

LIVIA

BRUNCH

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 Rillettes 12

fig jam

FOR THE TABLE

Oysters 6/24 or 12/45

chicago winery rosé mignonette, lemons

Little Gem Salad 12

butter milk, smoked grapes, sunflower seeds, manchego

Cast Iron Mussels 22

shishitos, grilled lemon, harissa

Potato Croquettes 15

creme fraiche, bacon bits, scallion

Smoked Fish Dip 19

pretzel epi, house giardiniera

BRUNCH

Avocado Toast 16

jam egg, sourdough, radish, quinoa

Salmon Tartine 19

smoked salmon, caper tapenade, labneh, everything seed

Superfoods Oatmeal 18

cashew butter, seasonal berries, bananas

French Toast 19

brioche, whipped ricotta, grand marnier syrup

Dutch Baby 18

raspberries, espresso creme

add nueske's ham 6

Croque Madame 19

nueske's ham, gruyere, egg, sourdough

French Omelet 18

chef's creation of the day, mixed greens

Benedict 19

pork belly, giardiniera hollandaise, mixed greens

Shakshuka 19

naan, egg, peppers, artichoke

Short Rib Hash 20

potatoes, cippolini, persillade, sunny-side up egg

BAKERY BASKET 17

weekly assorted bakery items

Croissant 7

Muffin 7

Madelines 7

Beignets 7

SIDES

House Cut Bacon 7

Giant Biscuit 7

Harissa Potato 7

Nueske's Ham 6

Add Egg 6

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

JUICE, COFFEE & TEA

Orange 7 **Grapefruit Juice** 7

Coffee 5 **Nitro Cold Brew** 10

Espresso 5 **Rishi Tea** 8

Latte 7 **Cappuccino** 7

BRUNCH COCKTAILS

Mimosa 9

Bellini 14

Bloody Mary 14

Irish Coffee 15

Bottomless Mimosa 27 two hour maximum

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, cointreau

Sea Salt Spritz

cascadia bitters, carpano bianco, sparkling

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

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.