

# THE DEARBORN

www.thedearborntavern.com urban american tavern



@thedearbornchi

## starters

- OYSTERS\*** 21/42  
cucumber mignonette & bloody mary cocktail sauce  
{have a drink ~ Henriot "Brut Souverain" Champagne, Reims, FR ~ 21}
- BURRATA** 18  
marinated beet, blistered tomato, mâche, ohba, sweet miso vinaigrette, grilled bread
- MIDWEST FRIED CHICKEN** 20  
buttermilk-marinated chicken, maple mustard glaze, dill pickle, housemade hot sauce
- THE DEARBORN 'MEZE' PLATE** 19  
white bean hummus, eggplant mousse, tabbouleh, fatoush salad, tzatziki, housemade pita bread
- CEVICHE\*** 17  
cod, salmon, shrimp, fennel, orange, tomato, cilantro, coriander-lime dressing, crispy tortillas  
{salud ~ Iris Pinot Gris, Willamette Valley, OR ~ 14}  
save the juice & take a shot! +10
- DUCK CONFIT** 18  
crispy skin confit leg, watercress & frisée salad, kohlrabi, watermelon radish, cilantro, cucumber, pomegranate seeds, "saganaki" cheese, sumac vinaigrette, lime

## salads & soup

add avocado +3 | add roasted chicken +8  
add seared shrimp +10 | add salmon\* +13

- MARKET SALAD** 17  
hand-selected local finds from market today
- LITTLE GEM CAESAR** 17  
torn croutons, anchovy dressing, grana padano, cherry tomato, pickled red onion  
add white spanish anchovies +3
- AUTUMN SQUASH & APPLE BISQUE** 8/13  
butternut, kabocha, delicata, acorn squash, apple, fennel, cilantro, garlic-chili oil, baguette crouton
- JAPANESE MUSHROOM & SHORT RIB SOUP** 10/16  
medley of japanese mushrooms, braised short rib, beef broth, carrot, napa cabbage, lotus root, scallions, baby bok choy, fried tofu, ginger, garlic

## db classics

add caramelized onion +2 | add baker's bacon +5  
add wild mushrooms +8 | add foie gras +21

- THE DEARBORN BURGER\*** 18  
cdk farms beef, wisconsin cheddar, special sauce, dill pickle, bibb lettuce, brioche bun  
{raise a glass ~ Paolo Scavino Barbera D'Alba, Piedmont, Italy ~ 15}

### THE ONE THAT BEAT BOBBY FLAY!

**FISH 'N' CHIPS** 23  
tempura-battered cod, rainbow slaw, remoulade sauce, charred lemon, fries

**AS SEEN ON TV!**  
sub wild alaskan halibut +15

## dearborn "tavern" pizza

{thin & crispy crust, db tomato sauce, square cut, finished with garlic oil}

- VOLPI PEPPERONI & FRESH MOZZARELLA** 23  
classic housemade pomodoro sauce, midwest pepperoni, fresh mozzarella, fontina & parmesan
- PROSCIUTTO & FRIED EGG** 25  
truffle bianca sauce, saba, arugula, fontina, chili flakes
- BABY KALE & WILD MUSHROOM** 21  
medley of foraged mushrooms, petite kale, housemade pomodoro sauce, fontina & mozzarella

add white spanish anchovies to any pizza +4

## mains

- ROASTED AIRLINE CHICKEN BREAST\*** 37  
boursin, spinach & grilled artichoke stuffing, housemade parmesan gnocchi, morel mushroom, fava beans, spicy chicken sausage, natural jus
- ROHAN DUCK BREAST\*** 44  
duck confit cigar, warm kabocha squash soup, black mission figs, goat cheese, castelvetrano olives, endive, honey-lavender glaze
- PAN ROASTED HALIBUT\*** 43  
poached asparagus, lemon, chili, brown butter, dill fingerling potato
- PORK THREE WAYS** 39  
soy-braised pork belly, petite loin, confit cheeks, warm salad of sugar snap peas, delicata squash & bosc pears, wilted werp farms spinach, sunchoke mousse, apple cider gastrique, toasted garlic
- CATALPA GROVE FARMS DAILY CUT\*** MP  
haricot verts, chanterelle mushroom, toasted garlic, charred radicchio, bone marrow steak sauce, chimichurri

## featured gems by the glass

**SCHAFFER-FROLICH TROCKEN RIESLING**  
NAHE, GERMANY {2014}  
bone dry, green apple, citrus, & slate  
15 gl/60btl

**R. LOPEZ DE HEREDIA "VINA BOSCONIA"**  
RIOJA, SPAIN {2009}  
dark berries, tobacco & vanilla  
20 gl/95 btl

## enhancements

- EVERYTHING PARKER HOUSE ROLLS** 8  
boursin-cream cheese spread
- MASHED POTATOES** 11  
yukon golds, cream, really good butter  
add gravy +2
- CRISPY BRUSSELS SPROUTS** 13  
pepitas, parmesan, champagne-mustard seed dressing
- PARMESAN TRUFFLE FRIES** 12  
truffle oil, parmesan
- JUST FRIES** 8  
ketchup & housemade ranch

awaken, my love! 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.



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## white wine

	gl/btl
<b>PINOT GRIS</b> IRIS WILLAMETTE VALLEY, OR {2019} citrus, pear & apple	14/56
<b>SAUVIGNON BLANC</b> WAIRAU RIVER MARLBOROUGH, NZ {2020} guava, citrus zest, & stone fruits	15/60
<b>ALBARINO</b> LICIA RIAS BAIXAS, SPAIN {2020} grapefruit, green apple, & mineral	14/56
<b>RIESLING</b> SELBACH "INCLINE" MOSEL, GERMANY {2019} sweet fruit, slate & mineral	14/56
<b>CHARDONNAY</b> COMTE DE BERNADOTTE CHABLIS, BURGUNDY, FRANCE {2019} lemon, grapefruit, coriander & mineral	16/64
<b>CHARDONNAY</b> B SIDE NORTH COAST, CA {2019} baked apple, stone fruit & honey	16/64

## red wine

	gl/btl
<b>PINOT NOIR</b> MCKINLAY VINEYARDS WILLAMETTE VALLEY, OR {2020} dried cranberry, fresh cherry & forest	16/64
<b>BARBERA D'ALBA</b> PAOLO SCAVINO PIEDMONT, ITALY {2020} blackberry & licorice	15/60
<b>GARNACHA</b> BODEGAS ATTECA CALATAYUD, SPAIN {2018} red fruits, coco, & vanilla	13/52
<b>CABERNET SAUVIGNON</b> ARROWOOD SONOMA VALLEY, CA {2017} black cherry, ripe fruits, cedar	15/60
<b>BOURDEAUX BLEND</b> L DE LAFFITTE LAUJAC MÉDOC, FRANCE {2018} red fruit, menthol & spice	14/56
<b>MALBEC BLEND</b> CATENA "TINTO HISTORICO" VALLE DE UCO, ARGENTINA {2019} dark & red fruit, lavender, violet & leather	15/60

## sparkling & rosé

	gl/btl
<b>PROSECCO</b> ZARDETTO VENETO, ITALY {NV} crisp & refreshing	13/52
<b>BRUT ROSÉ CAP CLASSIQUE</b> GRAHAM BECK WESTERN CAPE, REPUBLIC OF SOUTH AFRICA {NV} raspberry & red cherry	16/64
<b>CHAMPAGNE</b> HENRIOT "BRUT SOUVERAIN" REIMS, FRANCE {NV} citrus, elderberry & brioche	21/80
<b>ROSÉ OF GRENACHE</b> DOMAINE GASSIER RHÔNE, FRANCE {2020} fresh strawberry, cassis, red currant	15/60
<b>ROSÉ OF CINSULT</b> COCHON WINES SONOMA, CA {2020} berries, melon & grapefruit	17/68

## drafts

<b>3 FLOYD'S ZOMBIE DUST</b> intensely hopped pale ale, munster, in {6.5% abv}	9
<b>MOODY TONGUE DEARBORN LAGER</b> light, crisp rice lager, chicago, il {5.5% abv}	9
<b>HALF ACRE PONY PILSNER</b> american lager, chicago, il {5.5% abv}	9
<b>OFF COLOR APEX PREDATOR</b> farmhouse ale, chicago, il {6.8% abv}	9
<b>KROMBACHER PILSNER</b> german lager, germany {4.8% abv}	9
<b>GUINNESS IRISH STOUT</b> irish dry stout, ireland {4.2% abv}	9
{add a dram shot of Teeling Small Batch 1oz}	+9
<b>LAGUNITAS IPA</b> india pale ale, chicago, il {6.2% abv}	9
<b>HALF ACRE DAISY CUTTER</b> american pale ale, chicago, il {5.2% abv}	9

## all the fun, no booze

<b>REJUVENATION STATION</b> pineapple, sage, lime, club soda — wine glass over ice	9
<b>WINDMILL ORIGINAL OR BLACK CURRANT GINGER BREW</b> fresh ginger root & all-natural fruit, geneva, il	9

## cocktails

<b>PLAZA DEL PARAISO</b> codigo 1530 tequila blanco, giffard rhubarb liqueur, aperol, windmill black currant ginger brew, lemon — martini	15
<b>CEILING BREAKER</b> db gin, giffard crème de pamplemousse, luxardo maraschino, lemon, peychaud's bitters — up in coupe	15
<b>DALEY MANHATTAN</b> drip-infused knob creek rye 100, punt e mes sweet vermouht, angostura bitters — rocks or up in a coupe	14
<b>SMASHIN PASSION</b> old forester bourbon, aperol, passionfruit, lemon — rocks	15

<b>THE GOLDEN HATCHET</b> coconut-washed catan pisco, tempus fugit creme de noyaux, pineapple, agave, french honey concentrate, scrappy's lime bitters, black lime zest, edible orchid — rocks	15
<b>MORNINGSTAR</b> playpen vodka, lemongrass & ginger, the bitter truth cucumber bitters, fever tree cucumber tonic, lemon, lime, mint — served long on crushed ice	15
<b>NOBLE SOCIETY</b> aberfeldy 12yr single malt scotch, orange marmalade demerara, regan's orange bitters, angostura bitters, smoked applewood chip — gold leaf ice block	15

<b>OLD FASHIONED</b> maker's mark 46 bourbon, raw sugar demerara, bitters — ice block	15
<b>DB SPANISH G&amp;T</b> db gin, fever tree tonic, fresh lemon, thyme & juniper berries — classic bubble goblet	15

## 'tis the season

<b>GLUHWEIN</b> hot mulled red wine, brandy, ruby port, lemon, orange, allspice, cinnamon, clove, star anise, golden raisins, dried apricots	14
<b>CHEF JULIANNA'S HOT CHOCO-CHATA</b> steamed to order, rumchata, housemade marshmallows	14

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