

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

Little Gem Salad 12
buttermilk, smoked grapes, sunflower seeds, manchego

Beet Salad 14
ricotta salata, winter citrus, pepitas

Grilled Asparagus Salad 16
tarragon aioli, pickled wild mushrooms, cured egg yolk, almond

Burrata 19
house pinot noir red onion jam, sourdough, basil
add shaved serrano ham \$8

Potato Croquettes 15
creme fraiche, bacon bits, scallion

House Chitarra Pasta 18
pea pesto, pickled ramps, knob onion

House Made Creamed Leek Ravioli 23
creamed leek, sunchoke, black maitake mushrooms

SEAFOOD

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

Smoked Fish Dip 19
house giardiniera, homemade pretzel epi

Seared Scallops* 29
white bean puree, pimentón, watercress salad

Tempura Soft Shell Crab 24
sweet and sour glaze, green mango salad, peanuts

Cast Iron Mussels 22
shishitos, grilled lemon, harissa

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

MEATS

Smoked Pork Hoc 16
braised collards, chicharrones

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

Ricotta Cavatelli 25
morels, pancetta, fava beans, mascarpone

Goddess Chicken 28
green goddess, white bean cassoulet

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

Braised Lamb Shank 38
za'atar yogurt, chickpeas, miner's lettuce

LET'S FEAST

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

Grilled Whole Branzino 66
olive, tomato, pepper,
olive oil crouton

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

Lost Like a Cloud

junipero gin, strawberry, kina, lemon, sparkling wine

The Ecchoing Green

agricole rum, green chartreuse, apricot liqueur, lime

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

Tiki-Taka

rooibos tea, ginger, black pepper, cranberry, tonic

Hotel Evangeline

seedlip spice 94, pineapple, apricot, lime, cinnamon

BEER 9/ea

Revolution Rosa 5.8%

Hibiscus Ale | Spring in a Can

Dovetail 5.1%

Vienna Style Lager

Off Color Apex Predator 6.5%

Pale Ale | Bitter and Iconic

Three Floyd's Gumballhead 5.6%

Wheat Ale

Half Acre Tome 5.5%

Hazy IPA | Juicy Citrus

Revolution Eugene 6.8%

Porter | Smokey and Robust

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 14/56

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

2017 Riesling 14/56

finger lakes, ny | asian pear, jasmine, petrol

2021 Albariño 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 60*

lodi, ca | dried apricot, saffron, mandarin

2019 Skin Contact Verdejo 15/60

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 64*

suisun valley, ca | pomegranate, raspberry, star anise

2018 Sangiovese 15/60

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 16/64

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.