



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. Owned and operated by Adam Pollack, a former cook at some of the city's top restaurants, it 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 connect consumers with the source of their food. The mission of Closed Loop Farms; build soil, community and resilient food systems.

On our menu, you will see Adam's products on many dishes but especially the Redfish, salmon crudo and the risotto.



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.

On our menu, Genesis has a big influence on the taste of the LH salad, Rohan duck and the zucchini dish.



BAR SNACKS

v Fried chickpea cake , spring garlic, green goddess dressing	18
Duck fat truffle fries , petit pitcher of foie gras sauce, black truffle	23
1/2 dozen Seasonal oysters	18
LH fried chicken wings, fermented blueberry barbecue sauce	12
Bacon wrapped shishito peppers , fresh cheese, mint, bonito flake	12
Journey of the Deviled Egg: (6pc)	20
American: Spring pea, butterfly pea blossom, Virginia ham, American paddlefish	
Russian: Crème fraiche, black tea, charcoal, osetra	
Chinese: Hibiscus, orange tobiko, orange	
Tartine flight: (pick 3, additional \$5ea)	18
Nduja cheese bread , goat cheese, herb sauce	
Ham and swiss cheese hand pie , herb butter, absinthe mustard	
Vegan Summer squash crostini , black olive, basil	
v Goat cheese tartine, king oyster mushroom , blueberries, watercress	
Mini bahn mi, pickled carrots, ham hock spread , cilantro, daikon, chili aioli	
Lobster roll , brioche, mayo, pickled serrano	



PLANTS

v LH salad, mixed greens , pickled cucumber, nitro poached raspberry, goat cheese	10
Option to add:	
Grilled Chicken breast	7
Grilled Redfish	8
Grilled U10 Shrimp (3pcs)	9
v Grilled Asparagus , lemon jam, brown butter asparagus espuma, truffle parmesan	16
v Zucchini, sunflower milk , mint, burnt herbs	14
v _g Potato salad , cooked in ocean water, roasted garlic, tofu, scallion, pickled cucumber	13
v Rye berry risotto, spring pea butter , fiddlehead ferns, seasonal mushrooms, herbs from the woods	24

SANDWICHES

Lobster roll , brioche, mayo, pickled serrano with fries or chips	18
American Classic burger , bacon, special sauce, pickles, grilled onion, sesame bun with fries or chips	15
Fried chicken sandwich , smoked lettuce, tofu mayo, tomato, croissant with fries or chips	14



FISH

Seafood tower , 4 Jumbo Shrimp, 4 Seasonal Oysters, 1/2 lb King Crab, and Scallop Ceviche with lime, radish, soy	65
Norwegian Fjord salmon crudo , cucumber variations, green tea gel, black sesame	24
Smoked river trout rillettes, pumpernickel, dill pickle jam, pickled red onion, lemon oil, preserved lemon	16
Pan seared Redfish , green chickpeas, Virginia ham, cucumber, pickled ramps, buttermilk	32

MEAT AND POULTRY

Bison tartar , aerated egg, smoked tomato, brioche, toasted cassava flour	23
1/2 green circle chicken , fava beans, ramp pesto, molasses, morels	28
Dry aged rohan duck breast , currants, poached rhubarb, marscarpone, quinoa, strawberry	32
Grilled Striploin , glazed carrots, mushroom and red wine sauce	40
5oz Hibachi grilled Japanese wagyu , fermented plums, grilled romaine, preserved egg	65



DESSERTS

Frango Mint lollipop, dark chocolate, mint (4pc)	9
Cookies and cream , dehydrated milk, cookie mousse, chocolate chips (4pc)	10
Foie gras “twix” bar, white chocolate wafer, caramel, foie gras mousse (2pc)	15
Lemon tart , lemon curd, meringue, graham cracker	10
Chocolate B , milk chocolate, honey, chocolate crunch	10



