

# LIVIA

## THE CHEF'S WHIM 42

An "in the moment" creation, including the chef's choice of vegetables, fruits, cheeses and meats served with accompaniments. The board includes several items listed on the menu but is not limited to this menu. No board is ever the same.

## FOR PAIRING

*choose one, a few, or build a board*

## GARDEN

**Radishes 7**  
cultured butter & sea salt

**Heirloom Carrots 8**  
dukkah & labneh

**Marinated Olives 9**  
pickled garlic & fennel

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## CHEESE

**Hooks 7yr Cheddar 9**  
cow's milk

**Humboldt Fog 11**  
goat's milk, soft ripened

**Manchego 8**  
sheep's milk, aged

**Little Boy Blue 10**  
sheep's milk

**Whipped Feta 10**  
heaven's honey

**Pleasant Ridge 11**  
cow's milk, semi firm

*\*cheeses served with crackers  
& membrillo*

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## CHARCUTERIE

**Iberico de Bellota 19**  
pan con tomate

**Smoking Goose Capicola 10**  
peach mostarda

**Duck Rilette 12**  
fig jam

## VEGETABLES

**Chicory Green Salad 12**  
candied walnuts, root veg, red wine vinaigrette

**Beet Salad 14**  
ricotta salata, winter citrus, pepitas

**Grilled Broccoli 14**  
fish sauce, umami dressed, parmesan, peanut

**Roasted Delicata Squash 15**  
cider gastrique, hazelnut, sage, apple

**Potato Croquettes 15**  
creme fraiche, bacon bits, scallion

**Mezze Maniche Pomodoro 21**  
charred cherry tomato, torn basil

**House Made Ricotta Ravioli 23**  
sweet corn, bread crumbs, black trumpet mushrooms

## SEAFOOD

**Hamachi Crudo 21**  
blood orange, green olive, marcona almond

**Smoked Fish Dip 19**  
house giardiniera, sourdough

**Grilled Shrimp 24**  
white bean puree, pimentón

**Cast Iron Mussels 22**  
shishitos, grilled lemon, harissa

**Great Lakes King Salmon 28**  
cauliflower, fennel, citrus butter

## MEATS

**Venison Tartare 20**  
huckleberry, pumpernickel, wild rice

**Cherry Blossom Cured Duck Breast 29**  
rutanoodle, porcini brodo, sprouts, pickled turnips

**Smoked Pork Hoc 16**  
braised collards, chicharrones

**Umami Short Rib 27**  
black garlic caramel, roasted carrot, b&b pickle

**Lamb and Squash Sugo 25**  
tagliatelle, roasted onion, confit fennel

**Goddess Chicken 28**  
green goddess, white bean cassoulet

**Grilled Skirt Steak 34**  
pistou, cippolini onions, salt crusted potatoes

## LET'S FEAST

**52oz Steak Florentine 147**  
dry aged prime, calabrian  
chili, charred peppers

**Grilled Whole Branzino 77**  
celery root slaw, mussels,  
clams, saffron broth

## COCKTAILS 16/ea

### DRAFT

*force carbonated airy delights*

#### Palmetto Rose

pisco, raspberry, ginger, grapefruit, cocchi rosa

#### Luchador Love Song

tanteo jalapeno tequila, albariño, aloe, cucumber bitters

### EN VOGUE

*cocktails from the very here & very now*

#### Espresso Martini

reyka vodka, cold brew, cointreau

#### Sea Salt Spritz

cascadia bitters, carpano bianco, sparkling

### EPHEMERAL TIPPLES

*transient & fleeting, like a quick romance*

#### Season of Mists

rye, cynar, turmeric honey, orange

#### Fall from Grace

soto1, blood orange, marigold

### AGELESS CONCOCTIONS

*less classic, more timeless*

#### Cats Eye Blue Sky

reyka vodka, butterfly pea flower, mega melon

#### Perdido Street Station

mezcal, grapefruit, fig, lime, hoja santa, black walnut bitters

#### The Pinkerton Julep

knob creek bourbon, amaro, lemon verbena

#### Reversing the River Styx

bombay sapphire gin, sochu, sake, lemongrass

### FLIGHTLESS BIRDS *(contain no alcohol)*

*for when you want to stay grounded*

#### Negroni Liberto

lyre's italian orange, aperitif rosso, soda

#### Tiki-Taka

rooibos tea, ginger, black pepper, cranberry, tonic

#### Hotel Evangeline

seedlip spice 94, pineapple, apricot, lime, cinnamon

## BEER 9/ea

#### Off Color Apex Predator 6.5%

Farmhouse Ale | *Yeasty Fruit*

#### Three Floyd's Alpha King 6.6%

Pale Ale | *Bitter and Iconic*

#### Half Acre Tome 5.5%

Hazy IPA | *Juicy Citrus*

#### Lagunitas IPA 6.2%

IPA | *Big, Boy*

#### Revolution Brewing Eugene 6.8%

Porter | *Robust and Malty*

#### Metropolitan Krankshaft 5.0%

Kolsch-Style Lager | *Light and Floral*

#### Montucky Cold Snack 4.1% (5/ea)

American Lager | *Unofficial Beer of Montana*

## WINE

### SPARKLING

#### 2017 Blanc De Blancs 18/72

finger lakes, ny | *lively, pear, brioche*

### WHITE

#### 2021 Vermentino 56\*

suisun valley, ca | *lime zest, dried mint, lemon*

#### 2017 Riesling 14/56

finger lakes, ny | *asian pear, jasmine, petrol*

#### 2021 Albariño 15/60

san joaquin valley, ca | *bosc pear, almond, minerality*

#### 2021 Sauvignon Blanc 15/60

suisun valley, ca | *tropical, melon, lemongrass*

#### 2019 Chardonnay 14/56

suisun valley, ca | *steel fermented, vibrant, crisp pear, yellow apple*

#### 2018 Chardonnay 15/60

suisun valley, ca | *barrel fermented, apple, preserved lemon, hazelnut*

### ROSÉ & ORANGE

#### 2021 Rosé 14/56

madera, ca | *watermelon, strawberry, guava*

#### 2019 Skin Contact Verdejo 60\*

clarksburg, ca | *savory, quince, grapefruit*

### RED

#### 2017 Cuvée Noir 14/56

california | *cherry, rosemary, cedar*

#### 2019 Pinot Noir 17/68

suisun valley, ca | *black cherry, cola, vanilla*

#### 2018 Barbera 16/64

suisun valley, ca | *pomegranate, raspberry, star anise*

#### 2018 Sangiovese 60\*

suisun valley, ca | *strawberry, sour cherry, nutmeg*

#### 2018 Merlot 15/60

suisun valley, ca | *lush, blueberry, plum*

#### 2019 Zinfandel 14/56

lodi, ca | *blackberry, spice, caramel*

#### 2018 Malbec 16/64

suisun valley, ca | *cherry, spice, tobacco*

#### 2018 Cabernet Sauvignon 17/68

california | *robust, blackberry, bramble*

#### 2018 Petite Sirah 64\*

lodi, ca | *licorice, blueberry, cocoa*

\*wines available by the bottle only

## ABOUT OUR WINES

Chicago Winery is a working winery in the heart of River North, sourcing grapes from premier growers around the country and producing wines right here on-site. As proud producers of our own wines, we look forward to guiding you through our exceptional and broad portfolio.