



COLD

- v **Kale Salad** 12
 - kale, rye, parmesan
 - additional proteins
 - tofu 6
 - chicken breast 6
 - salmon 10

- v **Squash Dip** 12
 - fall squash, pepitas, sourdough

- v **Local Burrata** 14
 - seasonal housemade jam, focaccia

- * **1/2 Dozen Oysters on the Half Shell** 18
 - nuoc cham, seasonal pickle

* 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



HOT

- v **Cauliflower Fritters** 12
 - sweet & sour chili sauce

- v **Mushroom Toast** 12
 - fall mushrooms, aerated goat cheese, pickled chilies

- * **Potato & Leek Soup** 12
 - Yukon Gold, chive oil, trout roe, Beemster Gouda

- Flatbread** 14
 - romesco, mozzarella, 'nduja, arugula

- Chicken Wings** 16
 - Fresno chili hot sauce, Point Reyes Blue Cheese, herbs

- Oxtail Farfalle** 18
 - housemade pasta, braised oxtail, pickled apples, pumpernickel



SANDWICHES

Choice of handcut fries or side salad

* **The Burger on 21** 15

bacon & red onion marmalade, garlic aioli, gruyère cheese,
brioche bun

Berkshire Pork Belly 15

Gochujang Aioli, cilantro chimichurri, carrot & radish slaw,
Spanish batard

Maine Lobster 26

brown butter aioli, pickled celery & shallots, New England bun

ENTRÉES

* **Faroe Island Salmon** 28
lobster “bouillabaisse”, broccolini, leek, shiso

* **Hudson Valley Pekin Duck Breast** 32
beets, blood orange

Jasper Family Farms Porcelet 36
sweet potato, braised swiss chard, apple cider, pineapple sage

* **Painted Hills Prime Striploin** 45
Nichols Farm fingerling potatoes, allium, thyme jus



THE CHEF'S GARDEN

The Chef's Garden has been delivering specialty products with optimum shelf life, quality, flavor and nutrition direct from the farm to the world's most discriminating chefs for over 30 years. Under the guidance of Bob Jones, Sr., Lee Jones, and Bob Jones, Jr., The Chef's Garden employs traditional farming methods combined with innovative technology to stay on the leading edge of the produce business.

Everything that we do on the farm is integrally linked to the conversations we have been honored to enjoy with chefs for over thirty years. Our success is born from the like-minded work and sustainable farming philosophies that we share with our customers and is derived from a steadfast will to not only survive, but thrive, in agriculture. This abiding commitment to deliver the highest quality, most nutritionally dense and flavorful fresh vegetables, microgreens, herbs, edible flowers and more direct from Earth-to-Table® and our willingness to listen carefully to a chef's needs is what motivates and enriches our work and inspires us each and every day.



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.



