE ONION & ALE SOUP  
toasted cheese crostini

CHOPPED SPRING SALAD  
english peas, asparagus, cucumber, red onions,  
burrata, lemon-mint vinaigrette

AHI TUNA CRUDO  
citrus, evoo, jalapeño, radish, mint

### MAINS

SIRLOIN STEAK  
mp fried rice, bok choy, ginger-soy glaze

BEEF SHORT RIB FRIED RICE  
bok choy, edamame, egg,  
gochujang glaze, sesame

ENGLISH PEA & SHRIMP FETTUCCINE  
asparagus, mushrooms,  
meyer lemon cream sauce, toasted crumbs

ROASTED CAULIFLOWER "STEAK"  
peanut romesco, lemon oil,  
shaved grana padano

BUTTERMILK FRIED CHICKEN  
red bliss whipped potatoes,  
pickled celery, chili butter

### DESSERT

CHOCOLATE GANACHE CAKE  
vanilla ice cream, fudge sauce

GF OLIVE OIL CAKE  
lemon curd, strawberries,  
whipped cream

**MARKET PLACE  
TAVERN**