

Connecticut Magazine's Top New Restaurants for 2026

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Courtesy of Jim Henkens

NEW AMERICAN

Belden House

31 North St., Litchfield [SEE ON MAP](#)

National recognition from The New York Times, Vogue and recently, a Michelin Key for being an outstanding hotel, is rolling in for this gem, located



on an adjacent street across from Litchfield's Town Green. But what they're doing in the dining room under executive chef Tyler Heckman (formerly of New York City's El Quijote, Lobby Bar at The Hotel Chelsea, Le Turtle and Toro) should be experienced.

Enter the this restored late-1800s colonial revival mansion, walk back to the restaurant and pops of green, plush throws, and pillows await you at each table, or if you're lucky, score one of four or so seats at their "Jewel Box" bar, next to a vintage cheetah lamp, and encounter a stunning, small menu focusing on seasonal, local ingredients and New England coastal seafood. Start with a fruity spin on an old fashioned or negroni while you snack on homemade focaccia with koji fermented salty cultured butter. Move onto a crudo, a creative locally sourced salad, and end with something meaty like Heckman's signature, crispy skin, mid rare, pleasantly funky dry aged duck breast. If you're going for lunch, they're proud of their Belden Burger—a juicy beast topped with nutty Comté, horseradish, and tangy Spanish piparra peppers. - Andrew Dominick

ADDRESS: 31 North St., Litchfield **PHONE:** 860-337-2099 **WEBSITE**

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