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## 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.



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## 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.



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## SNACKS, BITES, & SOUPS

- v **Mezze Plate**, hummus, baba ghanoush, tzatziki, marinated olives, roasted garlic, pickled red onion, pita bread 12
- v **Pretzel Bites**, housemade pretzel, beer cheese sauce, IPA whole grain mustard 14
- \* **Beef Tartar**, cured egg yolk, cornichon, capers, beef tendon crisp, radish sprouts, caviar, gaufrette chips 12
- Chicago Style Poutine**, shaved Italian roast beef, beer demi glace, cheese curd, house made giardiniera, hand-cut french fries 14
- Truffle Fries**, black truffle, foie gras 20
- Buffalo Chicken Wings**, dill pollen ranch, celery sticks 12
- vg **Roasted Tomato Bisque**, local goat cheese, Nueske bacon lardon, herb crouton 10
- Soup of the Day** 9
- Marinated Olives**, finocchiona, peppers 9
- \* **Fresh Oysters – Seasonal Chef Selection**, champagne mignonette, cocktail sauce, lemon 12
- Mussels**, fresh mussels, Seedling Farms apple cider, local apples, bacon lardon, sous vide fennel, frites with black garlic aioli 14



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## CHARCUTERIE & CHEESE SELECTION

All boards come with marcona almonds, housemade IPA whole grain mustard, seasonal fruit & housemade preserves, assorted Artisan bread, Lavash

**Small Charcuterie Board:** two cheeses, one meat 19

**Large Charcuterie Board:** three cheeses, three meats 42

### Flatbread

v **Cheese:** fresh mozzarella, tomato basil, blistered cherry tomatoes, balsamic drizzle 12

**Sausage:** Italian sausage, housemade marinara sauce, mozzarella cheese 14

\* 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.

vg vegan  
v vegetarian



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Executive chef | Liz Sweeney  
11.01.19

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## LARGE PLATES

Sandwiches come with choice of fries or salad

- \* **LH Classic Burger**, special sauce, bacon, pickles, caramelized onion, cheddar cheese, sesame seed bun 12
- vg **LH Vegan Burger**, beyond meat “burger”, vegannaise special sauce, vegan cheddar cheese, pickles, caramelized onions, vegan brioche bun 14
- BLT**, bacon, heirloom tomatoes, sprouts, honey oat bread, lemon aioli 12  
Add Salmon 8
- Fried Chicken Sandwich**, truffle honey butter, horseradish coleslaw, black brioche sesame bun 13
- Reuben Sandwich**, house-cured corned beef, homemade sauerkraut, swiss cheese, LH thousand island dressing, marble rye bread 14
- Fish Tacos**, Aji amarillo-marinated Icelandic cod, radish cilantro slaw, chipotle crema, corn tortillas, gribiche 11
- Bangers & Smash**, locally-made by the Gilty Pig Banger, smashed fingerling potatoes, seasonal vegetables, caramelized onions, beer demi glace 14
- Chicken Pot Pie**, roasted chicken breast, pearl onions, peas, cremini mushrooms, carrots, baby turnip, black truffle, béchamel, puff pastry 14
- Fish & Chips**, Icelandic cod, malt vinegar powder, house-cut frites, gribiche 12



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## LARGE SALAD PLATES

Add protein to any salad plate

- Chicken 6
- vg Tofu 6
- vg Beyond Meat “Burger” 6
- Salmon 8
- Grilled Shrimp 9
- vg **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
- Caesar Salad**, grilled baby gem lettuce, caesar dressing, parmesan cheese, torn garlic crouton 10

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## SWEETS

Please see our daily insert for current Sweets.

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Executive pastry chef | Thomas Gorczyca



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Executive chef | Liz Sweeney

11.01.19

