





BAR SNACKS

- v Flatbread**, oyster mushrooms, la tur cream, preserved lemon, thyme, apple balsamic 14
- v Potato Chips**, chive sour cream, malt vinegar 9
- Grilled Oysters**, creamed kale, spirulina bread crumb, koji 9
- Buffalo Chicken Wings**, dill pollen ranch 12
- The LH Burger**, short rib marmalade, Butterkäse cheese, smoked onion, garlic aioli 15
- Tasting Flight**, a snack-sized taste through our menu 10
smoked beef tartare, horseradish, bone marrow aioli,
focaccia, egg
potato chips, chive sour cream, malt vinegar
grilled yellowtail, cauliflower, miso, grapes

vg vegan
v vegetarian



COLD

- Smoked Beef Tartare**, horseradish, bone marrow aioli, focaccia, egg 14
- Grilled Yellowtail**, cauliflower, miso, grapes 15
- v **Smoked Kabocha Pâté**, warm pretzel rolls, mustard seed crème fraîche, calamansi lime 12
- v **Kale Salad**, blue cheese, preserved squash, pumpernickel, warm cider vinaigrette 10

HOT

- Rabbit Tortelloni**, enoki mushroom, preserved apricot, pistachio 18
- v **Parsnip Soup**, gala apple, absinthe mustard 10
- Lamb Ribs + Cassoulet**, young turnips, purple mustard bbq 18
- v **Celery Root Schnitzel**, roasted napa cabbage, mustard juniper 14



ENTRÉES

- v **20-layer Lasagna**, cauliflower, mushroom bacon, spinach, taleggio 18
- v **Salt-baked Sunchoke**, mustard green pesto, bijou cream, egg yolk 23
- Chicken Roulade & Confit**, sweet potato, radicchio, burgundy truffle 32
- Roasted Duck Breast**, hay baked squash, cranberry, baby beets 36
- Black Cod**, brussel sprouts, chestnut, soppressata, wild lemon 32
- Braised Short Rib**, beef fat roasted carrots, bacon, marble potato, juniper 38

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.



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 Yellowtail and the Beef Tartare.



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.

