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COLD

- v **Local Greens Salad**, spring vegetables, goat ricotta, whole grain crouton, green goddess dressing 12
- Add Protein
- Tofu 6
  - Chicken 6
  - Shrimp 9
- 1/2 Dozen Oysters on the Half Shell**, gin & tonic mignonette, cucumber pickles 18
- Frisée Salad**, tea-cured salmon, spiced yogurt, gooseberries, lemon poppy seed dressing 12
- v **Green Pea & Chickpea Hummus**, pita, crispy chickpea, sumac 12
- Snack Mix**, salty & spicy 12



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HOT

- v **Green Garlic Flatbread**, morels, nettles, mozzarella, scamorza 14
- Duck Wings**, burnt honey, scallion sauce, broccoli 16
- 1/2 Rack of Lamb Ribs**, fava & string bean salad, mustard bbq, mint 20
- Truffle Fries**, black summer truffle, foie gras 23

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.  
Gratuuity of 20% is added to groups of six or more.



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SANDWICHES

**The LH Burger**, garlic aioli, cucumber slaw, Beemster gouda, brioche roll 15

**Cubano Sandwich**, lamb, bison, turkey breast, swiss cheese, spicy pickles, cuban bread 15

v **Open-faced Heirloom Tomato Sandwich**, grilled cornbread, spring green pesto, farmer's cheese, summer squash 14



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FOR THE TABLE

**Fish Taco Cooked in Banana Leaf** 34  
red snapper, pico de gallo, avocado crema, mole poblano, cabbage slaw, flour tortilla

**Bone-in Short Rib** 48  
beef tendon chip, salted cucumber, radish salad, mustard, beef butter, flatbread

**Goat Whey-brined Chicken Skewers** 26  
sprouted chickpea salad, marinated feta cheese, charred eggplant purée

**Karaage Style Lobster Thermidor** 75  
2 pound "tang fried" lobster, tempura asparagus, thermidor dip, wasabi mayo

vg vegan  
v vegetarian



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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.

On our menu, you will see Adam's products on many dishes, especially the Short Rib and the Lamb Ribs.



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## NICHOLS FARM

The Nichols Farm & Orchard story began in 1978 with Lloyd and Doreen Nichols' backyard garden. Lloyd had always loved to garden, and with visions of becoming self sustained the family moved from Lombard and the backyard garden, to their first 10 acre parcel in Marengo, IL. They bought animals, made butter and cheese, cultivated four of the acres, and planted a small orchard. The yield was much more than Lloyd and the family needed, so he began selling the vegetables out of the back of his truck and became a vendor at the Evanston Farmers Market.

Over 30 years later, Lloyd still considers himself a market gardener and attributes the vast variety of fruits and vegetables the farm cultivates to that gardener's spirit and love for variety. The farm still sells their bounty at the Evanston Market, but in the years since the late 70's the number of markets has grown to 12-14 in any given year, and countless restaurants and CSA customers.

Today, Lloyd's sons and grandchildren work and live on the farm carrying on the spirit and love for the land for future generations of market customers and chefs. The farm grows over 1,000 different fruits and vegetables with over 200 varieties of apples alone. Every year brings a new variety and discovery for the farm and the loyal customers, and Lloyd and the family hope to do so for many more years to come.



