



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 SNACKS & BITES

Whipped speck tartine , tomato jam, baby gem & endive	12
Crab donut holes , dashi glaze, avocado crema	14
Salmon tartare , golden beets, burnt honey, emperor's genmai, dijon	12
Cheese curd poutine , bordelaise, short rib	14
Truffle fries , summer black truffle, foie gras	20
√ Minestrone soup , summer squash, green beans, tomatoes, white beans	10
Chicharon , chili lime seasoning	5
√ Togarashi fried peanuts	7
Marinated olives , finocchiona, peppers	9
Oyster tempura , yuzu aioli, wasabi tobiko	12
Buffalo chicken wings , dill pollen ranch	12



CHARCUTERIE & CHEESE SELECTION

All selections come with toasted sourdough, honey & crackers, two ounce portions

Bresaola , whole grain mustard	7
Finocchiona , fennel mostarda	9
Jambon de Bayonne , marcona almonds	10
Midnight Moon , <i>cow's milk</i> , quince paste	8
Drunken Goat , <i>goat's milk</i> , pepper jelly	7
Point Reyes blue cheese , <i>cow's milk</i> , Asian pear & Thai chili chutney	8

MEAT & CHEESE BOARD

Chef's selection of artisan meats & cheese Seasonal accompaniments	36
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SANDWICH & SALAD

Sandwiches come with choice of fries or salad

Fried chicken sandwich , truffle honey butter, maple coleslaw, black brioche & sesame bun	13
Roast bison , spring pea aioli, poblano chow chow, parmesan, sourdough	14
Paiche fish tacos , radish cilantro lime slaw, chipotle crema, flour tortilla	9
LH Classic burger , special sauce, bacon, pickles, smoked onion, sesame seed bun	14
ABLT , avocado togarashi spread, bacon, heirloom tomatoes, sprouts, honey oat bread	12
v Slow-roasted cauliflower salad , white balsamic vinaigrette, grapes, orange, cherry tomato, celery vinegar	10
v LH Market salad , baby mixed greens, raspberry, almond, goat cheese, sherry vinaigrette	10

Add protein	Chicken	6
	Tofu	6
	Shrimp	9
	Salmon	8



SWEETS

Violet ice cream cake , elderflower semifreddo	9
Tonka bean crème brûlée , amarena cherries, ginger & almond biscuit	9
Toblerone cheesecake , bon bon, chocolate touille	8
Seasonal Pie of the week	7

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**

06.07.19

