



THE DEARBORN

www.thedearborntavern.com

urban american tavern



@thedearbornchi

smaller plates

- 4 **EVERYTHING PARKER HOUSE ROLLS**
boursin-cream cheese spread
- 21 **TASTING OF THREE PROSCIUTTOS**
la quercia prosciutto, smoking goose duck prosciutto, soprano prosciutto di parma - served with toasted bread, housemade ricotta cheese, cornichon, truffle oil
- 17 **SALMON GRAVLAX PLATE**
black pepper-crusting salmon gravlax, caperberry, cucumber, heirloom cherry tomato, pickled red onion, herb cream cheese, bagel crisps
- 17 **MIDWEST FRIED CHICKEN**
buttermilk-marinated chicken, maple mustard glaze, housemade hot sauce, dill pickle
- 18 **SHRIMP & GRITS**
wild gulf shrimp, cheddar & fresh corn grits, creole butter
- 14 **SEASONAL VEGETABLE QUICHE**
housemade vegetable & cheese quiche

chef julianna's sweet shop

- 13 **CINNAMON ROLL MONKEY BREAD**
chef julianna's classic cinnamon roll dough in pull apart monkey bread form, glazed & topped with confectioner's sugar & chantilly cream
- 10 **BEIGNETS**
nola-style fried dough, powdered sugar, nutella dip
- 16 **DAILY PASTRY**
talk to your server about chef julianna's daily bake

sweet & savory

- 18 **DUTCH APPLE PANCAKES**
apple compote, cinnamon streusel, maple syrup, honey
- 19 **PEARL SUGAR WAFFLE**
topped with prosciutto di parma, melted gruyere & pesto

salads

- add avocado +3 | add roasted chicken +8
add seared shrimp +10 | add salmon* +13
- 16 **MARKET SALAD**
hand-selected local finds from market today
- 16 **LITTLE GEM CAESAR**
torn croutons, anchovy dressing, grana padano, cherry tomato, pickled red onion
add white spanish anchovies +3

brunch enhancements

- 8 **LYONNAISE POTATOES**
twice-cooked yukon golds, herbes de provence, sauteed onions
- 9 **BREAKFAST SAUSAGE**

awaken, my love! CHEF AARON CUSCHIERI

dearborn "tavern" pizza

{thin & crispy crust, db tomato sauce, square cut }

THE BRUNCH	22
asparagus, goat cheese, la quercia prosciutto, poached egg, truffle oil	
VOLPI PEPPERONI & FRESH MOZZARELLA	22
classic housemade pomodoro suace, midwest pepperoni, fresh mozzarella, fontina & parmesan, garlic oil	
BABY KALE & WILD MUSHROOM	20
medley of foraged mushrooms, petite kale, housemade pomodoro sauce, fontina & mozzarella, garlic oil	

add white spanish anchovies to any pizza +4

a fantasy of eggs

- 21 **CHORIZO & POBLANO HASH**
yukon gold & sweet potatoes, poblano pepper, onion, shaved brussels sprouts, housemade chorizo, egg your way, chipotle yogurt sauce, cilanto
- 18 **CHICKEN TINGA TOSTADAS**
fried corn tortillas, black beans, avocado, marinated chicken, queso fresco, sunny-side up eggs, mexican crema, charred lime
- 19 **CHEF'S OMELET**
brie, spinach, hedgehog mushroom, caramelized onion, lyonnaise potatoes, charred tomato
- 20 **RABBIT POUTINE**
confit rabbit, cheese curds, curry gravy, fries, fried egg
add foie gras +21

lunch-ish

- 18 **THE DEARBORN BURGER** 17
catalpa grove beef, wisconsin cheddar, special sauce, dill pickle, bibb lettuce, brioche bun
add caramelized onions +2
- 22 **THE DB STEAKHOUSE BURGER**
8oz bone marrow-studded beef, kona coffee rub, balsamic-marinated onion, maytag blue cheese, leaf lettuce, tomato, garlic aioli, housemade steak sauce
- 16 **BUFFALO CHICKEN SANDWICH** 16
blue cheese - boursin spread, buttermilk-battered chicken breast, dill pickle, housemade buffalo sauce, rainbow slaw
- 15 **CURRY CHICKEN SALAD ON CROISSANT** 15
housemade butter croissant, currant, apple, almond, melted brie, leaf lettuce, tomato
- 16 **ROASTED PEAR GRILLED CHEESE** 16
fontina, swiss & brie, roasted pear, caramelized onion, sherry gastrique, honey, toasted country miche
- 22 **FISH 'N' CHIPS AS SEEN ON BEAT BOBBY FLAY!** 22
tempura-battered cod, rainbow slaw, remoulade sauce, charred lemon, fries

- 12 **CRISPY BRUSSELS SPROUTS**
pepitas, champagne-mustard seed vinaigrette, parmesan
- 9 **BAKER'S BACON**
- 2 **ADD AN EGG**

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.



THE DEARBORN

www.thedearborn Tavern.com

urban american tavern



@thedearbornchi

sparkling & rosé

- PROSECCO** 13
ZARDETTO
VENETO, ITALY {NV}
crisp & refreshing
- SPARKLING BRUT ROSÉ** 12
ROYAL MARINE
WESTERN CAPE, REPUBLIC
OF SOUTH AFRICA {NV}
red berries, grapefruit & spice
- CHAMPAGNE** 20
HENRIOT "BRUT SOUVERAIN"
REIMS, FRANCE {NV}
citrus, elderberry & brioche
- ROSÉ OF SANGIOVESE** 14
STOLPMAN "LOVE YOU BUNCHES"
BALLARD CANYON, CA {2020}
strawberry, red grapefruit & pomegranate

white wine

- GAVI** 13
PICOLLO ERNESTO
VENETO, ITALY {2019}
light, bright, fresh pear
- RIESLING** 13
SELBACH "INCLINE"
MOSEL, GERMANY {2019}
sweet fruit, slate, & mineral
- SAUVIGNON BLANC** 14
WAIRAU RIVER
MARLBOROUGH, NZ {2019}
grapefruit, more grapefruit & grass
- SAUVIGNON BLANC** 16
FAMILLE THOMAS
LOIRE, FRANCE {2018}
citrus, grapefruit & green apple
- CHARDONNAY** 14
MORGAN "METALLICO"
MONTERREY, CA {2018}
asian pear, lemon zest & ginger
- CHARDONNAY** 15
B SIDE
NORTH COAST, CA {2019}
baked apple, stone fruit & honey

red wine

- PINOT NOIR** 16
AYRES
RIBBON RIDGE, OR {2018}
bing cherry, plum & mulberry
- GAMAY** 14
JM AUJOUX "CLAIRE CHANTÉ"
BURGUNDY, FRANCE {2018}
all the rich red fruits
- SANGIOVESE** 13
PODERE IL PALAZZINO
TUSCANY, IT {2014}
currant, cranberry & flowers
- CABERNET SAUVIGNON** 14
AERENA "LEAN IN"
LAKE COUNTY, CA {2019}
ripe plum, black cherry & dark chocolate
- BOURDEAUX BLEND** 13
CHATEAU BOURDIEU
COTES-DE-BOURDEAUX, FRANCE {2016}
forest fruits, cassis & spice
- MALBEC BLEND** 14
CATENA "TINTO HISTORICO"
VALLE DE UCO, ARGENTINA {2017}
dark & red fruit, lavender, violet & leather

drafts

- KROMBACHER PILSNER** 8
euro pale lager, germany {4.8% abv}
- MODELO NEGRA** 8
munich dunkel-style lager, mexico {5.4% abv}
- OFF COLOR APEX PREDATOR** 8
farmhouse ale, chicago, il {6.8% abv}
- GUINNESS** 9
irish dry stout, ireland {4.2% abv}
- LAGUNITAS IPA** 8
india pale ale, chicago, il {6.2% abv}
- HALF ACRE DAISY CUTTER** 8
american pale ale, chicago, il {5.2% abv}

all the fun, no booze

- SPILL THE TEA** 8
ginger tea, hibiscus tea, peach nectar, lemon,
candied ginger — wine glass over ice
- WINDMILL ORIGINAL & SEASONAL GINGER BREW** 8
fresh ginger root & all-natural fruit, geneva, il
- Q MIXERS INDIAN TONIC** 5

cocktails

- THE DB GIN & INDIAN TONIC** 14
db gin, q mixers indian tonic, sliced lemon,
thyme & juniper berries — classic bubble
goblet
- BESOS DE BAYAS** 14
codigo 1530 tequila, giffard creme de
framboise, aperol, mint, lime — crushed
ice
- CEILING BREAKER** 14
db gin, giffard creme de pamplemousse,
luxardo marischino, lemon, peychaud's
bitters — up in coupe

- NOBLE SOCIETY** 14
irish whiskey, orange marmalade
demerara, regan's orange bitters,
angostura bitters, smoked applewood
chip — gold leaf ice block
- HOT GIRL SUMMER** 14
playpen vodka, giffard lichi-li liqueur,
domaine de canton ginger, lemon, regan's
orange bitters, topped with prosecco —
up in coupe
- OLD FASHIONED** 14
maker's mark 46 bourbon, raw sugar
demerara, bitters — ice block

package brews

- HISTRIONIC TOLVANERA 16OZ CAN** 8
hazy ipa (with pineapple), chicago, il {6.5% abv}
 - MONTUCKY COLD SNACK** 7
crisp american lager, mt {4.1% abv}
 - LAGUNITAS DAYTIME CAN** 7
session ipa, chicago, il {4% abv}
 - LAGUNITAS LITTLE SUMPIN' SUMPIN' CAN** 7
hoppy pale wheat ale, chicago, il {7.5% abv}
 - SMITHWICK'S** 7
red ale, ireland {4.5% abv}
 - COORS LIGHT** 7
pale lager, golden, co {4.2% abv}
 - MILLER LITE** 7
pale lager, milwaukee, wi {4.2% abv}
 - WEIHENSTEPHANER** 8
hefeweizen, germany {5.4% abv}
 - CORONA EXTRA** 7
lager, mexico {4.6% abv}
 - KROMBACHER WEIZEN N/A** 7
germany {<.5% abv}
 - VANDER MILL "VANDY" CIDER** 7
{GF} classic dry, spring lake, mi {4.3% abv}
- {GF} = gluten-free

- CHILEAN GARDEN** 14
catan pisco, chateau aloe liqueur, blood
orange, lemon, egg white, peychaud's
bitters, matcha powder — georgian glass
- DALEY MANHATTAN** 14
drip-infused knob creek rye 100, punt e
mes sweet vermouht, angostura bitters —
rocks or up in a coupe
- SMOKEY VAN GOGH** 14
el silencio mezcal joven, windmill mango
ginger beer, lime, tajin rim — rocks

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.