



COLD

vg Local Greens Salad	12
sunflower seed cracker, ash-coated sunflower cheese, heirloom tomato, housemade mirepoix vinaigrette	
add tofu	5
add chicken	6
add shrimp	9
* 1/2 Dozen Oysters on the Half Shell	18
gin & tonic mignonette, cucumber pickles	
v Burrata & Grape Focaccia	14
red grapes, olive oil, agro di mosto, local baby greens	
v Summer Bean Hummus	12
sumac, pita, crispy chickpeas	



HOT

v Squash Blossom Flatbread	15
pistachio & basil, goat cheese, fior di latte, lemon chili honey	
1/2 Rack of Lamb Ribs	20
thai coconut glaze, peanuts, bok choy	
* Scallop, Mussel & Clam Elotes	20
corn miso, recado rojo, cotija, cilantro	
Truffle Fries	23
black summer truffle, foie gras	
Duck Wings	16
burnt honey, scallion sauce, broccoli	
BBQ Eel Waffle on a Stick	12
scallion & daikon salad, bbq mayo, bonito flakes	

* 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



Executive chef | **Jacob Verstegen**
08.08.19

SANDWICHES

- The LH Burger** 15
garlic aioli, cucumber slaw, beemster gouda, brioche bun
- Cubano Sandwich** 15
braised lamb, turkey & bison, spicy pickles, cuban bread, swiss cheese, mustard, mayo
- v Heirloom Tomato** 14
open-faced, grilled cornbread, summer pesto, farmers cheese, summer squash



LARGE SHARING

shareable for up to 2 people

- Fish Taco Cooked in Banana Leaf** 34
red snapper, flour tortilla
pico de gallo, avocado crema, mole poblano, cabbage slaw
- Bone-in Short Rib** 48
beef tendon chip, salted cucumbers, mustard, radish salad,
beef butter, flatbread
- Goat Whey-brined Chicken Skewers** 26
pita bread, charred eggplant purée, chickpea salad,
marinated feta cheese
- Char-grilled King Crab** 75
bucatini, saffron, uni butter, charred shishito & mini eggplant

vg vegan
v vegetarian



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.



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.



