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## SMALL

<b>Seasonal Oysters</b> , whiskey mignonette, peach jam	half dozen/18
<b>Truffle Fries</b> , shaved foie gras, fresh truffle	23
<b>Buffalo Chicken Wings</b> , dill pollen ranch	12
<b>King Crab Bites</b> , avocado, green peppercorn dressing, chives, osetra caviar	16
<b>Takoyaki</b> , yuzu barbecue, wasabi, bonito	12
v <b>Corn Elotes Chip</b> , cotija dip, charred mayo	9
<b>Grilled Watermelon</b> , halloumi, corn mousse, lamb's quarter leaf salad	12
<b>Red Snapper Crudo</b> , tomato tea, sea urchin, borage flowers, tomato chip	18

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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MEDIUM

<b>Burrata Cheese</b> , nduja oil, heirloom baby tomato, strawberry, sunflower	16
<b>Hibachi Scallop</b> , black vinegar, fennel, napa cabbage	16
<b>Japanese Wagyu Skewer</b> , marinated tomato, kombu aioli, grated onion	20
√ <b>Black Garlic Flatbread</b> , mozzarella, red coconut curry, black sesame seed	13
√ <b>Saffron Squash Noodles</b> , corn cream, marjoram oil, corn grits	12

**The American Picnic Basket**

35

*serves 2 guests tableside*

finocchiona Italian salami, trout rilette, jamon, Vat17 cheddar, bijou, potato salad, marinated olives & grapes, bread & crackers, jam & mustard, “fried chicken drumette”



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## LARGE

<b>American Classic Cheeseburger</b> , bacon, pickles, onion, special sauce	15
<b>Fish Tacos</b> , whole-fried mullet, steam buns, hoisin sauce, spicy sesame oil, scallion slaw	30
v <b>Puffball Mushroom au Poivre</b> , potato purée, patty pan squash salad, port wine, “steak sauce”	36
<b>Aged Beef Striploin 4oz/8oz</b> , summer black truffle, ponzu	22/44
<b>Roasted Half Duck</b> , grilled peaches, black cardamom, molasses, scallion cakes	50

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## SWEETS

<b>Ice Cream Sandwich</b> , saffron ice cream, white chocolate chip cookie	6
<b>Raspberry Push Pop</b> , white chocolate oat crumble	6
<b>THE Cheesecake</b> , cherry, coffee graham crust	6

vg vegan  
v vegetarian



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Executive chef | **Jacob Verstegen**  
06.21.18

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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 Red Snapper Crudo and the Burrata Cheese.



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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.



