

## SAMPLE Summer Menu



### For Sharing

#### Chips & Guacamole (vg) \$14

house made corn chips, jicama radish salad

#### \*Charcuterie & Cheese Board \$ 34

cheeses- humboldt fog (goat), mimolette (cow)  
cabot cheddar (cow)  
meats- prosciutto, "fra mani" soppressatta,  
fennel toscano  
apricot mustarda, house pickles, smoked almonds

#### Mezzas Platter (v) \$18

red pepper hummus, tzatziki, feta spread  
falafel, greek dolmas, olive & cherry tomato salad  
honey, pita

#### \*Shrimp Flatbread (p) \$18

avocado relish, roasted hominy, grilled pineapple  
spicey pepitas, cotija cheese, purslane,  
ancho glaze

#### \*French Feta (v) \$14

olive tapenade, basil oil, toasted baguette  
herb salad

### Starters

#### Spring Vegetable Soup (v) \$12

asparagus, spinach, sweet peas  
marcona almonds, pea tendrils

#### Eggplant Involtni (v) \$14

herb goat cheese, tomato basil caper concasse  
sauce marinara, parmesan crisp

#### \*Burrata \$14

shaved fennel, cerignola olives, beets  
fennel pollen, pistachios, arugula

#### House Greens (vg) \$12

spring greens, asparagus, baby carrots  
persian cucumber, radish, sunflower pepitas  
sourdough croutons, shallots  
banyuls vinaigrette (red wine)  
adds:

\*Chicken \$8

\*Shrimp \$10

\*Salmon \$10

### Mains

#### \*Halibut & Spinach(p) \$ 34

sautéed Alaskan halibut, glazed baby carrots, pan-browned fennel, spinach purée, leek shards

#### \*Salmon & Grains(p) \$ 28

seared skin-on salmon, citrus grain salad, apricots,  
cherries, pistachios, lacinato kale  
fresh mint vinaigrette, carrot-pepper slaw

#### \*Tuna Poke \$ 24

mizuna greens, soba noodles, daikon radish  
pickled ginger, edamame, sesame seeds  
ponzu, peanut dressing

#### \*Shrimp & Pasta (p) \$ 26

fresh egg linguine, lemon-pecorino sauce, grilled  
shrimp skewer, sweet peas, black pepper, tendrils

#### \*Steak & Potatoes \$ 38

grilled beef ribeye steak, duck fat-roasted  
fingerlings, LSF house-made BBQ sauce, purslane  
greens

#### \*Chicken & Polenta \$ 28

confit chicken breast, sautéed asparagus fontina  
cheese polenta, king trumpet mushrooms, rosemary  
jus, gremolata crumbs

#### \*Harvest Cheddar Burger \$ 21

8oz patty, Hook's 3-year cheddar, brioche bun  
tomato jam, LSF "special sauce"  
homemade onion ring garnish, side of fries

### **Harvest Hours:**

Monday Closed

Tuesday Closed

Wednesday 4pm-9pm

Thursday 4pm-9pm

Friday 4pm-9pm

Saturday 11am-3pm/4pm-9pm

Sunday 11am-3pm

\*The Chicago Department of Public Health advises that consumption of raw or undercooked foods of animal origin, such as beef, eggs, fish, lamb, pork, poultry or shellfish, may result in an increased risk of foodborne illness

Marco De La Cruz, Executive Chef