

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

CHEESE

Hooks 7yr Cheddar 9
cow's milk

Blakesville 11
raw goat's milk, house
riesling washed

Manchego 8
sheep's milk, aged

Little Boy Blue 10
sheep's milk

Whipped Feta 10
heaven's honey

Pleasant Ridge 11
raw cow's milk, semi firm

**cheeses served with crackers
& membrillo*

CHARCUTERIE

Serrano Ham 10
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 Creamed Leek Ravioli 23
creamed leek, sunchoke, black miatake 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 66
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 jalapeño tequila, albariño, aloe, cucumber bitters

See You Soon, Space Cowboy

toki suntory whisky, white pepper tonic, luxardo maraschino

EN VOGUE

cocktails from the very here & very now

Espresso Martini

reyka vodka, cold brew, pierre ferrand dry curacao

Sea Salt Spritz

cascadia bitters, carpano bianco, sparkling

EPHEMERAL TIPPLES

transient & fleeting, like a quick romance

Fimbulwinter Blues

rye, barolo chinato, sloe gin, absinthe, wine lees bitters

Rum, Hot and Buttered

el dorado 8 year, falernum, butter batter, cinnamon

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, mint

Reversing the River Styx

bombay sapphire gin, shochu, 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

Marz Community Brewing 5.5%

Pale Wheat 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*

Hopewell Stay Frosty 6.0%

Winter Lager | *Dark and Warming*

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*

2021 Pinot Grigio Ramato 15/60

lodi, ca | *dried apricot, saffron, mandarin*

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.