



# THE DEARBORN

www.thedearborntavern.com

urban american tavern



@thedearbornchi

## small bites

TODAY'S TACO talk to your server about today's featured taco	4	HOUSEMADE CHEDDAR & CHIVE MILK BREAD european style butter, fresh chives, english sea salt	6
DUCK CONFIT & BRIE 'CIGARS' aji verde sauce, fennel & cilantro salad	8	PARMESAN TRUFFLE FRIES housemade fries, truffle oil, parmesan	9
FRIED GREEN TOMATO avocado, poached egg, tomato jam, smoked trout roe	8	BUFFALO CHICKEN OYSTERS housemade buffalo sauce, blue cheese, pickled celery, peanuts	9
CRISPY BRUSSELS SPROUTS pepitas, parmesan, champagne vinaigrette	10	NOT BILLY'S SCOTCH EGG* spicy pork sausage, soft yolk, frisée salad, mustard seed aioli	12

## starters

BURRATA marinated beets, mâche, tomatoes, sweet miso vinaigrette, ohba	17	SALMON POKE* mango, dragonfruit, avocado, red onions, cucumber, toasted coconut, poppyseed-coconut dressing, taro chips	14
THE DEARBORN 'MEZE' PLATE grape leaves, eggplant dip, white bean hummus, tabbouleh, fatoush salad, pine nuts, tzatziki	18	HOUSEMADE CHARCUTERIE country pâté & chicken liver mousse, served with traditional accoutrements	18
OYSTERS* cucumber mignonette & bloody mary cocktail sauce	36/DOZEN	SOY-BRAISED HOLLAND PORK BELLY jerusalem artichoke mousse, seasonal mushrooms, 'burnt' shallot & fennel, foamy truffle sauce, parsley emulsion	17
SHRIMP & OCTOPUS CEVICHE fennel, avocado, cilantro, coriander-lime vinaigrette	15	CHEESES & WINE FROM THE SONOMA REGION pepato, mt tam, point reyes, walnut crisps, honeycomb, harry's berries strawberries, orange marmalade	19
MIDWEST FRIED CHICKEN maple mustard glaze, hot sauce, pickles	17	PINOT NOIR HARTFORD COURT RUSSIAN RIVER VALLEY, CA {2016} black cherry, violet & allspice	18/72
PACCHERI MAC 'N' CHEESE fines herbes crème, grana padano	13		

### THE \*ONE\* THAT BEAT BOBBY FLAY!

FISH 'N' CHIPS alaskan halibut, remoulade, rainbow slaw, tempura batter, charred lemon, thrice-cooked fries 24

## butcher's feast

served with japanese-style milk loaf, sunflower shoot salad & bearnaise/choron

**1.25lb WHOLE MAINE LOBSTER** 65 | **22oz BONE-IN USDA PRIME RIBEYE** 80 | **WHOLE ROASTED FOIE GRAS** 119

## salads

LOCAL FARMS SALAD hand-selected local finds from market today	15	SALAD OF HEIRLOOM CARROTS warm dijonnaise vinaigrette, apples, unsmoked bacon, oranges, irish blue cheese, candied walnuts	16
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## land and sea

SHIO KOJI MARINATED SCOTTISH SALMON charred lime, sweet & sour lentils, fresh winter citrus salad, chive sauce	35	PORCELET W/ FRENCH CHEESE DIP grilled milk-fed pork, pork fat-roasted fingerling potatoes, emmental fondue, fresh apple salad	42
CAPE TOWN 'PAELLA' saffron & cardamom-infused basmati rice, calamari, shrimp, clams, mussels, monkfish, chorizo, peppadew peppers, cilantro, toasted garlic, charred lime {please allow 20-25 minutes for preparation}	38	CRYSTAL VALLEY CHICKEN & GNOCCHI roasted garlic-mustard chicken, housemade parmesan gnocchi, fava beans, english peas, baby carrots, chanterelle mushrooms, truffle-dijon crème sauce	34
DUCK & "FRIES"* pan-seared rohan duck breast, huckleberry-cassis sauce, smashed fingerling potatoes, fines herbes, parmesan	37	THE DEARBORN BURGER* CDK farms ground beef, wisconsin cheddar, boston bibb, dill pickle, special sauce, brioche bun, housemade fries {embrace your inner foodie — add hudson valley foie gras}	16 +12

lovin' leap year 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.