

# LITCHFIELD RESTAURANT WEEK CLUBHOUSE PROVISIONS

## BRUNCH

PRIX-FIXE - \$35.00 +tax

PLEASE SELECT ONE FROM EACH COURSE



### CRISPY THAI CALAMARI

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

### GENERAL TSO'S BRUSSELS SPROUTS \*

Crispy Brussels Sprouts, General Tso's Sauce,  
Sesame Peanuts, Shaved Scallion

### \*\*\*EAST COAST OYSTERS \*

{4} East Coast Oysters on the Half Shell.  
With Choice of Cocktail Sauce or  
Citrus Cucumber Mignonette

### BEET & BURRATA SALAD \*

Roasted Beets, Burrata Mozzarella,  
Spring Greens, Candied Walnut,  
EV00, 8yr Aged Balsamic

### PORK BELLY BITES \*

Crispy Pork Belly, Sweet Soy Mirin Glaze,  
Sesame Peanuts, Scallion

### \*\*\*"BACON & EGGS" \*

Shoyu Soft Eggs, Candied Applewood Bacon.  
Chili Crisp, Crumbled Wonton

### \*\*\*POKE SALMON TARTAR \*

Diced Salmon, Mango, Pickled Jalapeno,  
Poke Marinade, Shaved Cucumber

### \*\*\*AVOCADO TOAST

Multigrain Brioche Toast, Avocado, Poached Eggs,  
Pickled Red Onion, Tomato, Aged Balsamic,  
Crispy Hash Browns

### \*\*\*CORNED BEEF HASH & EGGS \*

House Made Corned Beef Hash, Poached Eggs,  
Classic Hollandaise Sauce

### \*\*\*CHICKEN, BISCUITS & EGGS

Reeds Biscuit's, Southern Fried Chicken,  
Over easy Eggs, Applewood Bacon,  
Maple Syrup, Honey Hot

### NUTELLA & STRAWBERRY FRENCH TOAST

Thick Cut Brioche French Toast, Nutella,  
Fresh Strawberries, Whipped Cream,  
Maple Syrup, Powdered Sugar

### SMASH BURGER & FRIES

Single Smash Burger, American Cheese, Lettuce,  
Tomato, Secret Sauce & Pickles on Brioche

### CRISPY CHICKEN SANDWICH

Southern Fried Chicken, Gochujang Glaze,  
Sweet Soy Glaze, Mayo, Lettuce & Pickles on  
Brioche with Fries

### FLOURLESS CHOCOLATE CAKE \*

Whipped Cream, Caramel, C Salt

### ORANGE ZESTED CREME BRULEE \*

Torched Sugar, Orange Zest

### ICE CREAM COOKIE SLIDER

Triple Chocolate Cookie, Vanilla Ice Cream

### GELATO & SORBET \*

Single Large Scoop  
Ask Your Server For Flavors

FIRST COURSE

SECOND COURSE

THIRD COURSE

COCKTAIL

### "PICANTE COCTEL" +\$16.00

Litchfield Distillery Agave Spirit,  
Muddled Jalapeno, Pineapple, Plum,  
Lime, Lemon, Agave



PLEASE NO SUBSTITUTIONS OR MODIFICATIONS

MENU PRICE GOOD FOR RESTAURANT WEEK ONLY MARCH 21ND - MARCH 28TH

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.