





SNACKS

Seasonal Oysters , kaffir lime jus, caramelized coconut cream	half dozen/18
v Goat Milk Ricotta Tartine , english peas, ground cherries	8
Truffle Fries , shaved foie gras, fresh truffle	23
v Burrata Cheese , charred plums, pickled ramps, mint, crusty bread	12
LH Chicken Wings , black garlic scape sauce	12
American Classic Cheeseburger , bacon, pickles, onion, special sauce (fries or salad)	15
Chicken Thigh Sandwich , sesame bun, shredded lettuce, cucumber labneh, harissa (fries or salad)	14
Snack Basket , selection of savory snacks to share	12

A Journey of the Ocean grilled-then-poached prawns, west coast oysters, king crab, trout rillette, crayfish salad, squid ink crackers	75
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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



SMALL

Living Scallop , orange blossom water, fennel, brown butter	12
v Crudités of Vegetables , buttermilk ranch, marigold mustard, rosé + cucumber tonic	12
Chilled Shrimp , foie gras + kombu, passionfruit, lemon verbena	9
v Heirloom Cucumbers , green garlic custard, popped rice, spring herbs	11
v Garlic Flatbread , new greens pesto, spring peas, lemon raita	13

MEDIUM

v Cultured Barley , duck egg, asparagus, green almonds, mache	13
v Bouquet of Young Lettuce , goat cheese, blackberry, sesame tuile	10
v Tagliatelle , preserved carrot ragout, sunflower & carrot tops	14
Crispy Pork Belly & Squid Cracklin' , green strawberry, goat whey, sorrel	18
Lamb Blade Steak , quinoa, wild onion, roasted baby turnip, vin jaune	20



LH21 SIGNATURES

Whole Rainbow Trout , crayfish, roux crackers, charred banana pepper, cultured cream	28
Spruce Smoked Whitefish , lettuce hearts, parsley root, ramp bulbs, black trumpet aioli	26
Bone Roasted Chicken Breast , snap peas, spring onion, red cerignola olives	22
Aged Beef Striploin 4oz/8oz , fermented morel mushrooms, charred asparagus jus	18/36
Aged Rohan Duck , rhubarb, fava beans, spiced kefir, fig + sesame seed	34

The American Picnic Basket	35
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serves 2 guests tableside

venison sausage, trout rilette, serrano jamon, Vat 17 cheddar, bijou, potato salad, marinated olives & grapes, bread & crackers, jam & mustard, asparagus terrine, mandarin oranges



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 flatbread and the heirloom cucumbers.



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.



