



CLOSED LOOP FARMS

Closed Loop Farms is an urban farm located at The Plant in the Back of the Yards neighborhood on the South side of Chicago. Adam Pollack, owner and operator, was a former cook for some of the city's top restaurants. Closed Loop Farms provides a wide range of microgreens, herbs and greens directly to restaurants and consumers throughout the city. By growing food so close to market, Adam is able to optimize the freshness and nutrition of the products, as well as connect consumers with the source of their food. The mission of Closed Loop Farms; build soil, community and resilient food systems.



GENESIS GROWERS

Genesis Growers' mission is to provide nutritious products to local families utilizing the natural processes of the land and to provide a living wage to those who work there. It is a very personal and spiritual endeavor for Vicki Westerhoff. In fact, it's hard to separate Vicki from Genesis because her beliefs permeate every part of the operation. The land itself is respected. When Vicki first took over stewardship of this land she found it in bad shape. Years of traditional farming had left it in an almost sterile state. The only thing living was the crops, and those, only sustained by chemicals to fertilize and keep down weeds and pests. Vicki changed all that. She uses no chemicals and practices sustainable, natural farming. The land uses its own natural devices to nurture what grows. The result is animals living amongst the crops and yes, weeds too. That's OK. The natural process yields naturally healthy land that provides unmatched crops. Genesis Growers provides a living wage to its workers. Produce in supermarkets come from all over the world. In many cases, the workers providing labor on these farms are paid pennies on the dollar. At Genesis we value our workers and pay them a living wage. Without them we wouldn't be able to provide the best quality for our customers. Vicki Westerhoff farms Genesis with the help of her son Jon and head worker, Jay. She also employs 6-8 hands and utilizes the help of interns and volunteers. We're extremely proud of our farm.



BRIDGES BITES

Tartine flight: (includes 2 pieces of each of the following)	15
Spring pea spread, American ham , pea sprouts	
Puffed onion chip, pork belly , cheddar powder	
Avocado toast , jalapeño, almond, togarashi	
√ Marinated olives , pickled peppers, lemon, olive oil, thyme	8
√ LH spiced nuts	7
Nduja cheese bread, goat cheese, parsley	9
√ Spring garlic panisse , spring garlic, lemon chili aioli	9
Chicken wings , LH spice rub, black garlic BBQ, Slick Willy's hot sauce	12
Snack Basket , selection of savory snacks to share	12



MEAT & CHEESE BOARD

Chef's selection of artisan meats & cheese	36
Seasonal chutney, marinated mustard seeds, apple salad, asiago lavash, toasted baguette, sourdough, pumpernickel	

SALADS

√ Smashed cucumber salad, avocado purée, marcona almonds, togarashi	9
√ LH salad , petit greens, goat cheese, marinated cucumbers, raspberry, candied almond, honey sherry vinaigrette	10
Add salmon	8
Add chicken	7
Add steak	8



BRIDGES SIGNATURES

v Roasted broccoli , garlic chili sauce, aged white cheddar	10
BLT , jones' bacon, heirloom tomato, bibb lettuce, lemon herb aioli (fries or salad)	10
Classic American cheeseburger , special sauce, bacon, pickles, sesame seed bun (fries or salad)	15
Fried chicken thigh sandwich , smoked tomato aioli, shredded lettuce, tomato, croissant (fries or salad)	14
Blackened salmon on rye , sauerkraut, 1000 island dressing, dill pickles (fries or salad)	14
Fish & chips, beer battered paiche , tartar sauce, fries, malt vinegar	14
Roasted salmon , roasted butternut squash purée, lemon, pickled butternut squash, parsley salad	18
Steak 'n frites , hanger steak, kennebec potato, chimichurri	22
Roasted chicken , smashed yukon potatoes, feta, tomato & lemon	26



DESSERTS

Seasonal ice cream	7
Buttermilk pie , whipped cream	9
Chocolate crunch cake , ganache	9
Sweet corn ice cream , blueberry syrup, caramel corn	8

vg vegan
v vegetarian

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Before placing your order please inform your server if anyone in your party has a food allergy.
Gratuity of 20% is added to groups of six or more.



Executive chef | **Jacob Verstegen**
03.17.18

