

# Brunch

## THE DEARBORN

est 2016

   @thedearbornchi

**PARKER HOUSE ROLLS** 12  
nordic creamery wisconsin butter,  
maldon sea salt, chives

**DEARBORN QUICHE** 15  
always vegetarian, ask your server about today's ingredients

**SALMON GRAVLAX PLATE** 18  
black pepper-crusted salmon gravlax, cornichon, cucumber,  
heirloom cherry tomato, pickled red onion,  
herb cream cheese, montelimar everything bagel

**#BASICAF AMERICAN BREAKFAST** 22  
eggs, hashbrowns, bacon, sausage, toast

**PORK CARNITAS 'CHILAQUILES'\*** 20  
tomatillo salsa, catalpa grove farms pork carnitas,  
tortilla chips, queso fresco, over-easy eggs,  
cilantro, avocado, crema,  
blistered jalapeño,  
charred lime



**FRIED PERCH BENEDICT** 28  
cornflake-crusted lake superior perch, wilted spinach,  
english muffin, poached eggs, creole hollandaise

**FRIED CHICKEN & WAFFLES** 25  
buttermilk-breaded chicken thighs, square waffles, maple  
mustard glaze, heaven's habanero honey, pickled fresno chili

**SHRIMP & GRITS** 25  
wild gulf shrimp, cheddar & fresh corn grits, creole butter  
add an egg +2

**CORNED BEEF HASH & EGGS** 27  
housemade corned beef, onions, creole potatoes,  
emmental cheese sauce, fried eggs

**SHAKSHUKA** 22  
harissa-based tomato & pepper broth, baked eggs, feta cheese,  
cilantro, toasted sourdough for dipping

### sweet treats

#### FROM THE PASTRY DEPARTMENT

**CROISSANT MONKEY BREAD** 12  
crème anglaise

**SOURDOUGH FRENCH TOAST** 18  
thick-cut sourdough, vanilla-maple butter,  
candied peanuts, mascarpone chantilly

**BEIGNETS {2pcs}** 10  
new orleans-style beignets, nutella sauce

**ENGLISH MUFFIN &  
HOUSEMADE SEASONAL JAM** 6

### dearborn "tavern" pizza

add white spanish anchovies to any pizza +3

**FOUR CHEESE** 21  
fontina, gruyère, gouda, mozzarella,  
chives, garlic butter

**PEPPERONI & HOT HONEY** 26  
cupping pepperoni, fresh basil,  
heaven's habanero honey, pomodoro sauce,  
mozzarella, parmesan

**SPICY SAUSAGE & PEPPERS** 24  
mint creek farm boar sausage, peppers &  
onions, mozzarella, calabrian chili

**MUSHROOM & MOZZARELLA** 22  
truffle bianca sauce, four star mushrooms,  
mozzarella, truffle oil

### salads

white spanish anchovies +3 |  
roasted chicken +8 | gulf shrimp +10 |  
scottish salmon\* +12

**MARKET SALAD** 18  
hand-selected local finds from market today

**MIDWEST IS BEST SALAD** 20  
werp farms greens, port-soaked cranberries,  
6 month-aged manchego, honeycrisp apples,  
candied pecans, lardons of catalpa grove  
farms bacon, champagne-mustard seed  
vinaigrette

**NEW SKOOL CAESAR** 18  
little gem, endive, crouton crumbs, shaved  
parmesan, egg yolk vinaigrette, spring peas,  
white anchovies

**PROTEIN BOWL** 24  
arugula, spinach, tatsoi, quinoa, herb-  
yogurt dressing, pepitas, feta cheese,  
avocado, cucumber, shaved carrots,  
medium-boiled egg

### classics

**MIDWEST FRIED CHICKEN {4 PCS}** 22  
24-hour salt brine, buttermilk marinade,  
maple mustard glaze, dill pickle,  
housemade hot sauce

**THE DEARBORN BURGER** 25  
USDA prime ground beef, wisconsin  
cheddar, special sauce, dill pickle, bibb  
lettuce, brioche bun

**BUFFALO CHICKEN SANDWICH** 23  
blue cheese-boursin spread, buttermilk-  
battered chicken thigh, dill pickle,  
housemade buffalo sauce, rainbow slaw,  
ciabatta

### CHICAGO'S FINEST FISH & CHIPS!

28

icelandic cod, served with dearborn fries, rainbow slaw,  
charred lemon, remoulade & malt vinegar

{THE ONE THAT BEAT BOBBY FLAY}

**ADD A SMASH SLIDER +\$8**  
smash patty, cheddar cheese,  
garlic aioli, red onion, pickle, butter bun

**BLOODY  
MARY \$17**

ketel one vodka, housemade bloody  
mary mix, cheese curd, salami,  
pepperoncini

WE OFFER BIG SHOULDERS COFFEE & ESPRESSO DRINKS & KILOGRAM TEAS

Please Note: As a way to offset rising costs associated with the restaurant (food, beverage, labor, benefits, supplies), we have added a 3.25% surcharge to all checks. we do this in lieu of increased menu prices. you may request to have this taken off your check.

chef AARON CUSCHIERI

proprietors AMY LAWLESS & CLODAGH LAWLESS

\* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

sparkling & rose

- CHAMPAGNE  
BARON-FUENTÉ  
VALLÉE DE LA MARNE, FR, {NV}

CREMANT D' ALSACE ROSÉ  
JOSEPH CATTIN  
ALSACE, FR {NV}

PROSECCO  
ZARDETTO  
VENETO, IT {NV}

LAMBRUSCO  
VENTURINI BALDINI  
EMILIA-ROMAGNA, IT {NV}

DAILY ROSE  
ASK YOUR SERVER FOR DETAILS

dry & sweet

- MANZANILLA SHERRY {3oz pour}  
LA CIGARRERA  
SANLUCAR DE BARRAMEDA, ES

MOSCATO D' ASTI  
BRICCO RIELLA  
PIEDMONT, IT {2024}

white wine

- gl

28

LOUREIRO  
CONTACTO  
VINHO VERDE, PT {2024}
- 15

SAUVIGNON BLANC  
SARL G.L. DELAILLE  
LOIRE, FR {2024}
- 14

PINOT GRIS  
ANNE AMIE  
WILLAMETTE VALLEY, OR {2025}
- 14

SILVANER DRY  
HANS WIRSCHING  
FRANKEN, DE {2022}
- MP

SAUVIGNON BLANC  
BLACKBIRD  
NORTH COAST, CA {2024}
- 14

WHITE BLEND  
BIG SALT  
OREGON, {2025}
- 14

CHENIN BLANC  
CURATOR RESERVE  
SWARTLAND, ZA {2024}
- 14

CHARDONNAY  
LINGUA FRANCA AVNI  
WILLAMETTE VALLEY, OR {2023}

red wine

- gl

16

PINOT NOIR  
KÜHLING-GILLOT  
RHEINHESSEN, DE {2023}
- 15

CABERNET FRANC  
NICOLAS REAU  
ANJOU, LOIRE VALLEY, FR {2024}
- 15

BARBERA D' ASTI  
GUIDO BERTA  
PIEDMONT, IT {2022}
- 15

RHÔNE BLEND  
VICTOR BERARD  
LIRAC, FR {2023}
- 17

SANGIOVESE  
SALCHETO  
VINO NOBILE DE MONTEPULCIANO  
TUSCANY, IT {2021}
- 15

SYRAH  
REMI NIERO  
COLLINES RHODANNIENES, FR {2023}
- 16

CABERNET SAUVIGNON  
PEPI LIGNANA  
MAREMMA, TUSCANY IT {2021}
- 21

CABERNET SAUVIGNON  
BURGESS " CONTADINA"  
NAPA VALLEY, CA {2022}

dearborn classic cocktails

- OLD FASHIONED  
george dickel 8yr bourbon, raw sugar demerara,  
regan's orange bitters — ice block

DALEY MANHATTAN  
drip-infused select dickel rye 90p, carpano classico  
sweet vermouht, angostura bitters — rocks or up

DB DECADE NEGRONI  
db decade london dry gin, carpano rosso vermouht,  
campari — ice block
- 18

LUCKY OLD FASHIONED  
teeling small batch irish whiskey, raw sugar demerara,  
angostura bitters, regan's orange bitters — ice block

18

DB SPANISH G&T  
db gin, fever tree tonic, fresh lemon, thyme & juniper berries  
— classic bubble goblet

18

RHUBY'S BOULEVARD  
four roses select bourbon barrel 110p, giffard rhubarb liqueur,  
carpano classico sweet vermouht, campari, fee brothers  
rhubarb bitters —nick & nora
- 18

four roses select barrel chosen to commemorate the dearborn  
10-year anniversary; aged 10 years & 10 months

seasonal selections 18

- BLUSHING WITH PRIDE  
rose-infused grey goose vodka, lychee, grand marnier,  
chambord, el guapo rose cordial, yuzu liqueur, lemon — up

PARAÍSO INCLUSIVO  
tonka-infused ron zacapa 23 solera rum, cherry heering,  
giffard passionfruit liqueur, bitter truth golden falernum,  
passionfruit demerara, el guapo barrel-aged vanilla bitters  
— served long
- MY ANT'S GARDEN  
casa noble tequila blanco, 400 conejos mezcal joven,  
ancho reyes poblano liqueur, cucumber-agave, lime,  
chicatana mora -sea salt rim — rocks

PEACHES, PEACHES, PEACHES, PEACHES, PEACHES  
db gin, ketel one peach and orange blossom vodka, aperol,  
prosecco — wine glass with ice

CEILING BREAKER  
db gin, luxardo maraschino, pamplemousse, lemon — coupe

all the fun, no booze

- NOUVIE DE-ALCOHOLIZED  
SPARKLING VERDEJO  
LA MANCHA, ESP {NV}  
elderflower, citrus, stone fruits, gooseberries

LYRE'S CLASSICO ROSÉ  
premium non-alcoholic sparkling crafted  
in the style of a dry rosé sparkling wine
- WHITE PEACH & RAZZ  
white peach, raspberry,  
fever tree sicilian  
lemonade — served long

HORCHATA COLADA  
housemade horchata, coconut cream,  
seedlip spice 94, seedlip grove 42,  
pineapple — served long

LYRE'S AMALFI SPRITZ  
classic green apple tartness, soft pear,  
peach & red apple — wine glass over ice
- SPRECHER ROOT BEER 16oz — glendale, wi

drafts

- HALF ACRE GALWAY GIRLS LAGER 10  
centennial lager — chicago {5.2% abv}  
brewed in celebration of our 10-yr anniversary

ERIS CIDER HOUSE PUNX 11  
pineapple upside-down cake cider  
— chicago {6% abv}

MOODY TONGUE GRAPEFRUIT PILSNER 10  
light pilsner — chicago {4.5% abv}

YUENGLING AMBER LAGER 10  
traditional lager — pottsville, pa {4.5% abv}

REVOLUTION COLD TIME LAGER 10  
clean, crisp lager — chicago {4.8% abv}

GUINNESS IRISH STOUT 11  
irish dry stout — ireland {4.4% abv}

HALF ACRE BODEM IPA 10  
east style meets west — chicago {6.7% abv}

KROMBACHER PILSNER 10  
german pilsner — germany {4.8% abv}

GOOSE ISLAND HAZY BEER HUG 10  
hazy ipa — chicago {6.8% abv}

package brews

- MODELO ESPECIAL 9  
pilsner lager — mexico {4.6% abv}

GOOSE ISLAND 312 CAN 9  
summer ale — chicago {4.2% abv}

MILLER LITE 8  
light lager — milwaukee, wi {4.2% abv}

COORS LIGHT 8  
light lager — golden, co {4.2% abv}

ERIS PEDESTRIAN CAN 9  
dry, crisp cider — chicago {6% abv}

MOODY TONGUE CHOCOLATE CHURRO 10  
porter — chicago {7.0% abv}

BEST DAY KOLSCH-STYLE CAN N/A 9  
light, crisp, toasty malt character— ca {< .5% abv}

ATHLETIC FREE WAVE CAN N/A 9  
hazy ipa style — connecticut {< .5% abv}

GUINNESS 0.0 NITRO CAN N/A 9  
n/a version of the classic — ireland {< .5% abv}